

TAVERN

FOOD INSPIRED BY MY EXPERIENCES,
TRAVELS, AND PERSONAL TASTES.
CHEERS AND ENJOY.

- BOBBY

BOBBY

SPECIALTY COCKTAILS

YOU SET THE SCENE / 13

Grey Goose Vodka, Peach, Lemon, Simple
Light | Delightful | Bright

FOREVER CHANGES / 13

Blanco Tequila, Pineapple Shrub, Ancho Reyes, Lime
Adventurous | Fruity | Spice

BEHIND THE FARMHOUSE / 13

Castle & Key Gin, Cocchi Americano, Herbs, Lemon
Fresh | Herbal

UNFORGETTABLE FIRE / 13

Montelobos Mezcal, Lime, Simple Angostura
Smokey | Citrus | Bright

BUMMER IN THE SUMMER / 13

Bacardi Rum, Coconut, Banana, Lime, Pineapple
Tiki | Tropical | Fun

BOBBY'S SANGRIA / 13

Red or White Wine, Pineapple, Orange Juice, Peach
Lemon, Triple Sec, Angostura Bitters

WINE & BEER

WHITE

Chardonnay: Milou, Languedoc-Rossillion, FR	10/38
Chardonnay: ZD, Napa Valley, CA	18/70
Pinot Grigio: Scarpetta, Venezia-Guilia, IT	14/54
Reisling: Thomas Schmidtt, Rheingau, GR	12/46
Rose: Hampton Water, Languedoc, FR	14/54
Sauvignon Blanc: Kim Crawford, Marlborough, NZ	15/58

RED

Barbera: J'Asti Cantine Povero, Piedmont, IT	10/38
Cabernet: Trefethen, Napa Valley, CA	20/78
Cabernet: Substance, Columbia Valley, WA	10/38
Malbec: Cantena, Mendoza, AR	12/46
Montepulciano, Abruzzo, IT	15/58
Pinot Noir: Inscription, Willamette Valley, OR	14/54
Red Blend: Storm Point, Swartland, SA	11/44

BUBBLES

Bobby's Featured Sparkling Wine	12/34
Brut Rose: Jean Baptistse Cremant, FR	14/48
Champagne: Moet & Chandon, FR 187mL	35

BEER

Draft New Height's - Bobby's Brew	7
Draft New Height's - IPA	7
Draft Yazoo Hefeweizen	7
Draft Yeehaw Brewing Kolsch	7
Draft Jackalope Bearwalker Maple	7
Draft Stella Artois	7
Draft Sam Adams Seasonal	7
Canned Bud & Bud Light	5
Canned Michelob Ultra	5
Canned Tiny Bomb Pilsner	5
Canned New Height's - Tailgate Orange	5
Canned Angry Orchard Apple Cider	5
Canned Modelo	5

BY THE BOTTLE

CHAMPAGNE

Laurent Perrier Brut	160
Laurent Perrier Rose	200
Moët & Chandon Brut	125
Moët & Chandon Brut Rose Magnum	350
Moët & Chandon Ice Magnum	350
2008 Dom Perignon Brut	500
Taittinger Brut La Française Magnum	325
Krug Brut Grande Cuvée	625
2002 Nicholas Feuillate palmes d'or	290

WHITE

Albarino '16 Legoda Del Conde	50
Blend Blindfolded, Prisoner Wine, Napa Valley, CA	45
Chenin Blanc '16 Laureau, Loire Valley, FR	60
Chardonnay '17 Paul Hobbs, Russian River Valley, CA	90
Chardonnay '16 Far Niente, Napa Valley, CA	150
Chardonnay '17 Olivier Leflaive, Puligny Montrachet, FR	65
Chardonnay '17 Louis Jadot, Burgundy, FR	42
Chardonnay '17 Z Alexander Brown, Santa Lucia, CA	30
Chardonnay '16 Cakebread, Napa Valley, CA	160
Rose Pret a Boire, Napa Valley, CA	75

CABERNET SAUVIGNON

Villa San Juliette '14, Paso Robles, CA	50
Orin Swift '17, Palermo, Napa Valley, CA	130
Caymus Special Select '15, Napa Valley, CA	420
Heitz Cellars '14, Napa Valley, CA	140
Diamond Creek, Volcanic Hill, Napa Valley, CA	180
Darioush '14, Napa Valley, CA	260
Chappellet Signature '15, Napa Valley, CA	160

