



IRON HORSE

· TAVERN ·

SOUPS & SALADS

Clam Chowder	7.95	Soup of the Day	6.25
Kale Caesar Salad ^{1,2}	8.25		
<i>crushed herb croutons, white anchovies, parmesan, lemon-garlic vinaigrette</i>			
Farm Salad ^{1,2}	8.25		
<i>field greens, bleu cheese crumbles, cranberries, creamy herb vinaigrette</i>			
Luau Shrimp Salad	14.25		
<i>mixed lettuces, crispy wontons, mango, mandarin oranges, carrots, red cabbage, green onions, rice noodles, toasted almonds, plum vinaigrette</i>			
Thai Skirt Steak and Crispy Noodle Salad ^{1,2}	15.95		
<i>mixed greens, cabbage, tomatoes, cilantro, mint, carrots, scallions, mango, crispy ramen noodles, almonds, thai dressing</i>			
Cobb Salad	13.25		
<i>chicken, bleu cheese, egg, bacon, avocado, tomatoes, romaine, buttermilk ranch dressing</i>			
Sante Fe Chicken Salad	13.25		
<i>black beans, corn, crispy flour tortilla, peppers, onions, red cabbage, jicama, avocado, pepperjack cheese, chipotle ranch dressing</i>			

BOARDS

Salumi and Cheese Board	18.95
Breakfast Board ^{1,2}	10.25
<i>egg, fruit, bacon, fresh peanut butter, toasted crostini, greek yogurt</i>	

SANDWICHES

served with housemade potato chips, mixed greens or fries

Tavern Burger ^{1,2}	11.50
<i>thousand island dressing, tomatoes, lettuce, onions, pickles, add bacon 1.95, add egg .95, add cheese 1.95, add avocado 1.95, add mushrooms 1.95, double patty 4.95</i>	
Meatball Sandwich	13.25
<i>hoagie roll, herb tomato sauce, mozzarella cheese, pesto</i>	
Cubano	13.25
<i>black forest ham, thick cut bacon, pickles, pepperoncini, whole grain mustard, gruyère cheese, hoagie roll</i>	
Roasted Turkey Club	12.95
<i>thick cut bacon, spicy avocado mousse, tomatoes, field greens, wheat bread</i>	
Fried Chicken Burger	13.25
<i>buffalo sauce, bleu cheese mayonnaise, tomatoes, jalapeño slaw</i>	
Mushroom Banh Mi Sandwich	11.25
<i>soy braised mushrooms, pickled vegetables, cilantro, jalapeños, asian bbq sauce, hoagie roll</i>	
Prime Rib Sandwich ^{1,2}	15.95
<i>sliced prime rib, gruyère cheese, garlic butter, creamy horseradish</i>	

1 Served raw or undercooked or contains raw or undercooked ingredients
 2 Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

TAVERN PIZZAS

Pepperoni	14.50	Garlic Shrimp	14.95
<i>tomato sauce, mozzarella and parmesan cheese, tomatoes</i>		<i>parmesan cream sauce, fontina, chili flakes, cilantro, red onions</i>	
Prosciutto	14.50	Bacon and Potato	14.50
<i>caramelized onions, mozzarella cheese, chili flakes, goat cheese, thyme</i>		<i>garlic cream sauce, mozzarella cheese, caramelized onions, rosemary, chili flakes, parmesan</i>	
Salami Basil Pesto	14.50	BBQ Garlic Chicken	14.50
<i>salami, olives, Calabrian chiles, onions, mozzarella cheese</i>		<i>garlic cream sauce, bbq sauce, green onions, roasted peppers</i>	
Meatball	14.50	Tavern Combo	14.95
<i>tomato sauce, mozzarella and parmesan cheese, basil</i>		<i>pepperoni, Calabrian salami, pork sausage, bacon, tomato sauce, mozzarella and parmesan cheese</i>	
Housemade Sausage	14.50		
<i>tomato sauce, mozzarella cheese, roasted pepper, onions</i>			

