

Tangier Bar

SHARE PLATES

FISH TACOS 12.50

beer-battered cod, napa cabbage, chipotle salsa, pico de gallo, white sauce

APPLE CIDER-BRAISED PORK TACOS 13

avocado, cilantro, cotija cheese, jalapeño aioli, jicama-green apple salsa

WARM CRAB & ARTICHOKE DIP 13

herb-panko crust, grilled pita

CHICKEN WINGS 13

crispy wings tossed in buffalo sauce or a spicy asian glaze, carrots, celery sticks, ranch dressing

BURRATA 15

arugula, prosciutto, fig, balsamic reduction, mint-infused EVOO, cherry tomato, seasonal fruit

CHICKEN EGG ROLLS 12

smoked chicken, black beans, roasted corn, sweet pepper, jalapeño, avocado ranch sauce

GRILLED TEQUILA LIME SHRIMP 14.50

watermelon-kiwi salsa, mango purée

SHRIMP CEVICHE 14

thick-cut corn tortilla chips, avocado, jalapeño

ASIAN WONTON NACHOS 16

crispy wonton chips, braised beef short ribs, sriracha sour cream, hoisin sauce, cilantro, green onion, avocado, roasted corn

HUMMUS & OLIVE TAPENADE PLATE 11

roasted red pepper hummus, grilled pita, fresh vegetables

FLATBREAD PIZZA

PEAR PROSCIUTTO 16

fig, caramelized shallot, ricotta, gorgonzola, arugula, EVOO

AMERICAN 15.50

pepperoni, sausage, bacon, green onion, mushroom

SPICY SHRIMP 15.50

spinach feta pesto, fresh basil, tomato, parmesan cheese

CAPRESE 15.50

red and yellow tomatoes, roasted garlic, ricotta, buffalo mozzarella, caramelized onion, basil, balsamic glaze

PLATES

TRADITIONAL CAESAR SALAD 12

crisp romaine hearts, house-made seasoned croutons, caesar dressing, shaved parmesan cheese, cherry tomato
add grilled chicken or shrimp (4) 6

SHRIMP PESTO PASTA 22

house-made cavatelli, ricotta, pesto, cherry tomato

BLT&T 16

turkey breast, applewood-smoked bacon, tomato, avocado, butter lettuce, garlic mayo, rustic sourdough bread

BAHIA BURGER 17.50

tomato bacon jam, vermont white cheddar, lettuce, onion, house-made pickles, sriracha aioli, toasted brioche roll

LAGER & ALE FISH N' CHIPS 18

whitefish dipped in lager, pale ale, and tempura and fried, served with french fries and house-made papaya coleslaw

CHEF'S CHOICE CHEESE PLATE 18

three foreign and domestic cheeses, candied pecans, dried and fresh fruit, truffle honey

BREWS

OCEANA Pale Ale 6.50

ALPINE Duct IPA 8

BUDWEISER Bud Light 7

KARL STRAUSS Red Trolley 7

BAY CITY Lager 7

BALLAST POINT Sculpin IPA 8.50

CORONADO Orange Ave. Wit 7

8TH TAP rotating selection

Please alert your server to any food allergies before ordering. For parties of 6 or more, a mandatory service charge of 18% will be added to your bill.
WARNING: Consuming raw or undercooked meat, eggs, poultry, seafood, or shellfish may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions.

A 3% surcharge will be added to the sales price of all items to help cover increasing costs.

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COCKTAILS

CALI DAIQUIRI 12

white rum, fresh lime juice, agave nectar, strawberry and club soda served on the rocks

PINEAPPLE MANGO MARGARITA 12

house-infused pineapple tequila, mango nectar, agave nectar, house-made sweet and sour served on the rocks

CLASSIC MARGARITA 12

don julio silver tequila, fresh lime juice, orange juice, house-made sweet and sour, with a grand marnier float served on the rocks with salt

PISCO MOJITO 12

mixed berries, sugar, fresh lime juice, pisco, club soda

COCONUT PARADISE 12

dark rum, pineapple, lemon, coconut cream, banana, bitters

CLASSIC MAI TAI 12

bacardi light rum, orgeat, fresh lime juice, orange juice, dark rum float

COCONUT MARGARITA 12

patrón añejo, fresh lime juice, coconut cream, pineapple juice served on the rocks

MOROCCAN ICE TEA 12

dark rum, mint, sugar, green ice tea

CARIBBEAN MULE 12

white rum, sugar, berries, lime juice, mint, ginger beer, bitters

CUCUMBER COOLER 12

hendrick's gin, cucumber, house-made rosemary mint simple syrup, lemon juice, club soda

WHITE WINE

SPARKLING Piper, Sonoma Brut, California 10 | 40

PROSECCO LaMarca, Italy 9 | 36

CHARDONNAY Napa Cellars, Napa Valley 10 | 38

CHARDONNAY Sonoma Cutrer, Russian River Valley 12 | 46

CHARDONNAY Rombauer, Carneros 16 | 62

ROSÉ Decoy, California 9 | 34

PINOT GRIGIO Antinori Santa Christina, Italy 9 | 34

SAUVIGNON BLANC Nobile, New Zealand 9 | 34

RIESLING Chateau St. Michelle "Saint M", Washington 9 | 34

MOSCATO Bartenura, Italy 10 | 38

RED WINE

CABERNET SAUVIGNON Hess, Napa Valley 10 | 38

CABERNET SAUVIGNON Justin, Paso Robles 13 | 50

CABERNET SAUVIGNON Frogs Leap, Napa Valley 16 | 62

PINOT NOIR Josh, California 10 | 38

PINOT NOIR Erath, Oregon 14 | 54

MALBEC Graffigna, Argentina 9 | 34

SANGIOVESE Cecchi, Italy 9 | 34

ZINFANDEL Rodney Strong "Knotty Vines", Sonoma 12 | 46

BLEND Coppola "Diamond Collection" Claret, California 10 | 38

MERLOT Ferrari Carano, Sonoma 9 | 36

SPIRITS

VODKA

Absolut

Belvedere

Grey Goose

Ketel One

SKYY (Citrus, Raspberry, Blueberry, Vanilla Bean, Wild Strawberry, and Blood Orange)

Tito's

GIN

Bombay Sapphire

Hendrick's

Tanqueray

TEQUILA

Don Julio 1942

Don Julio Blanco

Patrón Silver & Añejo

Sauza Hornitos Reposado

RUM

Bacardi

Captain Morgan Spiced Rum

Malibu Coconut

Myers's

Ron Zacapa 23yr

WHISKEY

Canadian Club

Crown Royal

Fireball

Jack Daniel's

Jameson

Seagrams 7

SCOTCH

Chivas

Glenfiddich

Glenlivet 12yr

Johnnie Walker Blue

Johnnie Walker Black

Lagavulin 16yr

Macallan 18yr

Oban 14yr

CORDIALS

Baileys Irish Cream

Disaronno

Frangelico

Grand Marnier

Jägermeister

Kappa Pisco

Kahlúa

Rumple Minze

Romana Sambuca

St-Germain Elderflower

COGNAC

Hennessy V.S

Rémy Martin VSOP

Rémy Martin XO

BOURBON

Basil Hayden's

Bulleit

Jim Beam

Maker's Mark

RYE

Bulleit

WhistlePig 10yr