

SPREADS

Served with grilled pita

Hummus V

Kalamata olive, cucumber, tomato, feta cheese, paprika. **12.79**

Beet Hummus V

Crispy chickpeas, za'atar, olive oil. **12.79**

Harissa Hummus V

Tunisian harissa paste, olive oil, granulated lemon **12.79**

Pistachio Labneh V

Strained yogurt, roasted pistachio, za'atar, lemon, sumac chili oil **12.79**

Whipped Feta V

Crumbled feta, pistachio, honey **12.79**

Pick 3 Mezze V Choose any 3 spreads to build your own mezze platter **17.29** **ADD CRUDITE Assorted raw veggies to accompany your spread 3.99**

Snack Plates

Bacon Dates G

Bacon-wrapped dates, goat cheese, green apple, candied walnuts, dill, thyme **16.79**

Mediterranean Wings G

Marinated chicken wings, moroccan spice, lemon oregano glaze, feta. Served with veggies and ranch **20.79**

Spanakopita V

Baked phyllo, spinach, feta, arugula, red wine vinaigrette **16.79**

Saganaki V

Kefalotyri cheese. Served with grilled pita and lemon **17.29**

Dolmades

Grape leaves, ground beef and rice stuffing, housemade tzatziki, levantine shaata. Served with grilled pita **17.49**

Zucchini Cakes V

Lightly breaded zucchini cakes, feta cheese, herb aioli **16.79**

Calamari

Lightly breaded, cherry peppers, pepperoncini, lemon bail aioli **19.79**

Tavern Fries V G

Feta and parmesan cheese, lemon, dijon cream sauce **16.79**

Fresh Salad

ADD Chicken +5 · Gyro +5 · Salmon half +9 or full +18

Greek Salad G V

Mixed greens, heirloom tomato, kalamata olives, cucumber, onion, bell pepper, pepperoncini, feta, greek dressing **16.79**

Caesar Salad V

Romaine, croutons, parmesan cheese, lemon, caesar dressing **16.79**

Cretan Village Salad G V

Heirloom tomato, green pepper, kalamata olive, red onion, feta, olive oil, oregano, cucumber, artichoke hearts **17.29**

Burrata Salad V

Roasted beets, sumac chili oil, tomato and herb salad, grilled pita, pesto, balsamic reduction **17.29**

Pita & More

Served with a Greek salad or crispy fries

Gyro

Lamb and beef gyro, shredded lettuce, onion, tomato, feta, tzatziki **20.79**

Falafel V

Crispy chickpea fritter, shredded lettuce, onion, tomato, feta, tzatziki **20.29**

Chicken Shawarma

Shawarma chicken, shredded lettuce, onion, tomato, feta, tzatziki **20.79**

Taverna Burger ♥

Bacon, charred tomato, roasted mushrooms, arugula, provolone, roasted garlic aioli **SUBSTITUTE** veggie burger +2 **21.79**

DAILY LUNCH

MONDAY - FRIDAY | 11AM - 3 PM



SOUVLAKI PLATTER

Chicken souvlaki skewer, grilled pita, tzaziki, Greek salad **12**

PIZZA & SALAD

Personal pizza served with choice of Greek or Caesar salad **12**



Join our House Rewards and enjoy a 5% return on every dollar spent.

Fired Pizza

Margherita V

Tomato, basil, mozzarella cheese, olive oil drizzle **17.79**

3 Little Pigs

House fennel sausage, pepperoni, calabrese, mozzarella **21.29**

Athenian V

Artichoke, roasted red pepper, kalamata olive, sun dried tomato, mozzarella and feta cheese, arugula, pepperoncini, garlic sauce, olive oil **19.79**

Cacio e pepe V

Garlic cream sauce, mozzarella, fresh cracked black pepper, parmesan, olive oil **18.49**

Souvlaki

Beef Tenderloin

Red pepper, caper, chimichurri **30.79**

Chicken

Lemon & herb marinated **24.79**

Lamb

Rosemary, mint, grain mustard **32.49**

Shrimp

Lemon, za'atar, sumac chili oil **27.79**

ALL SOUVLAKI SERVED WITH: Tomato & feta orzo, seasonal vegetables, tzatziki, grilled pita

Big Plates

ADD Greek or Caesar salad to your meal +5

Chicken Parmesan

Bucatini pasta, parmesan cream sauce, breaded chicken, tomato sauce, mozzarella and provolone cheese **28.29**

Harissa Chicken

Penne pasta, spicy parmesan cream sauce, cherry tomato, feta cheese, harissa grilled chicken **25.29**

Grilled Chicken Pesto

Campanelle pasta, pesto cream sauce, grilled chicken, pecorino, toasted pine nuts **26.79**

Chicken Santorini

Lemon herb chicken, red pepper cream sauce, spinach, feta cheese. Served on a bed of tomato & feta orzo, seasonal vegetables **26.79**

Harissa Honey Salmon

Pan seared with a harissa honey glaze, tomato & feta orzo, arugula, seasonal vegetables **37.79**

Taverna Bowl G

Your choice of gyro, chicken or falafel over mediterranean rice, cabbage slaw, tomatoes, cucumbers, avocado, crispy chickpeas, hummus, harissa hummus, tzatziki **25.79**

Desserts

Baklava V

The traditional dessert of flakey, buttery phyllo dough layered with honey, pistachios, hazelnuts **11.29**

Cheesecake V

A blend of our housemade baklava and decadent New York style cheesecake **12.29**