SMALLER

Giant Bavarian Pretzel	9.95
<i>sriracha cream cheese, honey ground mustard</i>	
Tavern's Cheesy Bread	8.25
<i>bacon, green onions, garlic cheese sauce</i>	
Buffalo Chicken Eggrolls	9.25
<i>bleu cheese, celery, green onions</i>	
Fried Pickles and Onions	8.95
<i>creole mayonnaise</i>	
Brandy Fried Chicken Nuggets	11.25
<i>fresh cut fries, garlic sauce</i>	
Asian Style Street Tacos	11.25
<i>marinated beef, kimchee slaw, asian bbq sauce, jalapeños, laughing buns</i>	
Beer Brined Chicken Wings	11.75
<i>buffalo sauce, bleu cheese, celery, ranch</i>	
Sweet and Spicy Shrimp	11.25
<i>honey-mayonnaise, sriracha mayonnaise</i>	
Housemade Potato Chips	4.95
Tuna Poke Nachos^{1,2}	13.95
<i>sweet onions, spicy soy, nori, avocado, wasabi cream, sriracha mayonnaise, tomatoes, crispy wonton chips</i>	

MAC 'N CHEESE BAR

Tavern Mac 8.25	Black Forest Ham 10.25
Jalapeño 9.25	Chicken Chorizo 10.25
Bacon and Egg 9.25	Basil Pesto 9.25
Truffle 9.25	Trio of Macs 11.50
Lobster 14	<i>select three</i>

MOCKTAILS 3.95

Watermelon Fizz

watermelon puree, honey, lemon juice, ginger ale

Raspberry Cooler

muddled fresh raspberries, Torani Raspberry syrup, lemon juice, ginger ale, lemon thyme

Strawberry Lemonade

muddled strawberries, lemon juice, sweet n' sour, lemon lime soda, sparkling soda

Fruit Punch

Torani Raspberry and Blackberry syrups, lemon, pineapple and orange juices, ginger ale

Cool as a Cucumber

muddled cucumber, lime juice, sparkling soda, cilantro

Blackberry Limeade

muddled lime, Torani Blackberry syrup, lime juice, sparkling soda, lemon lime soda, fresh blackberries

BIGGER

Loco Moco^{1,2}	16.25
<i>seasoned hamburger patties, brown gravy, lop cheung fried rice, sunny side up eggs</i>	
Chilean Sea Bass Bouillabaisse^{1,2}	24.95
<i>fennel, carrots, onions, tomato broth, mussels, aioli</i>	
Korean Fried Chicken^{1,2}	16.25
<i>spicy pickled vegetables, sunny side up eggs, kim chee, jalapeños, white rice</i>	
Beer Batter Fish & Chips	16.25
<i>malt vinegar, lemon tartar sauce</i>	
Steak, Eggs 'n Cakes^{1,2}	18.95
<i>cornbread pancakes, onion rings, sunny side up eggs, chimichurri</i>	
Tavern Fried Chicken 'n Pancakes	18.25
<i>fluffy pancakes, bourbon-jalapeño syrup, pecan butter</i>	
Beef Shortrib Strogli	20.95
<i>fresh pappardelle pasta, roasted mushrooms, bloomsdale spinach</i>	
Hawaiian Style Ribeye Steak^{1,2}	23.95
<i>sriracha fingerling potatoes, spicy green beans, chili flakes</i>	
Bacon-Jam Crusted Salmon^{1,2}	21.95
<i>green and yellow beans, fingerling potatoes, corn succotash, red peppers</i>	

DESSERTS

Red Velvet "Ho Hos"	7.95
<i>cream cheese filling, chocolate ganache</i>	
Beignets	7.95
<i>vanilla bean crème anglaise, berry compote, chocolate ganache</i>	
Stuffed French Toast	7.95
<i>fresh berries, caramel sauce, vanilla ice cream</i>	
S'mores	7.25
<i>Homemade marshmallows, chocolate pate, graham crackers, fresh berries</i>	
Crème Brûlée <i>seasonal fruit</i>	7.95
Churro Waffle Sundae	7.95
<i>cinnamon sugar waffles, vanilla ice cream, chocolate ganache caramel sauce, maraschino cherry</i>	

BEVERAGES 2.95

Pepsi	Diet Pepsi	Mist Twist
Dr. Pepper	Mug Root Beer	Ginger Ale
	Hot or Iced Tea	
Peerless Organic Coffee	3.25	
Housemade Lemonade	3.50	
Ginger Beer	3.50	Red Bull 4.50
Voss Still	4.00	San Pellegrino Sparkling 4.00





