



TRIBECATAVERN

APPETIZERS

- GUACAMOLE - MADE TO ORDER** with tortilla chips 7
- TRADITIONAL SALSA** with tortilla chips 6
- ARTICHOKE & SPINACH DIP** with tomato & spinach flatbread 8
- CRAB DIP** with parmesan herb flatbread 9
- BUFFALO STYLE WINGS** with gorgonzola "fondue" for dipping 9
- JAPANESE BLACK WINGS** with ponzu sauce 9
- GRILLED WINGS** with Asian BBQ sauce 9
- SKINS** crispy fried potato skins with BBQ short ribs & Ashe County pepperjack 9
- CALAMARI** with roasted peppers, capers & spicy tomato aioli 9
- CRISPY ZUCCHINI CHIPS** with a Cholula, lime, scallion and cilantro sauce 6
- FRIED GREEN TOMATOES** with Goat Lady goat cheese, mixed greens & aged balsamic 8
- CHEESY POOFS** puff pastry stuffed with brie, cashews & smoked bacon served with raspberry sauce 8
- ROSEMARY BBQ PEEL N' EAT SHRIMP** 12
- HOMEMADE POTATO CHIPS** with blue cheese, Sriracha, rosemary & gorgonzola fondue 7

PIZZAS

- BBQ CHICKEN** with roasted tomato, scallions, cilantro, mozzarella & Red Wax gouda 11
- WILD MUSHROOM** with garlic oil, goat cheese, mozzarella, roasted peppers & fresh thyme 11
- SHRIMP** with herb oil & Chapel Hill Creamery Brie, prosciutto, fresh basil & crushed red pepper 12
- ITALIAN** with tomato sauce, Genoa salami, prosciutto, sausage, capicola, olives, mozzarella & basil 12
- ROASTED TOMATO** with Chapel Hill Creamery fresh mozzarella, red sauce, arugula & shaved Grana Padano 12
- PEPPERONI** 10

BIG SALADS

- SESAME SEARED TUNA SALAD** with Napa cabbage, carrots, wasabi peas, cucumbers, sprouts & tomatoes with ginger-soy vinaigrette 13
- GRILLED CHICKEN SALAD** with berries, pistachios, goat cheese, tomatoes & cucumbers with pomegranate vinaigrette 10
- PEAR & GORGONZOLA** with spiced pecans, dried cranberries & sugar cane vinaigrette 9
- CHEF SALAD** with ham, turkey, egg, bacon, avocado, blue cheese crumbles, tomatoes & onions with herb & garlic ranch 11

www.tribecatavern.com

BURGERS

At Tribeca Tavern we use all-natural Blue Ribbon Angus beef from Coastal Cattle Company in Beaufort County, NC. The cows are hand fed all-natural feed, mother's milk, Bermuda grass & hay twice daily. No growth hormones, additives, antibiotics or chemical feed is EVER used. We grind burgers in house every single day adding ribeye & filet trimmings to obtain the perfect fat content for an over the top flavorful burger that will change your life! We are proud to support NC farmers & growers.

This spring/summer we are featuring Romaine lettuce from PIK Produce - Kenly, NC & Trust heirloom tomatoes from Barham Farms - Zebulon, NC.

All Burgers served with Mt. Olive, NC pickles

- TRIBECA BURGER** - fresh ground daily with lettuce, tomato & onion 8
 - TRIBECA CHEESEBURGER** - ask your server for today's cheese selection 9
 - LAMB SIRLOIN BURGER** - topped with Roaring 40's blue cheese, grilled onions & roasted tomatoes 12
 - SALMON BURGER** - served with grilled red onions, Boursin cheese, capers, lettuce & tomato 12
 - KOBE BURGER** - Snake River Farms American Wagyu. Grilled with choice of cheese 13
 - TURKEY BURGER** - 99% lean fresh ground turkey, bean sprouts, guacamole & garlicky mayo 10
 - CRAB BURGER** - served with chipotle remoulade, lettuce, tomato & onion 13
 - VEGGIE BURGER** - housemade black & white bean patty with carrots, scallions, sprouts, tomato, Chapel Hill Creamery Moon Brie, guacamole, green chilies & ranch 10
- ADDITIONAL BURGER TOPPINGS - \$1EA.**
Bacon • Grilled Mushrooms • Fried Egg
Crispy Fried Salami • Fried Onions • Chili

