

DINNER

STARTERS

Polenta

Manchego cheese with marinara sauce 10

Mussels & Clams

True vine ripe tomatoes, pancetta, garlic, fine herbs and a white wine butter sauce 19

Diver Scallops

Crispy onions, fried capers, cauliflower purée, brown butter and chervil 21

Baked Brie

Apples, pecans, grapes, honeycomb, crostini and apricot marmalade 17

Flat Bread Pizza

Spanish sausage, arugula, manchego cheese with romesco sauce 14

Fried Calamari

Spicy marinara sauce and cajun aioli 14

SIDES

Brussels 6

Forest Mushrooms 8

Asparagus 8

Garlic Mashed Potatoes 8

Lobster Mac & Cheese 12

Fingerling Potatoes 8

Tavern 6330'

Local Inspired Fare
Custom Crafted Cocktails

SOUP & SALADS

Chilled Beets

Shallots, arugula, citrus and goat cheese mousse served with stone mustard vinaigrette 13

Iceberg Wedge

Cherry tomatoes, bacon, balsamic red onions served with Point Reyes blue cheese dressing 10

Butter Leaf

Chives, quince, honey, dried cranberries, apples and graham crumbs served with green goddess dressing 10

White Bean Chicken Chili

Cilantro oil and crispy corn chips

Cup 6 Bowl 11

Butternut Squash Bisque

Maple brown butter, almonds and chives

Cup 5

Bowl 9

ENTRÉES

Veal Osso Bucco

Mashed potato, asparagus, caramelized onions and red wine pan jus 34

Root Vegetable Tagine

Couscous, cauliflower, peas, dates, chickpeas, winter squash, red onions 23

Duck Confit

Root vegetables, parsnip puree and huckleberry demi 30

Pasta Carbonara

Pappardelle, egg, parsley, sausage, pecorino and bacon 23

Chilean Sea Bass

Black lentils, bok choy and saffron broth 32

Tavern 6330' Burger

1/2 lb. grass-fed Wagyu beef, pastrami, horseradish crème, Swiss cheese, artisan greens, tomato and onions on a challah bun, served with fries 21

STEAKS & CHOPS

served with fingerling potatoes and asparagus
Choice of demi, béarnaise or bleu cheese cream

12oz Wagyu New York 39 11oz Berkshire Pork Chop 32

8oz Filet Mignon 41 10oz Organic Chicken 31

20oz Bone-In Ribeye 45

Tavern 6330 embraces sustainable approach to local agriculture and dining. We focus on seasonality and quality to provide a unique farm to table experience.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

20% gratuity for all parties of 6 or more.