

APPETIZERS

BANG BANG SHRIMP

Peeled and deveined shrimp, hand-battered, deep-fried, and tossed in our house-made bang bang sauce. 16

ARANCINI

Italian rice fritter, stuffed with mozzarella cheese and sweet peas, finished with marinara sauce. 15

SMOKED SALMON CROSTINI

Smoked salmon lox served on a crispy crostini with cream cheese, fresh dill, and capers. 16

CRAB CAKE

Seasoned lump crab meat, sweet chili slaw, sriracha cream. 20

BAKED BRIE

Creamy baked brie cheese, fresh pesto, tomato, green onion, served with toast points. 14

SALADS { add to any salad: grilled chicken 5 • grilled shrimp 8 • grilled salmon 10 }

House-made dressings: ranch, blue cheese, champagne vinaigrette, Caesar, or Italian.

HOUSE SALAD (GF)

Mixed greens, cucumber, red onion, and grape tomatoes. 12

CAESAR SALAD

Chopped romaine lettuce, pecorino cheese, tossed in our house-made Caesar dressing, and topped with fresh homemade croutons. 12

THAI PEANUT NOODLE SALAD (GF)

Napa cabbage, red cabbage, bok choy, watermelon radish, carrots and rice noodles, tossed in a Thai peanut dressing and topped with roasted peanuts and green onion. 15

SUMMER MELON SALAD (GF)

Sweet and savory seasonal melons and sliced radishes tossed in champagne vinaigrette atop a bed of Greek yogurt. Topped with bacon and fresh basil. 15

CHEESE AND CHARCUTERIE

with bread + olive & pearl onion mixture + house-made pickles + dried fruit & nuts

choose 3 for 18 *or* 5 for 25

- DON JUAN CHORIZO
- MUSTARD SEED SALAMI
- NOSTRANO
- DUCK SALAMI
- SALMON JERKY

- STICKY TOFFEE CHEDDAR
- CARAMELIZED ONION CHEDDAR
- BARELY BUZZED
- RASPBERRY ALE
- SAGE DERBY

CHECKS MAY BE SPLIT A MAXIMUM OF 2 WAYS

GRATUITY WILL AUTOMATICALLY BE ADDED FOR GROUPS OF 8 OR MORE

SANDWICHES { served with a choice of side salad, french fries or sweet potato fries }

STICKY KOREAN BBQ CHICKEN SANDWICH

Battered chicken breast with a tangy, house-made BBQ sauce, topped with a Thai peanut slaw, and served on a steamed bao bun. 17

SUGGESTED PAIRING: *Classic Demi-Red*

TABOR HANDCRAFTED BURGER

Short rib, sirloin, and Black Angus blend, with lettuce, tomato, red onion, bacon and caramelized onion cheddar cheese on a brioche bun. 20

SUGGESTED PAIRING: *Classic Demi-Sec*

PHILLY CHEESESTEAK

Seasoned beef grilled with peppers and onions, topped with cheddar cheese sauce and served on a grilled hoagie roll. 20

SUGGESTED PAIRING: *Pinot Noir*

ROSEMARY CHICKEN FLATBREAD

Marinated chicken breast, grilled and served on a warm Greek flatbread with arugula and red onion, and topped with chopped bacon and a creamy honey feta sauce. 17

SUGGESTED PAIRING: *Riesling*

JERK BBQ JACKFRUIT WRAP (GF)

Pulled Jackfruit, purple cabbage, brussels sprout, green cabbage and carrots wrapped in bibb lettuce and drizzled with house-made jerk b.b.q. sauce. 15

SUGGESTED PAIRING: *Gewürztraminer*

ENTRÉES { add a lobster tail 15 }

RASPBERRY CHICKEN

Pecan-crust chicken breast, topped with our house-made raspberry sauce, chopped pecans, and served with broccoli cheddar mashed potatoes and seasonal vegetable. 30

SUGGESTED PAIRING: *Rosé*

PAN-SEARED RAINBOW TROUT (GF)

Seared rainbow trout, topped with lump crab meat, capers, and a lemon beurre blanc, served with roasted fingerling potatoes and seasonal vegetable. 34

SUGGESTED PAIRING: *Chardonnay*

CREAMY TUSCAN LINGUINE

Roasted tomato, spinach, fresh garlic and herbs, linguine noodles tossed in a lite creamy alfredo sauce. 26

