

SPRITS



& FARE

TINER'S ALLEY

TAVERN



RAW BAR

SHRIMP COCKTAIL
cocktail sauce, lemon

HALF DOZEN OYSTERS
on the half shell

SNACKS

TINER'S POTATO CHIPS - 5

HAND-CUT FRIES - 9

TRUFFLE PARMESAN FRIES - 12

STARTERS

SCOTCH EGG - 11
housemade sausage, bacon, frisee, mornay

MIXED GREEN SALAD - 11
baby gem lettuces, house sherry vinaigrette

FRIED BRUSSELS CAESAR - 15
bacon, parmesan, lemon confit, capers, parsley, lemon

DUCK RILLETTE - 15
duck confit, pickled red onion, cornichons,
caper berries, acme bread

STEAK TARTARE - 21
hand-cut steak, shallots, cornichons, capers, dijon,
egg yolk, quail egg, served with tiner's potato chips

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

BURGERS

TINER'S BURGER (4-6PM TUES-FRI) 12 | 18

house ground beef, pickles, frisee, special sauce,
acme bun, served with tiner's potato chips
+**\$3/EA**: cheddar, gruyere, bleu cheese, bacon
+**\$4**: sub hand-cut fries

FONDUE BURGER - 21

1/2 lb house ground beef, special sauce, caramelized onions,
mornay, acme bun, served with hand-cut fries

CHEF'S FAVORITES

BANGERS & MASH - 24

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

BRAISED BOISE RIVER LAMB SHEPHERD'S PIE - 24

mashed potatoes, vegetable

CHICKEN PARMESAN - 24

house tomato sauce, parmesan, ricotta

FISH 'N CHIPS - 24

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

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