BREAKFAST
 Mon-Fri 8AM-11AM

IRON HORSE
 · TAVERN ·

1800 15th Street
 Sacramento, CA 95811

SOUPS & SALADS

- | | |
|---|-----------------------------|
| Clam Chowder 7.95 | Soup of the Day 6.25 |
| Kale Caesar Salad ^{1,2} 8.25
<i>crushed herb croutons, white anchovies, parmesan, lemon-garlic vinaigrette</i> | |
| Farm Salad ^{1,2} 8.25
<i>field greens, bleu cheese crumbles, cranberries, creamy herb vinaigrette</i> | |
| Luuu Shrimp Salad 14.25
<i>mixed lettuces, crispy wontons, mango, mandarin oranges, carrots, red cabbage, green onions, rice noodles, toasted almonds, plum vinaigrette</i> | |
| Thai Skirt Steak and Crispy Noodle Salad ^{1,2} 15.95
<i>mixed greens, cabbage, tomatoes, cilantro, mint, carrots, scallions, mango, crispy ramen noodles, almonds, thai dressing</i> | |
| Cobb Salad 13.25
<i>chicken, bleu cheese, egg, bacon, avocado, tomatoes, romaine, buttermilk ranch dressing</i> | |
| Sante Fe Chicken Salad 13.25
<i>black beans, corn, crispy flour tortilla, peppers, onions, red cabbage, jicama, avocado, pepperjack cheese, chipotle ranch dressing</i> | |

MOCKTAILS 3.95

Watermelon Fizz

watermelon puree, honey, lemon juice, ginger ale

Raspberry Cooler

muddled fresh raspberries, Torani Raspberry syrup, lemon juice, ginger ale, lemon thyme

Strawberry Lemonade

muddled strawberries, lemon juice, sweet n' sour, lemon lime soda, sparkling soda

Fruit Punch

Torani Raspberry and Blackberry syrups, lemon, pineapple and orange juices, ginger ale

Cool as a Cucumber

muddled cucumber, lime juice, sparkling soda, cilantro

Blackberry Limeade

muddled lime, Torani Blackberry syrup, lime juice, sparkling soda, lemon lime soda, fresh blackberries

BREAKFAST

- | |
|--|
| Oatmeal Brûlée <i>sugar, fresh berries</i> 6.95 |
| Breakfast Board ^{1,2} 10.25
<i>egg, fruit, bacon, fresh peanut butter, toasted crostini, greek yogurt</i> |
| Two Eggs Any Style ^{1,2} 11.25
<i>breakfast potatoes, toast and your choice of thick cut bacon, maple brown sugar bacon sausage, smoked chicken apple sausage or black forest ham</i> |
| Belgian Waffle 10.95
<i>fresh berries, maple-butter syrup, pecan butter</i> |
| Green Eggs and Ham ^{1,2} 14.50
<i>pesto scrambled eggs, toast, bone-in ham steak</i> |
| Spanish Frittata ^{1,2} 13.25
<i>eggs, chorizo, fire roasted tomato salsa, guacamole, sour cream, crispy tortilla chips</i> |
| Egg White Frittata ^{1,2} 12.95
<i>eggs, asparagus, goat cheese, fingerling potatoes, toast, mixed greens</i> |
| Stuffed French Toast 11.25
<i>brioche bread, maple butter syrup, whipped cream, cream cheese, fresh berries, caramel sauce</i> |
| Cinnamon Roll Pancakes <i>cream cheese icing</i> 12.25 |
| Tavern Fried Chicken 'n Pancakes 18.25
<i>fluffy pancakes, bourbon-jalapeño syrup, pecan butter</i> |
| Loco Moco ^{1,2} 16.25
<i>seasoned hamburger patties, brown gravy, lop cheung fried rice, green onions, sunny side up eggs</i> |
| Korean Fried Chicken ^{1,2} 15.25
<i>spicy pickled vegetables, sunny side up eggs, kim chee, jalapeños, white rice</i> |
| Steak, Eggs 'n Cakes ^{1,2} 18.95
<i>cornbread pancakes, onion rings, sunny side up eggs, chimichurri</i> |

