

FRONT ROOM TAVERN

TAVERN POWER LUNCH

Half Sandwich, Small Mix Salad & Cup of our Soup of the Day 13
SELECT ANY UNDERLINED SANDWICH; choice of chips, fries...or +2 for fruit cup

STARTERS

Cauliflower Soup CUP 6 BOWL 8
roasted cauliflower, caviar, truffle

× **Blackened BBQ Shrimp** 12
tavern BBQ, cornbread salad, bacon, cheddar, scallion

Deviled Eggs 8
signature filling, pickled onion, crisp leek, bacon, hot sauce

Beef Tartare 12
charred onion vinaigrette, mustard, fines herbes, daily bread

Pimento Cheese 10
country ham, 'cheez-its', pickles, mustard, daily bread

LARGE PLATES

Pan Roasted Alaskan Salmon 24
sweet potato, cauliflower, pumpkin seed pesto

Chicken Roulade 16
roasted squash, couscous, fennel, citrus butter

Tavern Burger 14
potato roll, bacon, VT cheddar, tavern BBQ, pickle, tomato, baby gem, fries

Market Catch Sandwich MP
whole pickle tartar, romaine, baguette, fries

× **Chilled Seafood Roll** 18
potato roll, dill tartar, kettle chips

Smoked Ham Croque Monsieur 15
swiss, mornay, brioche, fries

Roasted Chicken Club 14
sourdough, bacon, avocado, tomato, mixed greens, aioli, fries

Hot Roast Beef 15
tenderloin, roasted onion, horseradish cream, kettle chips

SIDES

Roasted Cauliflower 7
golden raisin, caper, vinaigrette

Roasted Squash Couscous 6
fines herbes salad

Kettle Chips 4
sea salt

Russet Frites 6
garlic aioli, chives
...add truffle parmesan +2

SALADS

Classic Caesar 5/8
fennel crumb, parmesan, white anchovy

Baby Spinach 6/9
bacon balsamic, lardon, pickled onion,
VT cheddar, tempura egg

Asian Chop 7/10
mixed cabbages, sesame vinaigrette,
orange, tomato, wonton, cashew

Farm Greens 5/8
mixed lettuces, honey vinaigrette,
pickled grapes, apple, pear

Tavern Cobb 7/10
green goddess, crumbled blue cheese,
lettuces, egg, bacon, tomato, avocado,

× **add Chicken** +6 **add Steak** +10
add Salmon +12 **add Shrimp** +8
...**Make Any Large Salad a Wrap** +1

BARISTA

Stumptown Draft 6
cold brew coffee on nitro

Drip Coffee Company Roasters:

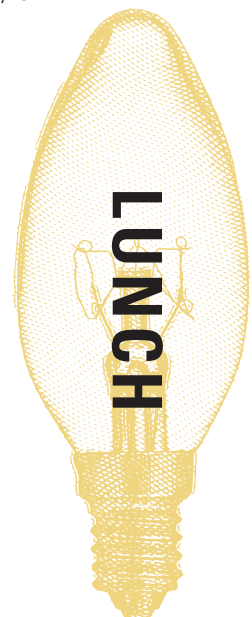
Drip Coffee 3
cup...regular or decaf

French Press 5/9
small / large...regular or decaf

Espresso 3 / 4.5
single / double

Cappucino 3.5 / 5
single / double

Latte 3.5 / 5
single / double



Consuming raw or undercooked meats/poultry/seafood/shellfish/egg may increase your risk of foodborne illness. 20% service fee parties 6+.

COCKTAILS

frenchier '75' 11

zephyr elderberry gin, lustau brandy de jerez, lemon juice,
louis perdrier sparkling
—a '75' with gin and brandy both!

ruby gimlet 11

the botanist islay dry gin, st. germain, texas grapefruit,
basil, fresh lime, soda, absinthe mist
—gin & citrus with hint of elderflower & basil; served up

house sangria 9

daily selection of wine, sparkling wine, fruit juices, and liqueurs
—up-to-the-minute appropriate for every season

southwestern spice 12

tanteo cocoa & chipotle tequilas, banhez joven mezcal, cointreau,
ancho reyes chile liqueur, citrus
—a finely proportioned margarita with added spice

snowglobe 12

chopin vodka martini, straight up or dirty,
blue cheese & blue cheese sea salt stuffed olives
—keeping it front room classy

eyes wide open 12

dulce vida reposado tequila, averna amaro, cold brewed coffee,
demerera syrup, mole bitters
—a delicious chilled coffee cocktail

brass tax 13

woodford reserve private barrel bourbon, lillet blanc tonic wine,
bénédictine, drambuie, peach bitters
—the classic manhattan gently lightened with additional flavors

