

Spring LUNCH

STOCKS & GREENS

Spring Soup Selection 8

New England Clam Chowder 8

Beets & Frisee

*Radish, Crispy Goat Cheese
& Passion Fruit Dressing* 14

Tavern Chop

*Radicchio, Bay Shrimp, Bacon, Corn, Avocado,
Tomato, Heart of Palm & Egg* 16

Hen of the Wood Mushrooms *

*Poached Egg, Frisee, Asparagus, Snap Peas
Pork Belly & Truffle Vinaigrette* 16

Cold Smoked Tuna *

*Local Greens, Shaved Fennel, Preserved Lemon,
Avocado & Green Goddess* 16

SMALL PLATES

Grilled Artichoke

Roasted Chili Aioli 15

Burrata

Fig Jam, Toasted Almonds & Grilled Sourdough 16

Crispy Brussels Sprouts

*Applewood Smoked Bacon, Brown Butter Roasted
Apples & Fennel Spice* 15

Spring ENTRÉES

Braised Lamb Pappardelle

*Asparagus, Snap Peas, Arugula,
Blistered Cherry Tomatoes & Shaved Pecorino* 18

Grilled Flat Iron Steak *

*Grilled Spring Onions & Chicory,
Peewee Potatoes & Charred Scallion Vinaigrette* 17

Roasted King Salmon *

*Wild Rice, Braised Turnips, Watercress
& Berry Glaze* 17

SANDWICHES

Maine Lobster Roll

Brown Butter Hollandaise & Griddled Roll 21

Beer Battered Fish

Spicy Slaw, House Pickles, Tomato & Brioche 16

Grilled Chicken

*Roasted Poblano Chile, Watercress, Gruyere,
Lemon Aioli & Toasted Ciabatta* 16

Braised Beef Tongue

Grilled Onions, Provolone & Au Jus 16

Tavern Burger *

*Bacon Onion Marmalade, Gruyere, Frisee,
Tomato & Brioche* 18

Smoked Prime Rib Dip

*Roasted Garlic, Onions, Peppers,
Provolone & Au Jus* 16

Pastrami Reuben

Gruyere, Hot Mustard & Sauerkraut 17

BEVERAGES *Non-Alcoholic*

Sparkling Lavender Lemonade 5

Homemade Lavender Simple Syrup, Lemon & Soda

Jalapeño Nojito 5

*Homemade Jalapeño Simple Syrup, Watermelon,
Pineapple, Mint & Soda*

Henry Weinhard's Soda 4

Orange Cream, Black Cherry Cream, Root Beer

Pomegranate Sweet Tea 4

Dammann Unsweetened Iced Tea 3

Waiwera Alkaline Still & Sparkling Water 4
New Zealand

Classic Pop 3

Coke, Diet Coke, Ginger Ale, Sprite

Illy Cafe

Hot Coffee 5

Espresso 4

Stumptown Iced Coffee 5

Rishi Hot Tea 5

Peppermint Sage, English Breakfast & Cacao

BEVERAGES

SPARKLING

Sparkling Wine Brut 12
Signal Ridge
Anderson Valley - California 2012

WHITE

Albariño 10
Bokisch Vineyards
Lodi - California 2016

Sauvignon Blanc 12
Cliff Lede
Napa Valley - California 2016

Gruener Veltliner 10
Fiddlehead Cellars
Santa Ynez - California 2016

Chardonnay 14
Matanzas Creek
Sonoma County - California 2015

ROSÉ

Rosé of Pinot Noir 12
Red Car
Sonoma Coast - California 2016

RED

Pinot Noir 14
MacMurray Estate Vineyards
Russian River Valley - California 2015

Barbera 10
Enrico Serafino
Piedmont - Italy 2015

Merlot 12
Trefethen
Napa Valley - California 2015

Cabernet Sauvignon 14
Buebler
Napa Valley - California 2015

Zinfandel 12
Sidebar
Russian River Valley - California 2014

BEER & CIDER

American Wheat Ale, *Alpine Beer Co.* 4
'Willy'
Alpine - California ABV 5% - 12oz

Toasted Lager, *Blue Point Brewing Co.* 6
Patchogue - New York, ABV 5.5% - 12oz

Rotating Selection, *Sierra Nevada* 6
Chico - California - 12oz

Hefeweizen, *Honolulu Beerworks* 6
'Cocoweizen'
Honolulu - Hawaii, ABV 5.5% - 12oz

Wheat Ale, *Waikiki Brewing Company* 6
'Hana Hou Hefe'
Honolulu - Hawaii ABV 6.5% - 12oz

Oatmeal Stout, *Ballast Point Brewing Company* 8
'Red Velvet'
San Diego - California, ABV 5.5% - 12oz

Rotating Selection, *Lanikai Brewing Company* 18
Oahu - Hawaii - 22oz

New England Style IPA, *Breakside* 14
Portland, Oregon ABV 6.8% - 22oz

Hard Farmhouse Cider, *JK's Scrumpy* 8
Flushing - Michigan, ABV 6% - 12oz

LIVESTOCK LIBATIONS

Patty Cake 10
Elizabeth Jimenez - Livestock Tavern 2018
Cimarron Tequila, Carrot Juice, Pineapple Juice
Fresh Lime Juice & Elemakule Tiki Bitters

Baby Herman 12
Joey Joyce - Livestock Tavern 2018
Clyde Mays 110 Proof Alabama Whiskey,
Avua Cachaca Ambarana, Laird's Applejack,
Sage, Sweet Tea Cordial & Fresh Lemon Juice

Toontown 12
Christina Angeles - Livestock Tavern 2018
Kohana Agricole Rum, Banane du Bresil,
Lillet Blanc, Kiwi Cordial & Absinthe Rinse

The Dip 12
Jennifer Tenaglia - Livestock Tavern 2018
St. George Dry Rye Gin, Yellow Chartreuse, Cilantro,
Black Pepper, Simple Syrup & Fresh Lime Juice

The Ink & Paint Club 10
Joey Joyce - Livestock Tavern 2018
Bourbon, Rosemary, Fresh Orange Juice,
Breckenridge Bitters & Sierra Nevada Hop Bullet IPA

Breckenridge Old Fashioned 16
Livestock Tavern Select Breckenridge Bourbon,
Angostura Bitters & Maple Syrup

Spring Berry Sangria 10
Red Wine, Brandy, Spring Berries & Lime

Jalapeño Nojito 5
Homemade Jalapeño Simple Syrup, Watermelon, Pineapple, Mint & Soda

Sparkling Lavender Lemonade 5
Homemade Lavender Simple Syrup, Lemon & Soda

Pomegranate Sweet Tea 4
Dammann Unsweetened Iced Tea 3

Henry Weinhard's Root Beer 4

Henry Weinhard's Cream Soda 4
Orange Cream, Black Cherry Cream

Classic Pop 3
Coke, Diet Coke, Ginger Ale, Sprite

Rishi Hot Tea 4
Peppermint Sage, English Breakfast & Cacao

Illy Café Hot Coffee 5

Illy Cafe Espresso 4

Stumptown Iced Coffee 5

Waiwera Alkaline Still & Sparkling Water 4

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

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