BEVERAGES

- | | | | |
|----------------------|--------------------------------|---------------------------------|----------------------|
| Pepsi | Diet Pepsi | Mist Twist | Dr. Pepper |
| Mug Root Beer | Ginger Ale | Hot or Iced Tea | |
| | | 2.95 | |
| | Peerless Organic Coffee | 3.25 | |
| | Housemade Lemonade | 3.50 | |
| | Ginger Beer | 3.50 | Red Bull 4.50 |
| Voss Still | 4.00 | San Pellegrino Sparkling | 4.00 |

SMALLER

Giant Bavarian Pretzel	9.95
<i>sriracha cream cheese, honey ground mustard</i>	
Tavern's Cheesy Bread	8.25
<i>bacon, green onions, garlic cheese sauce</i>	
Buffalo Chicken Eggrolls	9.25
<i>bleu cheese, celery, green onions</i>	
Fried Pickles and Onions	8.95
<i>creole mayonnaise</i>	
Brandy Fried Chicken Nuggets	11.25
<i>fresh cut fries, garlic sauce</i>	
Asian Style Street Tacos	11.25
<i>marinated beef, kim chee slaw, asian bbq sauce, jalapeños, laughing buns</i>	
Beer Brined Chicken Wings	11.75
<i>buffalo sauce, bleu cheese, celery, ranch</i>	
Sweet and Spicy Shrimp	11.25
<i>honey-mayonnaise, sriracha mayonnaise</i>	
Housemade Potato Chips	4.95

HAPPY HOUR

Mon-Fri 3PM-6PM

1/2 off

Appetizers and Pizzas

\$1 off Big Beers

\$2 off Wines by the Glass

\$3 off Specialty Cocktails

\$5 Well Cocktails

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2 Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

SANDWICHES

served with housemade potato chips, mixed greens or fries

Tavern Burger^{1,2}	11.50
<i>thousand island dressing, tomatoes, lettuce, onions, pickles add bacon 1.95, add egg .95, add cheese 1.95, add avocado 1.95, add mushrooms 1.95, double patty 4.95</i>	
Meatball Sandwich	13.25
<i>hoagie, herb tomato sauce, mozzarella cheese, pesto</i>	
Cubano	13.25
<i>black forest ham, thick cut bacon, pickles, pepperoncini, whole grain mustard, gruyère cheese, hoagie roll</i>	
Roasted Turkey Club	12.95
<i>thick cut bacon, spicy avocado mousse, tomatoes, field greens, wheat bread</i>	
Fried Chicken Burger	13.25
<i>buffalo sauce, bleu cheese mayonnaise, tomatoes, jalapeño slaw</i>	
Mushroom Banh Mi Sandwich	11.25
<i>soy braised mushrooms, pickled vegetables, cilantro, jalapeños, asian bbq sauce, hoagie roll</i>	
Prime Rib Sandwich^{1,2}	15.95
<i>sliced prime rib, gruyère cheese, garlic butter, creamy horseradish</i>	

DESSERTS

Red Velvet "Ho Hos"	7.95
<i>cream cheese filling, chocolate ganache</i>	
Beignets	7.95
<i>vanilla bean crème anglaise, berry compote, chocolate ganache</i>	
Stuffed French Toast	7.95
<i>fresh berries, caramel sauce, vanilla ice cream</i>	
S'mores	7.25
<i>Homemade marshmallows, chocolate pate, graham crackers, fresh berries</i>	
Crème Brûlée	7.95
<i>seasonal fruit</i>	
Churro Waffle Sundae	7.95
<i>cinnamon sugar waffles, vanilla ice cream, chocolate ganache, caramel sauce, maraschino cherry</i>	





