



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
- LOADED POTATO SKINS** with bacon, cheddar, sour cream & chives 8
- CALAMARI** with roasted peppers, capers & spicy tomato aioli 9
- CRISPY ZUCCHINI CHIPS** with scallions, lime, cilantro & Cholula 6
- FRIED GREEN BEANS** with spicy tomato aioli 6
- CHEESY POOFS** puff pastry stuffed with brie, cashews & smoked bacon served with raspberry sauce 8
- SPICY PEEL N' EAT SHRIMP** with cocktail sauce 12
- HOMEMADE POTATO CHIPS** with blue cheese, Sriracha & fresh herbs 6

PIZZAS

- BBQ CHICKEN** with roasted tomato, scallions, cilantro, mozzarella & pepperjack cheese 11
- WILD MUSHROOM** with garlic oil, goat cheese, mozzarella, roasted peppers & fresh thyme 11
- SHRIMP** with basil cream sauce, mozzarella, prosciutto, fresh basil & crushed red pepper 12
- SAUSAGE** with tomato sauce, peppers, red onions, mozzarella, mushrooms & fresh sage 10
- ITALIAN** with tomato sauce, Genoa salami, prosciutto, sausage, capicola, olives, mozzarella & basil 9
- PEPPERONI** 10

BIG SALADS

- SESAME SEARED TUNA SALAD** with Napa cabbage, carrots, wasabi peas, cucumbers, sprouts & tomatoes with ginger-soy vinaigrette 12
- 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 prosciutto, turkey, egg, bacon, avocado, tomatoes & onions with herb & garlic ranch 11

BURGERS

Burgers that will change your life - with your choice of side included. Served on a fresh baked roll. Make sure you check out the chef's feature burgers on our chalkboard at the front door.

- TRIBECA BURGER** - fresh ground daily with lettuce, tomato & onion on brioche 8
 - TRIBECA CHEESEBURGER** - ask your server for today's cheese selection 9
 - FRESH GROUND LAMB SIRLOIN BURGER** - topped with Maytag blue cheese, grilled onions & roasted tomatoes on ciabatta 12
 - SALMON BURGER** - served with grilled red onions, Boursin cheese, capers, lettuce & tomato on brioche 10
 - "THE" BREAKFAST BURGER** - 5oz ground beef, 5oz sausage patty, Tillamook extra sharp cheddar, sliced ham, oven roasted tomatoes, pepper bacon, fried egg stacked high on brioche 12
 - TURKEY BURGER** - 99% lean fresh ground turkey, bean sprouts, avocado & garlicky mayo on brioche 10
 - CRAB BURGER** - served with chipotle remoulade, lettuce, tomato and onion on brioche 13
 - VEGGIE BURGER** - housemade black & white bean patty with carrots, scallions, sprouts, tomato, Cabot sharp cheddar, avocado, green chilies & ranch on brioche 9
- ADDITIONAL BURGER TOPPINGS - \$1EA.**
Bacon • Grilled Mushrooms • Fried Egg
Crispy Fried Salami • Fried Onions

SANDWICHES

Served with a choice of side

- TRADITIONAL OR TURKEY REUBEN** with sauerkraut, 1000 island dressing & Swiss cheese served on marble rye 9
- 12 HOUR FRENCH DIP** Super tender short rib topped with provolone & dijon mustard cream on a ciabatta hoagie served with au jus 12
- TUNA** grilled medium rare served with roasted tomato, olives, capers, mixed greens & aioli served on a ciabatta hoagie 12
- 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

SIDES

- Steak Fries 3
- Curly Fries 3
- Sweet Potato Fries with rum honey dip 3
- Homemade Potato Chips 3
- Twice Baked Potato 4
- Fruit Salad 3
- Caesar Salad 3
- Parmesan Grits 3
- Mixed Green House Salad 3
- Green Beans 3
- Sweet Potato Casserole 4
- Loaded Baked Potato 4
- Sauteed Spinach 3
- Mini Mac & Cheese 3
- Fried Green Beans 3

SOUPS

CHEF ELLIOTT'S SOUPS ARE MADE FRESH IN HOUSE DAILY. YOUR SERVER WILL INFORM YOU OF TODAY'S SEASONAL SELECTIONS.

ENTREES

- TERIYAKI CHICKEN** served with rice pilaf & julienne vegetables with a pineapple-soy glaze 13
 - STEAK AND POTATO** Center cut rib-eye "filet" served with blue cheese butter & a loaded baked potato 15
 - ORECCHIETTE PASTA** with a meat sauce & baked with a mozzarella & parmesan crust 14
 - HAND BREADED CHICKEN TENDERS** served with honey mustard & mac and cheese 12
 - CHICKEN & RISOTTO** with prosciutto, tallegio, basil, olives, spinach, roasted tomatoes & mushrooms 14
 - DEAN'S SHRIMP & GRITS** with mushrooms, 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
 - GRILLED SALMON** with sesame ginger vegetables, rice pilaf & soy glaze 14
 - FISH TACOS** blackened whitefish with Napa cabbage, salsa, avocado & citrus vinaigrette with rice pilaf 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
 - HOT BANANA CRÈME BRÛLÉE** banana custard topped with fresh banana slices & caramelized sugar crust 6

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

All Mash House beer is served in 23oz pilsners and garnished with a pretzel - \$5

- 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.

ALL PINTS \$5

- Big Boss Angry Angel
- Carolina Pale Ale
- Aviator Old Bulldog ESB
- Highland Gaelic
- Duck Rabbit Milk Stout
- Duck Rabbit Brown Ale
- French Broad Ryehopper
- Foothills People's Porter
- 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.

General Manager **Rob Pollock**
Executive Chef **L. Elliott Davis**

500 Ledgestone Way | Cary, NC 27519

Reservations: (919) 465-3055

www.tribecatavern Cary.com

NON-ALCOHOLIC BEVERAGES

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

Coke products 2.5

Joe Van Gogh Organic Fair

Trade Coffee 2.5

Assorted Fresh Juices 3

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 High Life 3

Miller Lite 3.5

Michelob Light 3.5

Michelob Ultra 3.5

Yuengling 3.5

Rolling Rock 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 Girl 4.5

Dos Equis Amber 4.5

Red Stripe 4.5

MICRO BREWS

Blue Moon 4.5

Fat Tire 5

Magic Hat #9 4.5

Highland Mocha Stout 5

Dogfishhead 60min IPA 5.5

Flying Dog Road Dog Porter 4.5

Abita Purple Haze 4.5

Brooklyn Brown Ale 4.5

Sierra Nevada Pale Ale 4.5

Woodchuck Cider 4.5

TAVERN WINES

Please ask your server about today's featured BY-THE-GLASS selection
6.00 / 24.00

REDS

Pierre Henri Pinot Noir 24

Azabache Tempranillo 28

Laurel Glen REDS (Zin - Pet Sirah) 29

Dante Merlot 29

Ferraton "Samorens" Rouge 32

Casa Silva Carmenere Reserve 34

Yarraman "Hell Raiser" Cab-Merlot 34

Angeline Pinot Noir 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

Cornaro Pinot Grigio 24

Gonzales Byass Altozano Verdejo-Sauv Blanc 28

Broadbent Sauvignon Blanc 28

Dr. Loosen "Dr. L" Riesling 32

Huber Gruner Veltliner 32

Fire Road Sauvignon Blanc 32

Stefano Massone (Cortese) 34

Raats Chenin Blanc 34

Four Vines Naked Chardonnay 36

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