WE OFFER HAPPY HOUR FROM 3PM - 6PM ALL 7 DAYS

HAPPY HOUR FEATURES:
\$5 DRAFT BEER
\$6 FEATURED WINE
\$6 FEATURED COCKTAILS
\$7 SMALL PLATES

BEER

BOTTLED

clausthaler amber non-alcoholic Frankfurt, Germany, import; 5

miller lite Milwaukee, Wisconsin, domestic; 5

bud light Saint Louis, Missouri, domestic; 5

michelob ultra Saint Louis, Missouri, domestic; 5

amstel light Amsterdam, Netherlands, import; 6

shiner Shiner, Texas, craft; 6

corona extra Mexico City, Mexico, import; 6

modelo especial Mexico City, Mexico, import; 6

stella artois Leuven/Jupille, Belgium, import; 6

harpoon ufo hefeweisen Boston, Massachusetts, craft; 7

dogfish head ipa Milton, Delaware, craft; 7

OUR DRAFT BEERS ROTATE...PLEASE INQUIRE

WINE

BUBBLES

*1/4 BTL: ZONIN PROSECCO BRUT, VENETO, ITA NV	☒	*11
LOUIS PERDRIER "BRUT EXCELLENCE", FRANCE NV		9 40
ROSÉ: CODORNÍU "ANNA" ROSÉ BRUT CAVA, SPAIN NV		9 40
CARACCIOLI CELLARS BRUT, SANTA LUCIA HIGHLANDS, CA 2007		80
CHARLES HEIDSIECK "BRUT RÉSERVE", REIMS, CHAMPAGNE, FRA NV		146

ROSÉ

*1/2 BTL: DOM. LAFOND "ROC-EPINE", TAVEL, RHONE, FRA 2013		*25
IMPATIENCE, PROVENCE, FRA 2015	12	48
CHÂTEAU D'ESCLANS "GARRUS", PROVENCE, FRA 2012		215

CHARDONNAY

FOGHEAD, NORTH COAST, CA 2012	9	36
FORTANT "COAST SELECT", SOUTHERN FRANCE 2015	10	40
LAGUNA "LAGUNA RANCH VYD", RUSSIAN RIVER VALLEY, CA 2014	13	52
ROMBAUER, CARNEROS, CA 2013	18	72
ALLORO VINEYARD, CHEHALEM MNTS, WILLAMETTE, OR 2013		82
ARNOT ROBERTS "WATSON RANCH", NAPA VALLEY, CA 2013		90
BOUCHARD PÉRE & FILS, MEURSAULT, BURGUNDY, FRA 2011		135

OTHER WHITES

RIESLING: SWEET; BEX, NAHE, DEU 2014	9	36
RIESLING: DRY; TRIMBACH, ALSACE, FRA 2011		48
SAUVIGNON BLANC: WALNUT BLOCK "C.", MARLBOROUGH, NZL 2014	10	40
VERMENTINO: DUCHMAN, TEXAS 2012		35
PINOT GRIGIO: MATTEO, FRIULI, ITA 2015	10	40
PINOT GRIS: WILLAKENZIE "ESTATE", WILLAMETTE, OR 2013		52
GARGANEGA: ANSELMI "SAN VINCENZO", VENETO, ITA 2013		52
WHITE RHONE BLEND: ZACA MESA "Z BLANC", SANTA YNEZ, CA 2011		52
GARNACHA BLANCA: CIFRAS, RIOJA, ESP 2011		54

CABERNET

OWEN ROE "SHARECROPPER'S", COLUMBIA VALLEY, WA 2014	10	40
JOSEPH CARR, NAPA, CA 2013	13	52
ULTRAVIOLET, NAPA, CA 2014	16	64
B WISE "TRIOS - CAB BLEND", MOON MTN, SONOMA, CA 2012	16	64
HONIG, NAPA VALLEY, CA 2013		96
CASA PIENA "OUR GANG", POLICY ESTATE VYD, NAPA, CA 2009		135
AGHARTA "MOUNTAIN TERRACES VINEYARD", SONOMA, CA 2010		140

PINOT NOIR

BUTTERNUT, CALIFORNIA 2013	9	36
WILLIAM KNUTTTEL "ROBIN K.", SONOMA, CA 2012	12	48
MEIOMI, CALIFORNIA 2015	13	52
FOSSIL POINT, SANTA BARBARA, CA 2013		60
FIRESTEED 'SILVER TEXT', WILLAMETTE VALLEY, OR 2010	15	60
MOILLARD-GRIVOT, HAUTES-CÔTES DE NUITS, BURGUNDY, FRA 2013		64
ENROUTE "LES POMMIERS", RUSSIAN RIVER VALLEY, CA 2014		74
ELK COVE VINEYARDS "MOUNT RICHMOND", WILLAMETTE, OR 2013		114

OTHER REDS

MALBEC: LAMADRID "SINGLE VYD", AGRELO, MENDOZA, ARG 2014	11	44
MERLOT: HAYES VALLEY, CENTRAL COAST, CA 2014	11	44
PETITE SIRAH: PEIRANO, LODI, CA 2013		36
RED-BLEND: BOGLE "OLD VINE; ESSENTIAL RED", CALIFORNIA 2013		36
ZINFANDEL: EASTON, AMADOR, CA 2012	13	52
SANGIOVESE: FANTI, BRUNELLO DI MONTALCINO, ITA 2009		106

GF = Gluten Free. The Front Room uses premium spirits and only the freshest ingredients. Efforts were made to avoid using refined sugars.

Purchase Gift Cards on-site or on our website.

Private Events: Carolina Dominguez carolina@nlggroup-dallas.com 469-941-7932

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