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BLACK POWDER
TAVERN

BRUNCH/
LUNCH

SUNDAY BRUNCH

FRESH WARM BEIGNETS \$5.5

Powdered Sugar & Chocolate Sauce *Addition Beignets – \$2.5 each*

AVOCADO TOAST \$11

Grilled Sourdough Bread, Aleppo Pepper, Lemon,
Extra Virgin Olive Oil

TATER TOTS & DIPS \$14

Cajun Sausage & Bacon Cheese Sauce, Smoked Salmon Dip &
Hollandaise

CHICKEN & WAFFLES

Crispy Fried Breast & Thigh Meat, Hot Honey, Whipped Butter, Coleslaw

\$21

Also Available:

WARM WAFFLES

Fresh Fruit Compote, Country Cream

\$14

POACHED EGG CROQUE MADAME \$17

Two Poached Eggs on Toasted Brioche, Gruyère Cheese Sauce,
Smoked Ham, Spinach, Home-Fried Potatoes

CRAB CAKES BENEDICT \$25

Two Fresh Lump Crab Cakes on Brioche Toast topped with
Poached Eggs & Hollandaise Sauce

HUEVOS RANCHEROS \$18

Two Fried Eggs, Crispy Corn Tortillas, Refried Beans, Roasted
Tomato Salsa, Queso Fresco, Chorizo Link *Add Avocado – \$2.5*

QUICHE LORRAINE \$16

Traditional French Egg Custard Pie with Bacon,
Onion & Swiss Cheese, Mixed Greens & Chives

BUILD-YOUR-OWN OMELET \$18

Mixed Greens, Toasted Sourdough

SIDES \$7

Sautéed Spinach • Homefries • French Fries

Bacon • Breakfast Sausage

SOUPS & SALADS

LAFAYETTE’S ONION SOUP \$12


Melted Emmental, Gruyère, Crouton

STRAWBERRY SALAD \$16 

Field Greens, Shaved Fennel, Beets, Goat Cheese, Toasted Almonds,
Balsamic Vinaigrette

CAESAR SALAD \$13

Romaine Hearts, Parmesan, Crostini, Caesar Dressing

MEDITERRANEAN SALAD \$14 


Mixed Greens, Romaine, Cherry Tomato, Red Onion,
Kalamata Olives, Cucumber, Feta Cheese, Chickpeas, Pepperoncini
Red Wine Vinaigrette

CHOPPED SALAD \$16

Iceberg Lettuce, Bacon, Blue Cheese, Carrot, Radish, Green Beans,
Red Peppers, Cucumber, Tomato, Scallions, Herb Parmesan Dressing

THAI NOODLE BOWL \$16


Vermicelli Rice Noodles, Napa Cabbage, Carrots, Snow Peas,
Red Peppers, Cucumber, Scallions, Cilantro, Thai Peanut Vinaigrette

“SUMMER” VEGETABLE GRAIN BOWL \$16 

Grilled Zucchini, Tomato, Cucumbers, Roasted Peppers, Quinoa,
Farro, Goat Cheese, Kalamata Olives, Lemon Citronette

— Add to Any Salad —

Chicken – \$8 • Hanger Steak – \$15 • Salmon – \$13 • Shrimp – \$9

 Vegetarian

SMALL PLATES & APPETIZERS

CHEESY DEVILS ON HORSEBACK \$13

Bacon-Wrapped Blue Cheese Stuffed Dates, Balsamic Essence

BEER BAKED PRETZEL STICKS \$11

Warm Bavarian-Style Pretzels, Ale Mustard, Andouille Cheese Sauce

CRISPY BRUSSELS SPROUTS \$12 

Hoisin Glaze, Sesame Seeds, Nori, Wasabi Mayonnaise

SPINACH ARTICHOKE FLATBREAD \$17

Grilled Chicken, Creamy Parmesan & Mozzarella Spread,
Monterey Jack, Green Onion, Fresh Tomato

LOADED POTATO CHIPS \$12

House-Made Chips, Sharp Cheddar, Scallions, Bacon, Sour Cream

Add Guacamole – \$2

CRISPY CALAMARI \$16

Parmesan, Lemon Aioli, Marinara

BPT POUTINE \$15

French Fries, Short Rib-Lager Gravy, Cheddar Cheese Curds

CHICKEN WINGS \$16

Buffalo, BBQ or Asian, Ranch or Blue Cheese Dressing

SUNDAY LUNCH

CAJUN MACARONI & CHEESE \$25

Chicken, Andouille, Bacon, Scallions, Cavatappi

CHICKEN POT PIE \$24

Braised Chicken, Carrots, Celery, Onions, English Peas,
Mushrooms, Potatoes, Flaky Crust

BIG ALE PRIME BURGER* \$22

8 oz. Prime Beef, Ale Onions, Sharp White Cheddar, Ale Mustard,
Lettuce, Tomato, Pretzel Bun

ALL-AMERICAN CHEESEBURGER* \$20

8 oz. Angus Beef, Lettuce, Tomato, Choice of Cheese, Brioche Bun

WAGYU TRUFFLE BURGER* \$27

Half-Pound Wagyu Beef Patty, Fontina, Crisp Prosciutto,
Frizzled Onion Rings, Arugula, Truffle Aioli, Brioche Bun