RED

Blend Opus One, Overture, Napa Valley, CA	250
Blend '14, Joseph Phelps, Insignia, Napa Valley, CA	495
Blend '17, Opus One, Napa Valley, CA	750
Blend '17, The Mariner, Sonoma, CA	65
Blend '16, Famiglia Pasqua, Veneto, IT	46
Garnacha '12, Badaceli, Priorat, SP	80
Grenache '18, Robert Oatley G18, McLarenvale, AU	58
Merlot '16, Chateau Ste Michelle, Columbia Valley, WA	42
Petit Syrah '18, Caymus, Suisun, CA	75
Pinot Noir '16, Clos Des Lambrays, Burgundy, FR	650
Pinot Noir '17, Mariflor, Argentina	65
Super Tuscan '18, Yantra, Toscana, IT	58
Sangiovese '15, Ruffino Reserva Chianti, Toscana, IT	60
Sangiovese '14 Tenuta di Arceno Chianti, Toscana, IT	150
Tempranillo '17, Pinea Ribera del Duero, ES	80
Zinfandel, Orin Swift, Eight Years In the Desert	95

DINNER

STARTERS

Burrata & Arugula Salad 14

Cherry Tomato, Fennel, Toasted Hazelnut, Smoked Strawberry Molasses

Beet Salad 14

Honey Whipped Chevre, Strawberries, Saba, Pistachio Dukkah

V Kale Salad 13

Ginger, Pistachio, Dried Apricot, Goat Cheese, Champagne Vinaigrette

*Yellowfin Tuna Ceviche 18

Coconut, Lime, Serrano, Chili Oil, Pickled Onion, Sweet Potato Chips

V Coconut Melon Ceviche 14

Lime, Serrano, Chili Oil, Pickled Onion, Sweet Potato Chips

Yazoo Gerst Cheese Bread 9

Kenny's Reserved Cheddar, Whipped Tallow

V Roasted Garlic Hummus 12

Pine Nuts, Sweetie Drop Peppers, Naan

Buttermilk Blue & Chips 9

Blue Cheese Cream, Hot Sauce, Chives, Kennebec Chips

Blistered Shishitos 12

Charred Tomato Nuac Cham Vinaigrette

SIDES

Roasted Mushroom 12

Toasted Garlic, Herbs, Demi

Brussels Sprouts 10

Bacon Chile Syrup

Fingerling Potatoes 12

Calibrian Honey Labna

Cauliflower 12

Buffalo, Buttermilk Blue

DINNER

COMPOSED

*Lamb Meatballs 24

*Red Curry Lentils, Lemon Yogurt, Mint Ginger Chutney,
Grilled Flatbread*

*Al Pastor Duck Breast 28

*Duck Carnitas Taquito, Mole Blanco, Jicama Curtido,
Pineapple Relish*

*Grilled Simpson's Farms Sirloin 32

*Fingerling Potatoes, Cauliflower, Calibrian Honey Labna,
Chermoula*

*Snapper 36

Shrimp Moqueca, Plantain, Coconut Grits

*Verlasso Salmon 28

Pozole Verde, Salsa Endiablada, Heirloom Radish

V Red Curry Lentils 12

Lemon Yogurt, Cilantro Chutney, Mint, Grilled Flatbread

V Sweet and Sour Tofu 14

Stir Fried Vegetables, Noodles

V Mushroom and Cauliflower Bolognese 21

Parpardelle, Vegan Ricotta, Parsley

V Chile Glazed Jackfruit 18

Pozole Verde, Salsa Endiablada, Heirloom Radish

PASTA

Black Truffle 32

Campanelle, Black Truffle Cream

Bear Creek Bolognese 22

Gemelli, Parmesan, Parsley



CHEERS, DRINK, & CELEBRATE

In love of all things food, friends old and new, libations, and late nights, Cheers. Experience the treasures and collections of world travels by giving in to the creative and lavish atmosphere in Music City. Thank you for indulging with us on your journey and enjoy the rose-colored glasses of life.

- Bobby


