



THE MISSION OF TAVERN SIX
is to offer our customers a superior local venue that is known for its great food made from fresh ingredients. Our soups, vegetables, sauces, and dressings are housemade daily and our food is prepared fresh at the time it is ordered. We are proud to offer gluten free and vegan plates, catering to a wide variety of eating preferences and we handle each order with great care; every meal, every cocktail, every specialty cupcake.

Due to the **extra freshness** we offer at Taven Six, additional time is necessary to prepare your meal and our staff is working as fast as we can to serve you.

KITCHEN HOURS
SUNDAY & MONDAY
11AM TO 9PM
TUESDAY THRU THURSDAY
11AM TO 10PM
FRIDAY & SATURDAY
11AM TO 11PM

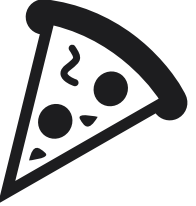
7592 Chardon Road • Kirtland, OH 44094
440-256-1100

STARTERS	
Meatballs	\$12
House blend of beef, veal and applewood bacon served with housemade marinara and herb ricotta.	
Pretzel Sticks	\$6
Warm salted pretzel sticks served with honey mustard, buffalo cream cheese and ranch.	
Stuffed Jalapeños GF	\$8
Fresh jalapeños stuffed with cheddar, corn cream cheese, and honey BBQ drizzle.	
Quesadilla	\$8
Grilled tortilla topped with pico de gallo and a side of sour cream.	
w/ Chicken	\$12
w/ Steak	\$13
w/ Black Bean Patty	\$11
Vegan Quesadilla GF	\$12
Gluten free tortilla, loaded with vegan mozzarella cheese, red and green peppers, jalapeños, mushrooms and onions.	
w/ Black Bean Patty	\$15
Hummus Platter GFA	\$10
Housemade hummus topped with olive oil. Served with pita chips and fresh vegetables.	
Pork & Chips GF	\$12
House chips smothered in pork, cheddar, bacon, housemade pico de gallo, sour cream and jalapeño slices.	
Baja Fish Tacos	\$10
Breaded cod with mango, sliced jalapenos, fresh cilantro and lemon aioli.	
Vegan Tacos	\$10
Corn tortillas with fried Cleveland tofu, pico de gallo, housemade ginger hot sauce, romaine. May substitute with flour tortilla.	
Harissa Cauliflower	\$12
Roasted cauliflower with harissa tahini, dates and walnuts.	
Wings	\$12
10 wings cooked to crispy perfection, tossed in your choice of sauce and accompanied with blue cheese and celery. (hot, buffalo, buffalo parmesan, honey sriracha, cherry chipotle BBQ, BBQ, teriyaki, 6 pepper blend, garlic parmesan, honey mustard, or dusted dry rub)	

Additional Sauce or Dressing add \$.50

SALADS	
Dressings: Italian • Blue Cheese • Ranch • Caesar • Honey Mustard • Apricot Vinaigrette • Maple Vinaigrette • Balsamic Vinaigrette All Salad Dressings are Housemade and Gluten Free	
Add Chicken	\$5
Add Steak	\$8
Add Faroe Island Salmon	\$10
Add Black Bean Patty	\$4
Add Cleveland Tofu	\$4
House GF	\$4.5
Mixed greens, cherry tomatoes, cucumbers and red onions. Choice of dressing.	
House Panzanella GFA	\$6
Croutons, basil, arugula, tomatoes, cucumbers and red onions. Tossed in Italian dressing and topped with shredded parmesan and crispy capers.	
House Caesar GFA	\$5.5
Crisp romaine lettuce, croutons, parmesan cheese and red onions. Tossed in Caesar dressing and topped with crispy capers.	
Wedge GFA	\$9
Drizzled with blue cheese dressing and crumbles. Topped with cherry tomatoes, bacon and croutons.	
Beet GF	\$12
Roasted beets, arugula with dried cherries, feta and walnuts.	
Caesar GFA	\$8
Crisp romaine lettuce, croutons, parmesan cheese, and red onions tossed in Caesar dressing. Topped with crispy capers.	
Cobb GF	\$12
Grilled chicken, applewood bacon, cheddar cheese, blue cheese crumbles, tomatoes and hardboiled egg. Choice of dressing.	

HOMEMADE SOUP	
Soup of the day	\$4.5
Tomato Bisque w/ grilled cheese croutons	\$4.5

PIZZAS	
16 inch pizza with four-cheese blend	\$11
	
Toppings:	\$2
Pepperoni, Italian sausage, bacon, crumbled meatballs, grilled chicken, extra cheese.	
Toppings	\$1
Bell peppers, banana peppers, roasted red peppers, mushrooms, diced tomatoes, red onions, artichokes, jalapeños.	
The Butcher	\$16
Crumbled meatballs, four-cheese blend, Italian sausage, pepperoni, bacon, roasted red peppers, and housemade marinara.	
Sicilian	\$15
Marinara, prosciutto, meatballs, red onions, four-cheese blend, and fresh basil.	
Margherita	\$14
Fresh tomatoes, basil, four-cheese blend, and garlic oil. Finished with a balsamic reduction.	
Buffalo Chicken Pizza	\$15
Garlic oil, four-cheese blend, chicken with a housemade buffalo and ranch drizzle.	
Veggie	\$15
House marinara, four-cheese blend, bell peppers, mushrooms, diced tomatoes, banana peppers, and artichoke hearts. Sprinkled with oregano.	
Gluten Free Pizza (10 inch)	\$12
Gluten Free Specialty Pizza	add \$2
Vegan Mozzarella	add \$4

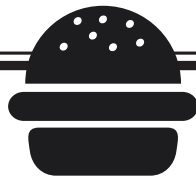
GLUTEN FREE
GF Gluten Free
GFA Gluten Free Available

Many items on our menu are Gluten Free or Gluten Free Available with minor adjustments.