CLASSIC REUBEN \$18

Corned Beef Brisket, Swiss Cheese, Sauerkraut,
Thousand Island Dressing, Griddled Marble Rye

BLACK POWDER CLUB \$17

Oven Roasted Turkey, Applewood Smoked Bacon, Mayo, Lettuce,
Tomato, Toasted White Bread

HONEY MUSTARD CHICKEN \$19

Applewood Smoked Bacon, Monterey Jack, Red Onion, Lettuce,
Tomato, Honey Mustard Sauce, Ciabatta

SHORT RIB GRILLED CHEESE \$17

Caramelized Onions, Sharp Cheddar, Artisan Sourdough,
Horseradish Sauce

VEGGIE BURGER \$17 

Homemade Patty of Mushrooms, Rice, Beets, Walnuts, Oats, Served
with Lettuce, Tomato, Onion, Cheddar, Chipotle Mayo, Brioche Bun

*All Burgers & Sandwiches are served with a choice of
Chips, Fries or Coleslaw*

★ Substitute Parmesan Truffle Fries \$4 or add a full side \$10 ★

Bacon – \$2.5 Add an Egg to anything – \$2.5

**Consuming raw or undercooked meat, poultry or seafood
could be hazardous to your health.*

BRUNCH EYE OPENERS

TRADITIONAL BLOODY MARY \$11

Vodka, Homemade Bloody Mary Mix

PRESIDENTIAL BLOODY MARY \$16

Classic recipe kicked up with Cocktail Shrimp, Crispy Bacon, Blue Cheese Stuffed Olive, along with Traditional Garnishes

MIMOSA \$10

Champagne, Fresh Orange Juice

ESPRESSO MARTINI \$15

Vodka, Kahlúa, Crème de Cacao, Fresh-Brewed Espresso

SIGNATURE COCKTAILS

SPICY MANGO MARGARITA \$13

Tequila, Lime Juice, Agave, Jalapeño, Mango

BLUEBERRY LIMONCELLO \$14

Prosecco, Fresh Blueberries, Vodka, Limoncello

HUGO SPRITZ \$13

Prosecco, St. Germain, Mint, Lime

THE CONTINENTAL ARMY \$14

Tequila, Lemon, Strawberry, Sparkling Rosé

SMOKED OLD FASHIONED \$15

Bourbon, Bitters, Orange, Smoked Glass Served Tableside

WHITE LINEN \$14

Gin, St. Germain, Basil, Cucumber, Lime

LAVENDER HAZE \$13

Vodka, House-Made Lavender Syrup, Lemon, Orange Bitters

SEASONAL SANGRIA \$12

Strawberries, Peach, Pinot Grigio

BOURBONS & WHISKEYS

Ask your server
about our
current selection

Flights of
Bourbons & Whiskeys
available

SELTZERS

WHITE CLAW \$8.5

Malt Liquor, Various Fruit Flavors Available

STATESIDE VODKA SODA \$10

Craft Vodka, Real Juice, Various Flavors Available

STATESIDE SURFSIDE \$10

Craft Vodka, Iced Tea

HANDCRAFTED MOCKTAILS

CHERRY LIME RICKEY \$6

Grenadine, Lime Juice, Seltzer

PINEAPPLE GINGER \$6

Pineapple Juice, Lime Juice, Ginger Beer



JOIN THE BLACK POWDER CLUB!

Sign up and receive a free appetizer for your next visit

SPARKLING & ROSÉ

ACINUM \$13/\$50

Prosecco - Italy

FRANCIS COPPOLA \$14

Prosecco Split – Italy

CANTINE MASCHIO \$13/\$50

Prosecco Rosé – Italy

LIONEL OSMIN \$11/\$42

Rosé - France

WHITE WINE

PIKES - HILLS & VALLEYS \$13/\$50

Riesling - Australia

ETHEREO \$14/\$54

Albariño - Spain

BENVOLIO \$10/38

Pinot Grigio - Abruzzo, Italy

CANTINE ALTAVILLA \$11/\$42

Pinot Grigio - Friuli, Italy

HESS SHIRTAIL \$12/\$46

Sauvignon Blanc - Napa Valley, California

MARLBOROUGH RIDGE GIESEN \$13/\$50

Sauvignon Blanc - New Zealand

HESS SHIRTAIL \$12/\$46

Chardonnay - Napa Valley, California

KENDALL-JACKSON \$13/\$50

Chardonnay - Somona County, California

RED WINE

MURPHY-GOODE \$11/\$42

Red Blend - California

RASCAL \$13/\$50

Pinot Noir - Dundee, Oregon

CARMEL ROAD \$13/\$50

Pinot Noir - California

KENDALL-JACKSON \$13/\$50

Merlot - Somona County, California

MARTUE EVOLUTION \$11/\$42

Tempranillo - Castilla-La Mancha, Spain

DON RODOLFO \$12/\$46

Malbec - Mendoza, Argentina

TWENTY ACRES VINEYARD \$13/\$50

Cabernet Sauvignon - California

JOSH CELLARS \$14/\$54

Cabernet Sauvignon - California

HESS \$15/\$58

Cabernet Sauvignon - California