SANDWICHES

Served with a choice of side

- TRADITIONAL OR TURKEY REUBEN** with sauerkraut, 1000 island dressing & Kings Cut gruyere served on marble rye 9
- 12 HOUR FRENCH DIP** Super tender short rib topped with provolone & dijon mustard cream on a ciabatta hoagie served au jus 12
- TUNA** grilled medium rare served with roasted tomato, olives, capers, mixed greens & aioli served on a ciabatta hoagie 13
- GRILLED CHICKEN PESTO** served with artichokes, roasted red pepper & fresh mozzarella on ciabatta 9
- CHICKEN SALAD MELT** with red grapes, scallions, walnuts & provolone on multi-grain 9
- HOT ITALIAN PANINI** with prosciutto, capicola, Genoa salami, provolone & banana peppers served on ciabatta hoagie with diablo sauce 11
- DAGWOOD CLUB** with turkey, ham, sprouts, lettuce, tomato & brie spread on multi-grain bread 11
- THE STEAK SANDWICH** Char-grilled MR Prime Rib cap, mushrooms, peppers & onions with Red Wax gouda & served on ciabatta 13 (LIMITED AVAILABILITY)

SIDES

- Curly Fries 3
- Sweet Potato Fries with rum honey sauce 3
- Homemade Potato Chips 3
- Twice Baked Potato 4
- Fruit Salad 3
- Caesar Salad 3
- Beer Battered Onion Rings 4
- Parmesan Grits 3
- Mixed Green House Salad 3
- Green Beans 3
- Sweet Potato Casserole 4
- Tabouleh 3
- Mini Mac & Cheese 3

18% gratuity will be added to groups of 6 or more. Please refrain from cell phone use in the dining room.

ENTREES

- 3 CHEESE TORTELLINI** served with Bolognese sauce 13
- STEAK AND POTATO**
Center cut rib-eye "filet" served with blue cheese butter & twice-baked potato 15
- HAND BREADED CHICKEN TENDERS** served with honey mustard & mac and cheese 12
- CHICKEN & RISOTTO** with prosciutto, Tallegio, basil, spinach, roasted tomatoes & mushrooms 15
- DEAN'S SHRIMP & GRITS** with mushrooms and fried onions in a tasso ham gravy 14
- HEALTHY CHICKEN** with olives, roasted red peppers, artichokes, spinach & mushrooms with roasted garlic jus & cous cous 13
- BBQ PORK RIBS** with brown sugar whipped sweet potato casserole 15
- PROSCIUTTO WRAPPED SALMON** with a citrus cous cous salad, seasonal veggies & balsamic reduction 15
- FISH TACOS** blackened whitefish with Napa cabbage, salsa, guacamole & citrus vinaigrette with tabouleh 13

DESSERTS

- CHEESECAKE** Ask your server for today's fresh selection 6
- CHOCOLATE RASPBERRY ICE BOX CAKE** chocolate cake with raspberry jam, whipped cream & chocolate ganache 6
- PIE** Ask your server for today's fresh selection 6
- FUDGE BROWNIE SUNDAE** Homemade brownie with vanilla bean ice cream, whipped cream & chocolate sauce 6
- BANANA CRÈME BRÛLÉE** banana custard topped with fresh banana slices & caramelized sugar crust 6
- ICE CREAM** Homemade flavor of the day (1 scoop 3 / 2 scoops 4)

CHECK OUT OUR MILKSHAKES!
FLIP THE MENU FOR OUR SELECTION OF HOMEMADE ICE-CREAM MALTS & SHAKES

NC DRAFT BEERS

In 2001 The Mash House Brewery began making craft beer utilizing Old World methods that brewers have sworn by for centuries. Tribeca Tavern is pleased to partner with the Mash House to bring you their award winning brews including the 2001 G.A.B.F. medal winner 'Hoppy Hour IPA

PINTS \$4 / PILSNERS \$6

- Mash House Blonde
- Mash House Red
- Mash House IPA
- Mash House Hefeweizen
- Mash House Stout
- Mash House Porter

In effort to support our local brewmasters - we are only featuring North Carolina beers on draft.

PINTS \$5 / PILSNERS \$7

- Big Boss Angry Angel
- Carolina Pale Ale
- Aviator OldBulldog ESB
- Highland Gaelic
- Duck Rabbit Milk Stout
- Red Oak
- Foothills Torch Pilsner
- Triangle Golden Ale
- Lonerider Shotgun Betty
- *Various Seasonals

SPECIALTY DRINKS

The Arnold-Palmer 3

Half sweetened iced tea and half lemonade with mint simple syrup

Now pick your caddy...