BRUNCH
Sat & Sun 8AM-3PM

IRON HORSE

· TAVERN ·

1800 15th Street
Sacramento, CA 95811

SALADS

- Kale Caesar Salad**^{1,2} 8.25
crushed herb croutons, white anchovies, parmesan, lemon-garlic vinaigrette
- Farm Salad**^{1,2} 8.25
field greens, bleu cheese crumbles, cranberries, creamy herb vinaigrette
- Luau Shrimp Salad** 14.25
mixed lettuces, crispy wontons, mango, mandarin oranges, carrots, red cabbage, green onions, rice noodles, toasted almonds, plum vinaigrette
- Thai Skirt Steak and Crispy Noodle Salad**^{1,2} 15.95
mixed greens, cabbage, tomatoes, cilantro, mint, carrots, scallions, mango, crispy ramen noodles, almonds, thai dressing
- Cobb Salad** 13.25
chicken, bleu cheese, egg, bacon, avocado, tomatoes, romaine, buttermilk ranch dressing
- Sante Fe Chicken Salad** 13.25
black beans, corn, crispy flour tortilla, peppers, onions, red cabbage, jicama, avocado, pepperjack cheese, chipotle ranch dressing

SOUP

Clam Chowder 7.95 Soup of the Day 6.25

BOARDS AND SANDWICHES

sandwiches served with housemade potato chips, mixed greens or fries

- Salumi and Cheese Board** 18.95
- Breakfast Board**^{1,2} 10.25
egg, fruit, bacon, fresh peanut butter, toasted crostini, greek yogurt
- Tavern Burger**^{1,2} 11.50
thousand island dressing, tomatoes, lettuce, onions, pickles
add bacon 1.95, add egg .95, add cheese 1.95,
add mushrooms 1.95, add avocado 1.95, double patty 4.95
- Meatball Sandwich** 13.25
hoagie, herb tomato sauce, mozzarella cheese, pesto
- Mushroom Banh Mi Sandwich** 11.25
soy braised mushrooms, pickled vegetables, cilantro, jalapeños, asian bbq sauce, hoagie roll
- Prime Rib Sandwich**^{1,2} 15.95
sliced prime rib, gruyère cheese, garlic butter, creamy horseradish

BREAKFAST

- Oatmeal Brûlée** 6.95
sugar, fresh berries
- Buttermilk Biscuits** 7.25
housemade jams and butter
- Breakfast Board**^{1,2} 10.25
egg, fruit, bacon, fresh peanut butter, toasted crostini, greek yogurt
- Two Eggs Any Style**^{1,2} 11.25
breakfast potatoes, toast and your choice of thick cut bacon, maple brown sugar bacon sausage, smoked chicken apple sausage or black forest ham
- Belgian Waffle** 10.95
fresh berries, maple-butter syrup, pecan butter
- Green Eggs and Ham**^{1,2} 14.50
pesto scrambled eggs, toast, bone-in ham steak
- Spanish Frittata**^{1,2} 13.25
eggs, chorizo, fire roasted tomato salsa, guacamole, sour cream, crispy tortilla chips
- Egg White Frittata**^{1,2} 12.95
eggs, asparagus, goat cheese, fingerling potatoes, toast, mixed greens
- Huevos con Chile Relleno** 13.25
black beans, tomatillo salsa, and crispy corn tortilla
- Eggs Benedict**^{1,2} 14.25
crispy potato cake, spinach, tomatoes, poached eggs, sriracha hollandaise
- Stuffed French Toast** 11.25
brioche bread, maple-butter syrup, whipped cream, cream cheese, fresh berries, caramel sauce
- Cinnamon Roll Pancakes** 12.25
cream cheese icing
- Tavern Fried Chicken 'n Pancakes** 18.25
fluffy pancakes, bourbon-jalapeño syrup, pecan butter
- Loco Moco**^{1,2} 16.25
seasoned hamburger patties, brown gravy, lop cheung fried rice, green onions, sunny side up eggs
- Croque Madame**^{1,2} 14.25
black forest ham, fontina cheese, fried egg, breakfast potatoes, bourbon-jalapeño syrup
- Korean Fried Chicken**^{1,2} 16.25
spicy pickled vegetables, sunny side up eggs, kim chee, jalapeños, white rice
- Steak, Eggs, 'n Cakes**^{1,2} 18.95
cornbread pancakes, onion rings, sunny side up eggs, chimichurri



