

**SMALL PLATES**

<b>Kale Radicchio Caesar Salad</b>	<b>13</b>
<i>Baby Kale, Radicchio, Anchovy, Croutons, Shaved Pecorino Romano, Caesar Dressing</i>	
<i>Add Grilled Chicken +8    Add Salmon +22</i>	
<b>Shaved Brussels Sprouts Salad (GF)</b>	<b>12</b>
<i>Toasted Almonds, Dried Cranberries, Pickled Red Onion, Candied Bacon, Red Dragon Cheese, Whole Grain Mustard Vinaigrette</i>	
<i>Add Grilled Chicken +8    Add Salmon +22</i>	
<b>Beef Tartare (GF)</b>	<b>21</b>
<i>Fresh Cut Beef Tenderloin, Shallot, Parsley, Egg Yolk, Worcestershire, Caper, Cornichon, Dijon</i>	
<i>Served with Baguette</i>	
<b>Ribollita (V)</b>	<b>9/14</b>
<i>A Hearty Vegetable &amp; Bean Stew</i>	
<i>Topped with Croutons and Melted Mozzarella</i>	



## THE BLONDE BEAR TAVERN

**LARGE PLATES**

<b>Spaghetti Marinara (V)</b>	<b>21</b>
<i>Spaghetti Tossed in a House Made Tomato-Basil Sauce, Add Meatballs +9</i>	
<b>Manicotti (V)</b>	<b>23</b>
<i>Light Ricotta Stuffed Crespelle, Kale, Marinara</i>	
<b>Capellini Puttanesca</b>	<b>21</b>
<i>Thin Pasta in a Tomato-Olive-Caper-Anchovy Sauce</i>	
<b>Rigatoni Carbonara</b>	<b>23</b>
<i>Large Tubed Pasta Tossed in a Black Pepper-Pancetta-Egg-Pecorino Romano sauce</i>	

<b>Calamari Fritti</b>	<b>19</b>
<i>Golden Fried Calamari, Balsamic, Roasted Red Bell Pepper Agrodolce</i>	
<b>Cozza Puttanesca (GF)</b>	<b>19</b>
<i>One Half Pound Fresh Mediterranean Mussels Steamed in a Tomato-Olive-Caper Broth, Served with Toasted Baguette</i>	
<b>Polpette</b>	<b>14</b>
<i>House Made Beef &amp; Pork Meatballs Simmered in Marinara</i>	
<i>Served with Baguette</i>	
<b>Honey Ricotta Bruschetta (V)</b>	<b>12</b>
<i>Grilled Baguette, Ricotta, Local Taos Honey, Black Pepper</i>	
<b>Cheese Plate (V)</b>	<b>18</b>
<i>A Selection of Imported Cheeses, Preserves, Dijon, Pickled Red Onion, Cornichon, Candied Nuts, Baguette</i>	
<b>Marinated Olives &amp; Tomatoes (V) (GF)</b>	<b>9</b>
<i>A Quick Snack of Marinated Olives &amp; Tomatoes Served with Baguette</i>	
<b>Crispy Brussels Sprouts (V)</b>	<b>11</b>
<i>Roasted Tomato-Garum Aioli, Herbs, Pecorino Romano</i>	

<b>10 oz Bone-In Pork Chop (GF)</b>	<b>42</b>
<i>Creamy Polenta, Braised Fennel &amp; Radicchio, Salsa Verde</i>	
<b>Filet Mignon</b>	<b>51</b>
<i>Whipped Potatoes, Grilled Asparagus, Demi Glace, Red Chile Butter, Tobacco Onions</i>	
<b>Airline Chicken Breast (GF)</b>	<b>35</b>
<i>Pan Roasted Chicken Breast &amp; Drumette, Sweet Potato Gratin, Broccolini, Herbed Pan Sauce</i>	
<b>Pan Roasted Salmon (GF)</b>	<b>34</b>
<i>Parsnip Purée, Wilted Kale, Pear-Chardonnay Beurre Blanc</i>	

