

Tangier Bar

SHARE PLATES

FISH TACOS 13

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

APPLE CIDER-BRAISED PORK TACOS 13

avocado, cilantro, cotija cheese, jalapeño aioli, pickled red onion

CAST IRON CRAB & ARTICHOKE DIP 13.50

herb-panko crust, grilled pita

CHICKEN WINGS 13

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

SOUTH OF THE BORDER 10

chips, guacamole, pico de gallo

CHICKEN EGG ROLLS 12.50

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

SOUTHERN-STYLE HUSH PUPPIES 13.50

corn meal fritters, cajun shrimp, roasted corn, brown sugar, spicy mayo, green onion

SHRIMP CEVICHE 14

thick-cut corn tortilla chips, avocado, jalapeño, mango, radish

CHOWDER FRIES 11

new england style clam chowder, fries, bacon, cheddar

HUMMUS & OLIVE TAPENADE PLATE 11.50

roasted red pepper hummus, grilled pita, fresh vegetables

FLATBREAD PIZZA

FOUR CHEESE 12

mozzarella, jack, cheddar, parmesan

AMERICAN 15.50

pepperoni, sausage, bacon, green onion, mushroom

PEPPERONI 13

pepperoni, mozzarella, jack, cheddar, parmesan

CAPRESE 15.50

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

PLATES

TRADITIONAL CAESAR SALAD 13

crisp romaine hearts, house-made seasoned croutons, caesar dressing, shaved parmesan cheese, cherry tomato

add grilled chicken 5

add shrimp 8

AVOCADO CRAB SALAD 16.50

blue crab, spring mix, bell pepper, jicama, tajin, lemon vinaigrette

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 18.50

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 7

ALPINE Duet IPA 8.50

BUDWEISER Bud Light 7

KARL STRAUSS Red Trolley 7.50

BAY CITY Lager 7.50

BALLAST POINT Sculpin IPA 8.50

CORONADO Orange Ave. Wit 7.50

8TH TAP rotating selection

HAPPY HOUR | MONDAY – FRIDAY | 3:00 P.M. – 6:00 P.M.

DRAFT BEER 5 | HOUSE WINE 6 | WELL COCKTAILS 5.50 | APPETIZERS 20% OFF

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.

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COCKTAILS

THE GREEN FLASH 12.50

green chartreuse, lime juice, orgeat, ginger liqueur

PINEAPPLE MANGO MARGARITA 12.50

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

CLASSIC MARGARITA 12.50

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 12.50

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

COCONUT PARADISE 12.50

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

CLASSIC MAI TAI 12.50

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

SAN DIEGO SUNSET 12.50

pisco, creme de violette, lemon juice, prosecco

ELDERFLOWER COLLINS 12.50

elderflower liqueur, lemon juice, vodka

CARIBBEAN MULE 12.50

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

CUCUMBER COOLER 12.50

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 13 | 50

CHARDONNAY Rombauer, Carneros 16 | 62

ROSÉ Decoy, California 10 | 38

PINOT GRIGIO Antinori Santa Christina, Italy 9.50 | 36

SAUVIGNON BLANC Nobile, New Zealand 9.50 | 36

RIESLING Chateau St. Michelle "Saint M", Washington 9.50 | 36

MOSCATO Bartenura, Italy 10 | 38

RED WINE

CABERNET SAUVIGNON Hess, Napa Valley 10 | 38

CABERNET SAUVIGNON Justin, Paso Robles 13 | 50

CABERNET SAUVIGNON Duck Horn, Napa Valley 16 | 62

PINOT NOIR Josh, California 10 | 38

PINOT NOIR Erath, Oregon 14 | 54

MALBEC Graffigna, Argentina 10 | 38

SANGIOVESE Cecchi, Italy 10 | 38

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