SMALLER

Giant Bavarian Pretzel	9.95
<i>sriracha cream cheese, honey ground mustard</i>	
Tavern's Cheesy Bread	8.25
<i>bacon, green onions, garlic cheese sauce</i>	
Buffalo Chicken Eggrolls	9.25
<i>bleu cheese, celery, green onions</i>	
Fried Pickles and Onions	8.95
<i>creole mayonnaise</i>	
Brandy Fried Chicken Nuggets	11.25
<i>fries, garlic sauce</i>	
Asian Style Street Tacos	11.25
<i>marinated beef, kimchee slaw, asian bbq sauce, jalapeños, laughing buns</i>	
Beer Brined Chicken Wings	11.75
<i>buffalo sauce, bleu cheese, celery, ranch</i>	
Sweet and Spicy Shrimp	11.25
<i>honey-mayonnaise, sriracha mayonnaise</i>	
Housemade Potato Chips	4.95
Tuna Poke Nachos^{1,2}	13.95
<i>sweet onions, spicy soy, nori, avocado, wasabi cream, sriracha mayonnaise, tomatoes, crispy wonton chips</i>	

TAVERN PIZZAS

Pepperoni	14.50
<i>tomato sauce, mozzarella and parmesan cheese, tomatoes</i>	
Prosciutto	14.50
<i>caramelized onions, mozzarella cheese, chili flakes, goat cheese, thyme</i>	
Salami Basil Pesto	14.50
<i>salami, olives, Calabrian chiles, onions, mozzarella</i>	
Meatball	14.50
<i>tomato sauce, mozzarella and parmesan cheese, basil</i>	
Housemade Sausage	14.50
<i>tomato sauce, mozzarella cheese, roasted pepper, onions</i>	
Garlic Shrimp	14.95
<i>parmesan cream sauce, fontina cheese, chili flakes, cilantro, red onions</i>	
Bacon and Potato	14.50
<i>garlic cream sauce, mozzarella cheese, caramelized onions, rosemary, chili flakes, parmesan</i>	
BBQ Garlic Chicken	14.50
<i>garlic cream sauce, bbq sauce, green onions, roasted peppers</i>	
Tavern Combo	14.95
<i>pepperoni, Calabrian salami, pork sausage, bacon, tomato sauce, mozzarella and parmesan cheese</i>	

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BRUNCH COCKTAILS

IHT's Beef Jerky Bloody Mary 11
house infused peppercorn and lemon rind vodka, garnished with house made beef jerky, pepperoncini, olive, pickled onion, green bean, chicharrones

Iron Horse Tavern Bloody Mary 9
Absolut Peppar vodka, pepperoncini, olive, pickled onion, pickled green bean, lemon and lime, rimmed with tajin

White Peach Bellini 9
prosecco, white peach purée, peach schnapps

Pom Royale 8
prosecco, pomegranate liqueur

Morning Glory 9
prosecco, hibiscus liqueur, pomegranate and orange juice

Mimosa 8
sparkling, orange juice

Bottomless Mimosa 13
for seated guests only... with purchase of entrée

MOCKTAILS 3.95

Watermelon Fizz
watermelon puree, honey, lemon juice, ginger ale

Raspberry Cooler
muddled fresh raspberries, Torani Raspberry syrup, lemon juice, ginger ale, lemon thyme

Strawberry Lemonade
muddled strawberries, lemon juice, sweet n' sour, lemon lime soda, sparkling soda

Fruit Punch
Torani Raspberry and Blackberry syrups, lemon, pineapple and orange juices, ginger ale

Cool as a Cucumber
muddled cucumber, lime juice, sparkling soda, cilantro

Blackberry Limeade
muddled lime, Torani Blackberry syrup, lime juice, sparkling soda, lemon lime soda, fresh blackberries

BEVERAGES

**Pepsi Diet Pepsi Mist Twist Dr. Pepper
 Mug Root Beer Ginger Ale Hot or Iced Tea
 2.95**

Peerless Organic Coffee 3.25

Housemade Lemonade 3.50

Ginger Beer 3.50 Red Bull 4.50

Voss Still 4.00 San Pellegrino Sparkling 4.00





IRON HORSE

· TAVERN ·

DESSERTS

Red Velvet “Ho Hos” 7.95

creamy cheese filling, chocolate ganache

Beignets 7.95

*vanilla bean crème anglaise, berry compote,
chocolate ganache*

Stuffed French Toast 7.95

fresh berries, caramel sauce, vanilla ice cream

S’mores 6.95

*Homemade marshmallows, chocolate pate,
graham crackers, fresh berries*

Crème Brûlée 7.95

seasonal fruit

Churro Waffle Sundae 7.95

*cinnamon sugar waffles, vanilla ice cream,
chocolate ganache, caramel sauce, maraschino cherry*

