

SPRITS

& FARE



TINER'S ALLEY

TAVERN



RAW BAR

SHRIMP COCKTAIL - MP
cocktail sauce, lemon

HALF DOZEN OYSTERS - MP
on the half shell

CAVIAR - MP

SNACKS

TINER'S POTATO CHIPS - 5

MIXED NUTS - 5

SCOTCH EGG - 11

SHARES

DUCK RILLETTE - 15
duck confit, whole grain mustard,
cornichons, herbs, acme bread

STEAK TARTARE - 21
hand-cut steak, shallot, cornichons, quail egg,
egg yolk, fresh horseradish, house potato chips

SALADS

MIXED GREENS - 11
house sherry vinaigrette, herbs

TINER'S PUB SALAD - 15
mixed greens, frisée, bacon, green apple,
bleu cheese, toasted pecans, herbs

FRIED BRUSSELS SPROUTS CAESAR - 15
parmesan, bacon, parsley, lemon,
housemade ceaser dressing

non-obligatory 25% gratuity added to parties of 6 or more.

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness

PLATES

WINGS - 15

confit organic wings, bleu cheese
choice of buffalo or house barbeque

CROQUE MONSIEUR - 15

country ham, gruyère, mornay, acme sourdough
with hand-cut fries or salad

BACON MAC 'N CHEESE GRATIN - 15

pecorino, parmesan, cheddar, gruyère,
bread crumbs

TINER'S CHEESEBURGER - 24

house-ground beef, acme brioche bun,
with hand-cut fries or salad

FISH 'N CHIPS - 24

fresh cod filet, hand-cut fries, tartar sauce, lemon

SHEPHERD'S PIE - 28

boise river lamb, vegetables, potato purée

BANGERS & MASH - 28

housemade sausage, potato purée, whole grain mustard,
jus, herb salad

SIDES

POTATO PUREE - 9

HAND-CUT FRIES - 9

DESSERT

FLOURLESS CHOCOLATE TORTE - 12

valrhona chocolate, lemon caramel, sesame brittle, chantilly

STICKY TOFFEE PUDDING - 12

lemon caramel, housemade buttermilk ice cream

SEASONAL CRÈME BRÛLÉE - 12

STEAMED LEMON CAKE - 14

vanilla chantilly, mixed berry coulis

TRIO SORBET - 12

Figure IV - Reread in



