

SPRITS

& FARE



TINER'S ALLEY

TAVERN



RAW BAR

SHRIMP COCKTAIL - MP
cocktail sauce, lemon

HALF DOZEN OYSTERS - MP
on the half shell

SNACKS

TINER'S POTATO CRISPS - 5

SPICY MIXED NUTS - 5

TRIPLE COOKED CHIPS - 9

STARTERS + SHARES

SCOTCH EGG - 9
bacon, frisée, mornay

MIXED GREEN SALAD - 11
seasonal blend of baby gem lettuces,
house sherry vinaigrette, herbs

WARM BRUSSELS CAESAR - 12
parmesan, bacon, parsley, lemon,
housemade ceaser dressing

TINER'S PUB SALAD - 14
endive, frisée, mixed greens, green apple, bacon,
toasted pecans, danish bleu cheese,
white balsamic vinaigrette

DUCK RILLETTE - 12
pâté of duck confit, served with acme sourdough,
cornichons, caper berries, pickled red onions

STEAK TARTARE - 19
hand-cut prime ribeye, shallots, cornichons, quail egg,
served with tiner's potato crisps

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

SANDWICHES + BURGERS

SERVED WITH TRIPLE-COOKED CHIPS OR MIXED GREEN SALAD

CROQUE MONSIEUR - 15

country ham, gruyère, mornay, acme sourdough

DRUNKEN GRILLED CHEESE - 15

braised shortrib, guinness rarebit sauce, irish cheddar, gruyère

TINER'S BURGER - 18

house ground beef, onion jam, pickles, frisée, acme bun
+\$3/ea: bacon, cheddar, gruyère, bleu cheese

FONDUE BURGER - 18

8oz house ground beef, onion jam, acme bun,
served on hot cast iron with cheese fondue

CRAB CAKE SANDWICH - 21

chipotle mayo, lettuce, tomato, avocado, acme bun

ENTREES

MAC 'N CHEESE GRATIN - REG 9 | LG 15

four cheese, mornay, breadcrumbs
+ \$3 - bacon

SHEPHERD'S PIE - 21

ragout of braised lamb and beef, vegetables,
mashed potatoes

FISH 'N CHIPS - 24

fresh cod filet, tartar sauce, lemon, triple-cooked chips

BANGERS + MASH - 23

two housemade beef and pork sausages, mashed potatoes,
herb and pickled red onion salad, whole grain mustard jus

CHICKEN SCHNITZEL - 25

breaded organic chicken breast, arugula, pesto
mashed potatoes, pickle and herb salad,
whole grain mustard jus

Figure IV. - RAREBIT IN



DESSERT - 11

STEAMED LEMON CAKE

vanilla chantilly, mint, mixed berry coulis

FLOURLESS CHOCOLATE TORTE

valrhona chocolate, lemon caramel, sesame brittle, chantilly

SEASONAL CREME BRULEE

with mixed berries

STICKY TOFFEE PUDDING

lemon caramel, housemade buttermilk ice cream

TRIO SORBET

ask your server for today's selection



Figure IV.—RETREAT IN