DESSERT WINES

Cockburn’s 20 yr Tawny Port 12.00

Fonseca 10 yr Tawny Porto 12.00





IRON HORSE

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COCKTAILS

Call it a Day 11

Grey Goose Cherry Noir vodka, Cherry Heering Liqueur, ginger beer, lime juice, muddled brandied cherries

Lady Bird 11

Lillet Blanc aperitif, house made lavender honey syrup, lemon juice, lemon zest, lavender sprig

Crown Jewel 11

Crown Royal Whisky, St Germaine Elderflower liqueur, muddled blackberries and basil, house made honey syrup, lemon juice

Stay-cation 11

Bacardi Banana rum, Bacardi Dragonberry rum, Myers Dark rum, coconut cream, lemon and pineapple juice, banana chips

Jessica Rabbit

Vida mezcal, house made chili syrup, pomegranate juice, hibiscus syrup, agave nectar, lime, fresh flower

Hibis-kiss

Woodford Reserve bourbon, hibiscus syrup, orange bitters, flower ice cubes

Bite the Bulleit 11

Bulleit bourbon, triple sec, Aperol, strawberry rhubarb syrup, lemon and grapefruit juices, ginger beer, fresh flower

Iron Lady 11

Skyy Blood Orange vodka, Pallini limoncello, Aperol, simple syrup, lemon juice

Flor Picante 11

Don Julio Blanco tequila, St. Germaine Elderflower liqueur, honey syrup, lime juice, jalapeño, fresh flower

Pear Pressure 11

Grey Goose Pear vodka, mint, lemon juice, cinnamon syrup, Angry Orchard Cider, dehydrated lemon

Pantera Rosa 11

Cazadores Blanco tequila, Green Chartreuse liqueur, ginger, rosemary, lime juice, honey syrup, cranberry juice, salt and pepper rim, fresh flower

Giant Peach 11

Absolut Peach vodka, peach schnapps, lemon juice, simple syrup, basil leaves, apple juice

Ketel One Moscow Mule 11

Ketel One vodka, lime juice, ginger beer

MOCKTAILS 3.95

Watermelon Fizz

watermelon puree, honey, lemon juice, ginger ale, sweet n' spicy pink sugar rim

Berry-Biscus Cooler

muddled raspberries, lemons, house made hibiscus syrup

Strawberry Lemonade

muddled strawberries and lemons, lemon juice, sweet n' sour, lemon lime soda, sparkling soda

Fruit Punch

Torani Raspberry and Blackberry syrups, lemon, pineapple and orange juices, ginger ale

Cool as a Cucumber

muddled cucumber, lime juice, sparkling soda, cilantro

Blackberry Limeade

muddled lime, Torani Blackberry syrup, lime juice, sparkling soda, lemon lime soda, fresh blackberries

