

Tangier Bar

SHARE PLATES

FISH TACOS 13.50

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

APPLE CIDER-BRAISED PORK TACOS 13.50

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

CAST IRON CRAB & ARTICHOKE DIP 14

herb-panko crust, grilled pita

CHICKEN WINGS 13.50

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 13

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 14.50

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

CHOWDER FRIES 11

new england style clam chowder, fries, bacon, cheddar

HUMMUS & OLIVE TAPENADE PLATE 12

roasted red pepper hummus, grilled pita, fresh vegetables

FLATBREAD PIZZA

FOUR CHEESE 13

mozzarella, jack, cheddar, parmesan

AMERICAN 16

pepperoni, sausage, bacon, green onion, mushroom

PEPPERONI 14

pepperoni, mozzarella, jack, cheddar, parmesan

CAPRESE 16

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

PLATES

TRADITIONAL CAESAR SALAD 13.50

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, tajín, lemon vinaigrette

BLT&T 16.50

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 19

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

ALESMITH Nut Brown Ale 8

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.

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COCKTAILS

EL CORAZON MARGARITA 13

seven caves agave spirit, el corazon purée made with blood orange, passion fruit and pomegranate, lime, agave

MANGO MARGARITA 13

seven caves agave spirit, mango purée, lime, agave

PEACH & DRAGON FRUIT MARGARITA 13

seven caves agave spirit, white peach purée, dragon fruit purée, lime, agave

MARGARITA FLIGHT 15

try all three of our featured margaritas in a frozen flight

MAI TAI 13

ron zacapa rum, apricot liqueur, cointreau, lime, orgeat, pineapple foam

COCONUT PARADISE 13

bacardi rum, malibu, banana liqueur, pineapple, lemon, coconut cream

MAPLE WALNUT OLD FASHION 14

makers mark, seven caves rum barrel aged maple syrup, black walnut bitters

CRANBERRY MOJITO 13

bacardi, lime, mint, house-made cranberry rosemary simple

APPLE CINNAMON BOURBON MULE 13

house-infused apple cinnamon bourbon, ginger beer, cinnamon bitters

MINT CHOCOLATE MARTINI 14

vanilla vodka, crème de menthe, godiva liqueur

JASMINE HIBISCUS TEA 13

seven caves jasmine tea infused rum, lime, mango purée, coconut water, hibiscus tea, mint

CUCUMBER MARTINI 13

hendrick's gin, cucumber, st-germaine, lime

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

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

*California state law prohibits the service or provision of alcoholic beverages, including beer and wine, to anyone less than 21 years of age.