{ add grilled chicken 5 • grilled shrimp 8 • grilled salmon 10 }

SUGGESTED PAIRING: *Pinot Gris*

GRILLED NEW YORK STRIP (GF)

12-14oz Aged New York strip topped with house-made chimichurri and served with broccoli cheddar mashed potatoes and seasonal vegetable. 45

SUGGESTED PAIRING: *Cabernet Sauvignon*

ASIAN SALMON BOWL (GF)

Grilled salmon, basmati rice, green onion, cucumber, toasted sesame seeds, nori strips, watermelon radish, avocado and a wasabi vinaigrette drizzle. 36

SUGGESTED PAIRING: *Valvin Muscat*

house-made
SOUP

} Ask your server about today's selection. 8

KIDS MENU

CHICKEN TENDERS 9 | GRILLED CHEESE 9 | CHEESEBURGER 9

SEMI-DRY

- VALVIN MUSCAT** 2017 LMS 9 | 15 | ~~V~~¹P 11
RS 2.3% • Honeysuckle • Lime • Orange
- RIESLING** 2020 LMS 9 | 19 | ~~V~~¹P 15
RS 2.5% • Orange Blossom • Jasmine • Peach
- GEWÜRZTRAMINER** 2018 LMS 9 | 22 | ~~V~~¹P 15
RS 2.5% • Rose Petal • White Peach • Tropical
- TRAMINETTE** 2020 LMS 9 | 15 | ~~V~~¹P 11
RS 2.5% • Pear • Lychee • Floral
- CLASSIC DEMI-SEC** 8 | 15 | ~~V~~¹P 10
RS 3.5% • Apple • Pear • Citrus
- CLASSIC DEMI-RED** 8 | 15 | ~~V~~¹P 10
RS 4% • Cherry • Red Plum • Sweet

SWEET

- MOSCATO** 8 | 17 | ~~V~~¹P 14
RS 7.8% • White Peach • Honeydew • Rose
- CHERRYS CATO** 8 | 17 | ~~V~~¹P 13
RS 8.8% • Balaton Cherry • Spice • Fruit

FRUIT & SPECIALTY

- BLUEBERRY DEMI-SEC** 8 | 17 | ~~V~~¹P 12
RS 5.5% • Blueberry • Apple • Pear
- FARM MARKET BLUEBERRY** 7 | 15 | ~~V~~¹P 11
Round Barn • RS 9% • Blueberry • Crisp • Sweet
- CHERRY** 8 | 17 | ~~V~~¹P 13
RS 10% • Cherry • Cinnamon • Allspice
- CRANBERRY** 8 | 16 | ~~V~~¹P 13
RS 13.5% • Cranberry • Hibiscus • Spice
- RED SANGRIA** 8
RS 7% • Sparkling • Refreshing • Fruity
- WHITE SANGRIA** 8
RS 7% • Peach • Pineapple

WINE FLIGHTS

**DRY
RED**

CABERNET FRANC
MERLOT
SYRAH

15

**DRY
WHITE**

ALBARIÑO
PINOT BLANC
CHARDONNAY

15

**SWEET
WINES**

VALVIN MUSCAT
DEMI-RED
CHERRYS CATO

12

\$5 Off every 3 - bottle purchase!

DISCOUNT CANNOT BE COMBINED WITH ANY OTHER OFFER

HANDCRAFTED COCKTAILS

ELDERFLOWER PEAR FIZZ | 13 Floral • Light • Refreshing
DiVine Vodka, house elderflower syrup, pear nectar, San Pellegrino, with edible flower garnish.

STRAWBERRY RAMBLER | 13 Fruity • Juicy • Bright
269 Gin, fresh strawberries, house strawberry syrup, fresh lemon juice, with a strawberry garnish.

PHOTOSYNTHESIS | 13 Fresh • Vibrant • Herbal
269 Gin, house cucumber/basil syrup, fresh pineapple-kiwi juice, fresh lime juice, with cucumber ribbon garnish.

ISLAND IN THE SUN | 13 Tropical • Smooth • Sweet
Red Sky Rum, cream of coconut, fresh watermelon-grapefruit juice, fresh lime juice, topped with cherry juice and orange bitters.