Housemade Lemonade 3.50 Ginger Beer 3.50

Red Bull 4.50 Voss Still 4.00

San Pellegrino Sparkling 4.00

WINE

SPARKLING

Bocelli, Prosecco, Italy, 187 ml 9

Domaine Chandon, Classic Brut, 11

California, 187 ml

Martini & Rossi, Prosecco, Italy 34

Veuve Clicquot, Brut, Remis, France 90

PINOT GRIGIO

Benvolio, Italy 9/34

RIESLING

Kendall Jackson, Monterey 9/34

ROSÉ

Tinto Rey, Dunnigan Hills 9/34

CHENIN BLANC

Clarksburg Wine Company, Clarksburg 9/34

SAUVIGNON BLANC

Bogle, California 9/34

Chasing Venus, Marlborough, New Zealand 10/36

CHARDONNAY

Matchbook, Dunnigan Hills 10/36

La Crema, Sonoma Coast 12/44

Rombauer, Carneros 16/64

RED BLEND

Clarksburg Wine Company, 10/36

Delta Rouge, Clarksburg

Bella Grace, Bella Red, Amador 12/44

PINOT NOIR

Lucky Rock, Sonoma/Monterey/San Benito 11/40

MALBEC

Trivento, Reserve, Argentina 8/32

ZINFANDEL

Bone Shaker, Lodi 10/36

CABERNET SAUVIGNON

Matchbook, Dunnigan Hills 10/36

Newton, Napa Valley 13/48

Justin, Paso Robles 64

Ferrari Carano, Alexander Valley 75

Silver Oak, Alexander Valley 110

1 Served raw or undercooked or contains raw or undercooked ingredients

2 Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness





IRON HORSE

· TAVERN ·

BEER

SEASONAL ROTATING TAPS

Sierra Nevada (Seasonal Rotating)
Local Seasonal Rotating
Local Rotating

LIGHT LAGERS

Bud Light, St. Louis, MO, 4.2% 4.5/6
Coors Light, Golden, CO, 4.2% 4.5/6

PALE LAGERS

Corona Extra, Mexico City, Mexico, 4.6% 5.5/7.5

PILSNERS

Device Brewing Co. Pincushion Pilsner, 5.5/7.5
Sacramento, CA 5.3%
Stella Artois, Leuven, Belgium, 5.2% 5.5/7.5

CIDERS

Crispin Cider, Colfax, CA, 5.0% 5.5/7.5

WHEAT BEERS

21st Amendment Hell or High Watermelon, 5.5/7.5
San Francisco, CA 4.9%

BLONDE ALES

Firestone Walker 805 Blonde Ale, 5.5/7.5
Paso Robles, CA 4.7%
Track 7 Bee Line Blonde Ale, 5.5/7.5
Sacramento, CA 5.3%

WHITE ALES

Blue Moon, Golden, CO, 5.4% 5.5/7.5

FARMHOUSE STYLE ALES

Jackrabbit Brewing Co. Saison, 5.5/7.5
West Sacramento, CA 6.0%

AMBER AND RED ALES

Tilted Mash Derrick the Red, 5.5/7.5
Elk Grove, CA 6.6%

PALE ALES

Bike Dog Brewing Co. Mosaic Pale Ale, 5.5/7.5
West Sacramento, CA, 5.5%

IPAS

Ballast Point Sculpin, San Diego, CA, 7% 8/10
Device Brewing Co. Curious Haze 5.5/7.5
New England Style IPA, Sacramento, CA 7.0%
Dust Bowl Therapist 3x IPA, 9
Turlock, CA 10.4% (goblet)
New Glory Craft Brewery Rotating, 5.5/7.5
Sacramento, CA 6.8%
Knee Deep Hoptologist Double IPA, 8.5
Auburn, CA 9.0% (goblet)
Track 7 Panic IPA, Sacramento, CA, 7.0% 5.5/7.5

BROWN ALE

Calicraft Brewing Co. Oak Town's 5.5/7.5
Brown Ale, Walnut Creek, CA, 5.5%

PORTERS

Heretic Shallow Grave Porter, 5.5/7.5
Fairfield, CA 7.0%

STOUTS

Guinness Stout, Dublin, Ireland, 4.2% 5.5/7.5
North Coast Old Rasputin Russian 7.5
Imperial Stout, Fort Bragg, CA, 9.0% (goblet)

HAPPY HOUR

Mon-Fri 3PM-6PM

1/2 off

Appetizers and Pizzas

\$1 off Big Beers

\$2 off Wines by the Glass

\$3 off Specialty Cocktails

\$5 Well Cocktails

SMALLER

Giant Bavarian Pretzel 9.95
Tavern's Cheesy Bread 8.25
Buffalo Chicken Eggrolls 9.25
Brandy Fried Chicken Nuggets 11.25
Asian Style Street Tacos 11.25
Fried Pickles and Onions 8.95
Beer Brined Chicken Wings 11.75
Sweet and Spicy Shrimp 11.25
Housemade Potato Chips 4.95
Tuna Poke Nachos^{1,2} 13.95

TAVERN PIZZAS

Pepperoni 14.50
Prosciutto 14.50
Salami Basil Pesto 14.50
Meatball 14.50
Housemade Sausage 14.50
Garlic Shrimp 14.95
Bacon and Potato 14.50
BBQ Garlic Chicken 14.50
Tavern Combo 14.95