Please ask your server for further details.

* Items that are gluten free are housemade in our kitchen which does contain gluten items.

BURGERS*



Served on a Brioche Bun

Tavern.....\$8

Choice of cheese, lettuce, tomatoes, red onions and horseradish sweet pickles.

Mac n Cheeseburger\$12

Our famous housemade mac n cheese on top of a burger with applewood bacon.

Mushroom Swiss\$10

Topped with Swiss cheese and sautéed mushrooms.

Hornet.....\$12

Topped with fresh jalapeños, red onions, blue cheese crumble and chipotle mayo.

Tek's Mex\$12

Topped with braised pork, cherry chipotle BBQ sauce, crispy onions and smoked mozzarella.

Bacon & Blue\$12

Bacon, blue cheese crumble, caramelized onions, tomatoes, arugula and balsamic reduction.

Breakfast\$12

Applewood bacon, hash brown patty and American cheese. Topped with a fried egg.

Black Bean\$10

Housemade patty with chipotle mayo, crispy onions, pico de gallo, cheddar and lettuce.

All Burgers Are Available Gluten Free - Add \$3

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BURGERS, SANDWICHES, & WRAPS

Served with Housemade Cracked Pepper Chips

Substitute a Side Dish \$2

Sandwiches May Substitute Flour Tortilla Wrap

Substitute a Gluten Free Bun or Wrap \$3

Substitute Vegan Mozzarella \$2

SIDES

Artichoke Risotto Cakes\$4

Basmati Rice.....\$4

Coleslaw.....\$4

Hand-Cut Fries\$4

Hand-Cut Sweet Potato Fries\$4

Mac n Cheese\$4

Seasonal Vegetable\$4

Fried Brussel Sprouts\$4

KIDS

10 and Under Please

Served with your choice of hand cut fries, seasonal vegetable, or applesauce.

Mini Burgers\$6

Two sliders served with American cheese.

Mac and Cheese\$6

Cavatappi pasta with housemade mac sauce.

Housemade Chicken Fingers.....\$6

Mini Cheese Quesadilla\$6

SOFT DRINKS

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Root Beer, Dr. Pepper, Diet Dr. Pepper, Lemonade, Raspberry Ice Tea, and Fresh Brewed Ice Tea

SANDWICHES

Meatball Sub\$10

Housemade meatballs, marinara and smoked mozzarella on Italian loaf.

Hot Ham & Swiss\$9

Shaved country ham, Swiss cheese and honey mustard on toasted 9-grain bread.

Open-Face Salmon\$16

Grilled Faroe Island salmon, lemon aioli sauce, mixed greens and fresh basil on a toasted baguette.

Spicy BLT\$10

Mountain of bacon, lettuce and tomatoes.

Served with chipotle mayo on toasted 9-grain bread.

Cuban\$10

Braised pork, country ham, Swiss cheese, red onions, dill pickles and Cuban aioli on Italian loaf.

Grilled Cheese\$6

American, cheddar, smoked mozzarella and Swiss cheese on toasted 9-grain bread.

Caprese Chicken.....\$10

Grilled chicken breast, mixed greens, basil, tomatoes, smoked mozzarella with a balsamic reduction on a brioche bun.

Chicken Club.....\$10

Grilled chicken breast, American cheese, applewood bacon, lettuce, tomato, onion and mayo on a brioche bun.

Chicken Philly\$12

Grilled chicken with sauteed onions, mushrooms and peppers topped with a four-cheese blend and mayo on Italian loaf.

Pulled Pork.....\$10

Braised pork, crispy onion straws, coleslaw, cherry chipotle BBQ sauce on a brioche bun.

French Dip.....\$12

Shaved roast beef, caramelized onions, Swiss cheese and au jus.

Fly Daddy Fish Sandwich\$10

Breaded cod topped with lettuce, tomatoes, dill pickles and housemade tartar on a brioche bun.

Veggie Wrap\$9

Hummus, roasted red peppers, mushrooms, caramelized onions, arugula and shredded parmesan in a flour tortilla wrap.

All Sandwiches Are Available Gluten Free - Add \$3

ENTRÉES

Grilled Salmon **GF.....\$20**

Served with vegetable medley and basmati rice.

12 oz Bone-In

New York Strip Steak **GF.....\$20**

Strip served with au jus, caramelized onions and parmesan herb fries.

Mac n Cheese\$12

Cavatappi pasta and housemade mac sauce.

with Chicken.....\$14

with Pork topped with cherry chipotle BBQ sauce ...\$14

with Seasonal Vegetable\$14

Buffalo Mac n Cheese.....\$15

Roasted chicken, cavatappi pasta, drizzled with housemade buffalo sauce. Topped with blue cheese crumbles and toasted bread crumbs.

Tavern Chicken\$18

Pan seared chicken breast with mushrooms, roasted red peppers and prosciutto in a lemon cream sauce. Served over top of a crispy artichoke risotto cake.

Grilled Chicken **GF\$15**

Grilled chicken breast served with vegetable of the day, basmati rice and light lemon sauce.

Fly Daddy Fish Fry\$13

Breaded cod served with hand-cut French fries, coleslaw and housemade tartar sauce.

Tofu Stir Fry.....\$13

Grilled Cleveland tofu, yellow squash, zucchini, red pepper and broccoli with ginger hot sauce. Served over basmati rice.

Chicken Stir Fry\$14

Grilled chicken, yellow squash, zucchini, red pepper and broccoli with ginger hot sauce. Served over basmati rice.



**ASK ABOUT OUR
CUPCAKE OF THE DAY!**

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.