(V)- Vegetarian (GF)- Gluten Free

Parties of 6 or more are subject to automatic gratuity of 20%. Split checks are limited to 2 checks.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## Specialty Cocktails

<b>Weatherwane</b>	<b>15</b>
<i>Rosemary Infused Bourbon, Aperol, Ginger Syrup, Fresh Grapefruit, Lemon</i>	
<b>Smoke on the Water</b>	<b>13</b>
<i>Spicy Mezcal, Blood Orange, Lime, Bitters</i>	
<b>Midnight Mirage</b>	<b>16</b>
<i>Vodka, Velvet Falernum, Elderflower, Lemon, Topped with Gruet</i>	
<b>Dear Jane</b>	<b>14</b>
<i>Gin, Campari, Carpano Antica, St Germain</i>	
<b>Blonde Bear Margarita</b>	<b>14</b>
<i>Tequila, Mezcal, Triple Sec, Pomegranate, Lime, Chili Salt Rim</i>	
<b>Blood Orange Manhattan</b>	<b>15</b>
<i>Rye, Blood Orange Syrup, Carpano Antica</i>	
<b>Boozy Hot Cider</b>	<b>12</b>
<i>Rum, Hot Apple Cider, Mulling Spices</i>	
<b>Edelweiss Espresso Martini</b>	<b>12</b>
<i>Vodka, Kahlua, Espresso</i>	

## Red Wines

	<u>GL/ BTL</u>
2019 Frog's Leap Zinfandel	16/ 65
2018 Balverne Pinot Noir	85
2020 Valravv Pinot Noir	15/ 65
2015 Casanova di Neri Irrosso	60
2014 Allegrini Veronese	75
2013 Conterno Il Favot Langhe Nebbiolo	150
2019 Kenwood Cabernet Sauvignon	13/ 42
2017 Apaltagua Cabernet Sauvignon 375ml	20

## White Wines

	<u>GL/ BTL</u>
2018 Mar de Frades Albarino	14/ 55
2019 Rivera Lane Gruner Veltliner	70
2017 Dominique Cornin Pouilly-Fuissé	75
2022 Kim Crawford Sauv Blanc	13/ 50
2020 Chateau Musar Jeune Blanc	90
2016 Domaine Guy Robin et Fils Chablis	80
2021 Chalk Hill Chardonnay	14/ 48
2019 Flowers Chardonnay	150

## Classic Cocktails

<b>Margarita</b>	<b>12</b>
<b>Cosmopolitan</b>	<b>12</b>
<b>Moscow Mule</b>	<b>13</b>
<b>Old Fashioned</b>	<b>14</b>
<b>Negroni</b>	<b>14</b>
<b>French 75</b>	<b>14</b>
<b>Paper Plane</b>	<b>14</b>

## Draft Beers

**8**  
*We have a variety of beers on tap that we change periodically. Please ask your server about our current offerings!*

## Beers

<b>Guinness</b>	<b>8</b>
<b>Stella Artois</b>	<b>6</b>
<b>La Cumbre Elevated IPA</b>	<b>8</b>
<b>Ex Novo Perle Haggard Pilsner</b>	<b>7</b>
<b>Sierra Nevada Pale Ale</b>	<b>7</b>
<b>Tractor Delicious Red Apple Cider</b>	<b>8</b>
<b>Stella Artois Liberte- non-alcoholic</b>	<b>6</b>
<b>Amstel Light</b>	<b>6</b>
<b>Modelo Negro</b>	<b>6</b>
<b>Coors</b>	<b>6</b>
<b>Peroni</b>	<b>6</b>
<b>Slice of Heffen</b>	<b>8</b>



# THE BLONDE BEAR TAVERN

## Rose & Bubbles

	<u>GL/ BTL</u>
2021 Whispering Angel Rose	14/ 55
2022 Château La Rabotine Vin Rosé Sancerre	60
NV Gruet Brut	13/ 45
Roederer Estate Brut 375ml	28
Ferrari Trento Brut	60

**Ask Your Server About Chef Hartig's Reserve Wine List**