CHAMOY PALOMA | 13 Grapefruit • Crushable • Classic
Blue Flame Agave, fresh grapefruit juice, fresh lime juice, house chamoy syrup, topped with grapefruit soda and tajin.

THE DANDY LION | 15 Honey • Earthy • Balanced
Berrien Ridge Whiskey, house dandelion root & ginger honey syrup, fresh lemon juice, topped with Free Run Apple Brandy and a lemon peel garnish.

THE DRIFTER | 15 Smooth • Molasses • Boozy
Baroda Straight Bourbon, barspoon of house demerara syrup, angostura, orange, molasses, mole bitters, with an orange peel garnish.

SPARKLING DRINKS

CLASSIC MIMOSA | 10
Sparkling Demi-Sec, fresh-squeezed orange juice.

GOLDEN APPLE MIMOSA | 12 Sweet Apple • Visual • Unique
Sparkling Demi-Sec, house elderflower syrup, apple juice, edible gold luster.

PIÑA COLADA MIMOSA | 12 Tropical • Fresh • Pineapple
Sparkling Demi-Sec, fresh orange-pineapple juice, house coconut syrup, with a pineapple garnish.

HIBISCUS MIMOSA | 15 Bubbly • Aesthetic • Dry
Grand Mark with a hibiscus heart garnish.

TABOR 75 | 13 Lemon • Boozy • Bright
269 Gin, Sparkling Demi-Sec, fresh lemon juice with a lemon peel garnish.

ZERO-PROOF

ICED EARL GREY | 7
Tazo earl grey iced tea with house lemon-coriander syrup.

BLUEBERRY LIME MULE | 7
House blueberry syrup, fresh lime juice, and ginger beer.

COCKTAILS A CAUSE

LOVE IS LOVE MARGARITA | 12

Blue Flame Agave, strawberry puree, prickly pear simple syrup, sour mix, topped with soda water and garnished with lemon berry sugar.

CRAFT BEER

TABOR BLONDE | 6 American Blonde Ale • 4% ABV • 11 IBU

Crisp with hints of biscuit and notes of citrus. Made using local Willamette hops grown by Hop Head Farms.

KÖLSCH | 6 Michigan Kölsch-Style • 5.2% ABV • 12 IBU

Subtle malty sweetness with notes of biscuits and honey.

ORONOKO COCOA | 7 Chocolate Milk Stout • 5.5% ABV • 10 IBU

Reminiscent of lightly roasted coffee with a definite gourmet chocolate flavor.

ALLERGY WARNING: CONTAINS LACTOSE

VACATION | 6 Belgian Witbier Hybrid • 5.8% ABV • 12 IBU

Fruity with notes of orange and lemon and hints of coriander.

HOP DEALER | 7 American IPA • 6% ABV • 75 IBU

Light-medium body with intense citrus aroma and pine flavors.

CLOUDED MIND | 7 Hazy IPA • 6.5% ABV • 58 IBU

Full bouquet of tropical fruit and notes of pine.

AFTER DINNER DRINKS

COLD BRUDE | 13 Iced Coffee • Walnut • Dessert

Blue Flame Agave, house vanilla coffee syrup, house cold brew, black walnut bitters, cinnamon sugar sweet foam.

BITTER END | 15 Bitter • Spiced • Surprising

Free Run Apple Brandy, house cherry liqueur, fresh lemon juice, angostura bitters, with a lemon peel garnish.

BLUEBERRY FRANC | 8 Sweet • Blueberry • Dessert

Cabernet Franc Port with blueberry wine.

APPLE BRANDY XO | 15 Apple • Vanilla • Boozy

Calvados-style Brandy with notes of apple, vanilla, and caramel.

The Cream Series

Our indulgent cream wines are to die for! Try them over coffee ice cubes, in coffee, or simply on the rocks.

BLACK WALNUT CREAM ROUND BARN | 9

Notes of mocha, toffee, and espresso.

ALLERGY WARNING: CONTAINS MILK & TREE NUTS

TABOR HILL COFFEE | 3

Handcrafted by our friends at Julian Coffee Roasters in Zionsville, Indiana.

TAZO TEA | 3

Ask your server about featured selections.

CHECKS MAY BE SPLIT A MAXIMUM OF 2 WAYS

TABOR HILL WINERY & RESTAURANT