Chocolate Torte V G

Almond chocolate cake, strawberry glaze. Served with vanilla gelato **12.29**

Cocktails

- The Bees Knees**
Citrus gin, cantaloupe, honey, lemon **ON TAP** **12.00**
- Espresso'tini**
Van Gogh chocolate vodka, espresso liqueur, cold brew, chocolate bitters, raspberry **13.00**
- The Ranch**
Yellowstone select bourbon, honey liqueur, lime, luxardo cherry **14.00**
- Mediterranean Mule**
Figenza fig vodka, fever tree ginger beer, lime **12.00**
- Spanish Sangria**
Brandy, white wine, elderflower, grapefruit, pineapple, orange **ON TAP** **Glass 11 / 34 oz. Pitcher 32**

SPRITZ

- Classic**
Aperitivo, prosecco, soda, peach **11.00**
- Hugo**
Prosecco, elderflower, rhubarb, lemon soda **12.00**
- Limoncello**
Prosecco, guava, limoncello, soda **11.00**
- Fig & Honey Margarita**
Silver tequila, fig, agave, honey, salt, lime **12.00**
- Pineapple Gingerita**
Blanco tequila, pineapple, ginger, lime **12.00**
- Cocojito**
Coconut Rum, vanilla, coconut, lime **11.00**

HOUSE WINES

SPANISH VARIETALS

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|-----------------------------|----------------------|
| Rose • Chardonnay | 6oz / 9oz / BTL |
| | 7.50 / 10.00 / 25.00 |
| Cabernet • Red Blend | |
| | 7.50 / 10.00 / 25.00 |

BY THE BOTTLE

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|---|--------------------|
| Pinot Noir <small>BROWNE HERITAGE WILLAMETTE VALLEY</small> | 44.00 |
| Red Blend <small>CAYMUS "WALKING FOOL" SUISUN VALLEY</small> | 47.00 |

Red

- | | |
|---|---------------|
| Red Blend <small>BARBERA ITALY</small> | 6oz / 9oz |
| | 9.50 / 13.50 |
| Cabernet Sauvignon <small>ANGELINE CABERNET CALIFORNIA</small> | |
| | 11.00 / 14.00 |
| Malbec <small>SANTA JULIA ARGENTINA</small> | |
| | 9.00 / 13.00 |
| Pinot Noir <small>SIMPLE LIFE CALIFORNIA</small> | |
| | 10.00 / 14.00 |

White

- | | |
|--|---------------|
| Pinot Grigio <small>TIAMO ITALY</small> | 6oz / 9oz |
| | 9.00 / 13.00 |
| Sauvignon Blanc <small>CHASING VENUS MARLBOROUGH, NEW ZEALAND</small> | |
| | 11.00 / 17.00 |
| Martin Ray Chardonnay <small>SONOMA CALIFORNIA</small> | |
| | 10.00 / 14.00 |
| Pine Ridge Chenin Blanc <small>NAPA VALLEY CALIFORNIA</small> | |
| | 11.00 / 14.00 |

Served as (6) or (9) ounce glass pours, **ON TAP**

Tap & Caps

DRAFT BEER

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|---|---|
| <p>ZEUS RED
House Ale
7.50</p> <p>ATHENA
Wheat
7.50</p> <p>APOLLO
Golden Lager
6.50</p> | <p>PERONI
7.50</p> <p>MOTHER ROAD TOWER STATION
7.50</p> <p>DOS XX
Lager
7.00</p> |
|---|---|

CANTEEN

- | | |
|--|---|
| <p>ANGRY ORCHARD
6.00</p> <p>BUD LIGHT
5.00</p> <p>CORONA
6.00</p> <p>COORS LIGHT
5.00</p> | <p>MILLER LITE
5.00</p> <p>MICHELOB ULTRA
5.00</p> <p>HEINEKEN 0.0
5.00</p> <p>ATHLETIC RUN WILD
IPA
8.00</p> |
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Backbar Spirits

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| VODKA
Titos
Grey Goose
Ketel One
GIN
Bombay
Tanqueray
Hendricks | TEQUILA
Hornitos
Don Julio Blanco
Patron Blanco
Patron Reposado
Casamigos Blanco
Ocho Reposado
Ocho Anejo
Vago Mezcal | WHISKEY/BOURBON
Jim Beam
Jack Daniels
Basil Hayden's
Angels Envy
Knob Creek
Elijah Craig Bourbon / Rye
Bulleit Bourbon / Rye
Buffalo Trace
Crown Royal
Makers Mark | Jameson
Redbreast
SCOTCH
Chivas 12
Glenlivet 12
Johnnie Walker Black
RUM
Bacardi Silver
Captain Morgan |
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HAPPY HOUR

Every Day 3-6pm

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| <p>All Snack Plates
\$2 OFF</p> <p>House Pizza
Any house pizza 10</p> <p>Boneless Chicken Wings
Boneless chicken tossed in your choice of house buffalo, garlic parmesan or lemon oregano glaze 12</p> | <p>Draft Beers
\$5.00
<small>Zeus, Athena, Apollo</small></p> <p>Well Cocktail
\$5.00</p> <p>House Wines
\$5.00</p> <p>Sangria
\$5.00</p> |
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SPECIALS

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Date Nights

MONDAY & TUESDAY | 4 - CLOSE

Choice of any pizza, entrée salad, and dessert to share, paired with a bottle of house wine or pitcher of sangria 45
- Spritz & Mezze*

WEDNESDAY

Pick 3 Mezze & Spritz Pitcher (Classic, Hugo, or Limoncello) 34.95





Our Dedicated, Private Event Space
Ask your manager about how to reserve!

Part of the Plated Projects Family
platedprojects.com

Gluten-Friendly Vegetarian

♥ **Your Meal Is Cooked To Order**
Consumption of raw or under cooked meats, fish, shellfish, seafood, or eggs may increase risk of food borne illness.

www.tavernaflagstaff.com
Order Online To-Go until 9pm!

Fair Server Allowance
For larger parties of 6 or more, 18% gratuity may be included on the final bill.