COCKTAILS

Old Fashioned Features

COVE SMOKED OLD FASHIONED
MAKERS MARK / ORANGE BITTERS
BROWN SUGAR SIMPLE
14

DOCKSIDE OLD FASHIONED
BACARDI RESERVA OCHO RUM
PEACH BITTERS / SIMPLE SYRUP
16

OAXACAN OLD FASHIONED
ILEGAL MEZCAL / ORANGE BITTERS
AGAVE NECTAR
CHOCOLATE BITTERS
14

BREAKFAST OLD FASHIONED
KNOB CREEK SMOKED MAPLE / ORANGE
BITTERS BROWN SUGAR SIMPLE
14

"...AND THE CREEK DON'T RYES" OLD FASHIONED
KNOB CREEK RYE
BLACK WALNUT BITTERS
BROWN SUGAR SIMPLE
14

Seasonal Features

PRICKLYPEAR MARGARITA
Teremana Silver Tequila,
Prickly Pear Syrup, Agave,
Lime, Triple Sec
14

TAVERN LEMONADE
Wild Turkey Bourbon,
Limoncello, Simple Syrup,
Lemon Lime Soda
13

BLOOD ORANGE ESPRESSO MARTINI
Patron Reposado, Licor 43,
Blood Orange, Espresso, Caramel
14

BLACKBERRY SPRITZ
Hendricks Gin, Blackberry Simple,
Lemon Juice, St. Germain, Prosecco
13

BURNING PASSION MOJITO
Ilegal Mezcal, Ancho Reyes Chili
liqueur, Passion Fruit & Mint
Simple Syrup, Lime Juice topped
with Soda.
14

The Classics

Tiki Tavern
The perfect combination of Malibu
Mango, Passion Fruit, Pineapple and
Coconut Rums with Pineapple juice and
an Edible Flower!
13

The Covearita
Lunazul Silver Tequila,
Agave Nectar, Triple Sec,
Fresh Squeezed Lime Juice
Rimmed with our signature sparkling
red salt (or sugar)
13

Tavern Mojito
Bacardi Lime Rum, Muddled Fresh
Mint, Fresh Squeezed Lime Juice,
Simple Syrup, Club Soda
12

Sangria Punch
Skyy Strawberry Vodka, Apricot Brandy,
House Sangria Juice Blend, Fresh Fruit,
topped with our House Cabernet
13

Cove Painkiller
Pussers Rum, Cream of Coconut, and
Fresh OJ & Pineapple Juice. Served in a
Coconut Flake Rim Jar!
13

Cove Colada
Blended Frozen Coconut Cream
and Pina Colada Mix Layered
with Goslings Dark Rum
13

WINE & SPECIALS

White Wines

	GL	BTL
13 Celsius Sauvignon Blanc *Marlborough, New Zealand*	$8	$28
DAOU Sauvignon Blanc *Paso Robles*	$11	$40
Stella *Pinot Grigio* *Sicily, Italy*	$8	$28
Banfi San Angelo *Pinto Grigio* *Toscana, Italy*		$55
Cave & Cove Chardonnay *California*	$7	$22
DAOU Reserve Chardonnay *Oregon*	$13	$48
Michael David Calf Rosé *Central Valley*	$9	$32
Kung Fu Girl Riesling *Columbia Valley*	$9	$32
Doctor Loosen Riesling *Mosel, Germany*	$11	$40
Cavit Moscato *Lombardy, Italy*	$8	$28
Villa Marcello Prosecco Brut Treviso, Italy	$12	$44
Maschio Prosecco *(split)* *Veneto, Italy*		$9

Red Wines

	GL	BTL
Cave & Cove Cabernet Sauvignon *California*	$7	$22
Coppola Cabernet Sauvignon *Columbia Valley, Washington*	$12	$44
DAOU Cabernet Sauvignon *Paso Robles, California*	$13	$48
Silver Oak Cabernet Sauvignon *Napa, California*		$180
La Crema Pinot Noir *Windsor, California*	$12	$42
Domaine *Pinot Noir* *Napa, California*	$13	$48
Three Finger Jack Red Blend *Lodi, California*	$13	$48
Quest Red Blend *Paso Robles, California*		$90
Decoy Merlot *Napa, California*	$13	$45
Columbia Crest Merlot *Sonoma, California*	$12	$50
Bodega Norton Malbec *Mendoza, Argentina*	$13	$48

Monthly Wine Tasting

THE LAST WEDNESDAY OF EVERY MONTH (ASK YOUR SERVER FOR DETAILS!)

Live Music!

EVERY THURSDAY - SATURDAY 6P - 9P

Weekly Specials

6pm - 9pm

MARTINI & MULE MONDAY

$8

MEXICAN MULE
MOSCOW MULE
KENTUCKY MULE
LEMON DROP MARTINI
WHITE CRAN COSMO MARTINI
ESPRESSO MARTINI

TACO (& TAPS!) TUESDAY

ANY TWO TACOS
W/ CHIPS, QUESO AND SALSA $10
+
$2 OFF ALL DRAFT BEERS

BURGERS & BOURBON WEDNESDAY

CLASSIC BURGER & FRIES $10
+
WEEKLY FEATURED
2OZ BOURBON POURS $10

CRUSH IT! THURSDAY

$6

ORANGE CRUSH
CHERRY CRUSH
LEMON CRUSH
DREAMSICLE CRUSH

Happy Hour

MONDAY - FRIDAY
3PM - 7PM

$5 WELLS

VODKA, GIN, RUM, TEQUILA, BOURBON

$5 WINES

CABERNET & CHARDONNAY

DRAFT BEER

BUDLIGHT $3
ALEWERKS WEEKEND LAGER $4
MOMAC BROWN ALE $4
GOOSE ISLAND IPA $4

BITES

CHIPS, QUESO, & SALSA $6
TAVERN WINGS (4) $6
SHRIMP BANGER TRIO $7
TAVERN CHICKEN NACHOS $8
PORK BBQ SLIDERS (2) $8