- | | |
|------------------------|---------------------------|
| Skyy Citrus 8 | Jack Daniels 9 |
| Skyy Raspberry 8 | Bacardi Peach 9 |
| Smirnoff Pomegranate 8 | Jeremiah Weed Sweet Tea 9 |

Hurricane 6

A blend of tropical rums, orange & pineapple juices, sour mix, fruit punch and grenadine.

Tavern Tickler 6

A mix of pomegranate vodka, mint syrup, sour, cranberry and topped with sparkling wine.

Grapefruit Mojito 8

Finlandia grapefruit infused vodka with mint syrup, lime juice & club soda

MARTINIS \$8

Georgia Peach

Peach Vodka, Peach Schnapps and sour mix.

Lemon Drop

Citrus Vodka, Triple Sec and sour mix.

Key Lime

Vanilla Vodka, lime juice and pineapple juice.

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|-----------------|---------------|
| General Manager | Rob Pollock |
| Executive Chef | Marc Vanscoy |
| Pastry Chef | Richard Smith |

Reservations: (919) 465-3055

www.tribecatavern Cary.com

DRINKS

Mash House Root Beer 3

Arnold Palmer 3

Half sweetened iced tea & half fresh squeezed lemonade with mint simple syrup

Fresh Squeezed Lemonade 3

Fresh Brewed Iced Tea 2.5

Pepsi products 2.5

Joe Van Gogh Organic Fair

Trade Coffee 2.5

Assorted Fresh Juices 3

SHAKES/MALTS

Mash House Root Beer Float

Homemade vanilla bean ice cream 5

Chocoholic Shake

Homemade chocolate ice cream, valhrona chocolate chunks, white chocolate chips 5

Toffee-Coffee Malt

Homemade coffee ice cream, malted with toffee chunks 5

Cinnamon Cookie Shake

Homemade cinnamon ice cream with oatmeal raisin cookie chunks 5

BERRY!!

Homemade strawberry ice cream mixed with fresh berries 5

BOTTLE BEERS

DOMESTIC

Budweiser 3.5

Bud Light 3.5

Coors Light 3.5

Miller Lite 3.5

Michelob Ultra 3.5

Yuengling 3.5

PBR Can 2

IMPORTS

Newcastle 4.5

Bass 4.5

Guinness 4.5

Corona 4.5

Amstel Light 4.5

Stella Artois 4.5

Heineken 4.5

St. Pauli's NA 4.5

MICRO BREWS

Blue Moon 4.5

Fat Tire 5

Magic Hat #9 4.5

Dogfishhead 60min IPA 5.5

Abita Purple Haze 4.5

Sierra Nevada Pale Ale 4.5

Woodchuck Cider 4.5

TAVERN WINES

REDS

Mars & Venus Merlot 6/24

Entrada Cabernet Sauvignon 6/24

Laurel Glen REDS (Zin - Pet Sirah) 7/29

Angeline Pinot Noir 6/34

Yarraman "Hell Raiser" Cab-Merlot 8/34

Pierre Henri Pinot Noir 24

Azabache Tempranillo 28

Dante Merlot 29

Ferraton "Samorens" Rouge 32

Casa Silva Carmenere Reserve 34

Sassoregale Marema (Sang, Cab, M) 37

Cusumano Syrah 37

Terra Rosa Malbec 40

Vinaceous Snake Charmer Shiraz 42

Tamar Ridge "Devil's Corner" Pinot Noir 42

Ancient Peaks Zinfandel 48

Charles Smith Boom Boom Syrah 50

Beronia Reserva 53

Tobin James "Notorious" Cabernet 53

Maysara 3 Degrees Pinot Noir 56

WHITES

Mars & Venus Chardonnay 6/24

Entrada Sauvignon Blanc 6/24

Cornaro Pinot Grigio 6/24

Dr. Loosen "Dr. L" Riesling 8/32

Four Vines Naked Chardonnay 9/36

Gonzales Byass Altozano Verdejo-Sauv Blanc 28

Broadbent Sauvignon Blanc 28

Huber Gruner Veltliner 32

Fire Road Sauvignon Blanc 32

Stefano Massone (Cortese) 34

Raats Chenin Blanc 34

A to Z Pinot Gris 40

Tangent Sauvignon Blanc 40

Elena Walch Pinot Bianco 42

Charles Smith "Eve" Chardonnay 42

Bove Chenin Blanc 45

D'Arenberg "Hermit Crab" Marsanne Blend 48

Hatzidakis Assyrtiko 51

Paraiso Chardonnay 53