

# OWEN'S TAVERN & GARDEN

## Share Plates

**Spicy Castelvetrano Olives 7.00**

**Sicilian Fried Cauliflower 11.50**

*crispy capers, lemon aioli and citrus vinaigrette*

**Tavern Wings 15.00**

*choice of honey & calabrian chili, lemon(cello) pepper  
or buffalo, served with blue cheese crema*

**Semolina Dusted Calamari 16.75**

*served with marinara and lemon caper aioli*

**Chicken Parm Sliders 15.00**

*served with spicy vodka sauce*

**Creamy Burrata 15.50**

*with basil pesto, toasted pine nuts and garlic bread*

**Garlic Bread Quattro Formaggi 10.50**

*semolina bread baked until golden brown,  
served with a four cheese sauce*

## Fresh Salads

*add to any salad chicken for 6. / shrimp for 8.*

**Big Greek Salad 15.50**

*with romaine, olives, tomatoes, cucumbers, greek feta,  
mint, pepperoncinis and chianti vinaigrette*

**Roasted Garlic Caesar 13.50**

*semolina croutons and parmesan*

**Endive & Arugula 13.50**

*orange, toasted fennel vinaigrette, olives and pistachio*

## Garlic Bread Pizza

**San Marzano Tomato** *with mozzarella and basil* .....15.50

**Truffled Wild Mushroom** *with chives and parm* ..... 16.50

**Spicy Pepperoni** *pizza spice and chili oil* ..... 16.50

## Big Plates

**Pan Roasted Trout 24.00**

*tomato panzanella, arugula, roasted garlic croutons,  
cucumbers and lemon butter sauce*

**Chicken Pesto Sandwich 16.50**

*fresh mozzarella, marinated tomatoes, arugula*

**Mussels Fra Diavolo 18.00**

*spicy tomato, basil, served with garlic bread*

**Burger Deluxe 17.00**

*lto, tavern sauce, dill pickle on toasted challah bun with fries  
(add american, sharp cheddar or mozzarella cheese for 1.50)  
(additonal toppings of applewood smoked bacon or marsala braised  
mushrooms for 1.50)*

## Tavern Libations

..... all house cocktails 12. ....

**Owen's Peartini**

*pear vodka, pear puree, lillet, lemon*

**Abuelo's Old Fashioned**

*reposado, mezcal, agave nectar and bitters*

**Orange Dream Crush**

*our orange vanilla vodka, orange juice, orange cream citrate, vanilla, lime,  
orange cream soda*

**Espresso Martini**

*our vanilla vodka, house espresso liqueur, licor 43, coffee*

**Pomegranate Margarita**

*100% agave tequila, pomegranate, orangecello, lime*

**Passion Spritz**

*cinnamon infused aperol, passionfruit, bubbles*

**Mulberry Street Cosmo**

*our citron vodka, aperol, cranberry, house orange, lime*

**Picking Favorites**

*bourbon, applejack, blanc aperitif, averna, luxardo maraschino*

## WINE

**Cava.** *biutiful, catalonia, spain* 10 / 40

**Lambrusco.** *venturini baldini, emilia-romagna* 12 / 44

**Rose.** *san salvatore, campania* 13 / 52

**Riesling.** *selbach, mosel, germany* 13 / 52

**Pinot Grigio.** *kaltern, alto-adige* 13 / 52

**Sauvignon Blanc.** *frog's leap, napa valley, california* 16 / 76

**Chardonnay.** *fossil point, edna valley, ca* 13 / 52

**Pinot Noir.** *carmel road, monterey county, california* 12 / 48

**Montepulciano.** *riparosso, abruzzo* 13 / 60

**Zinfandel.** *hendry ranch wine, napa valley, california* 15 / 60

**Cabernet Sauvignon.** *14 hands, washington st.* 14 / 64

GRATUITY IS ADDED TO ANY PARTY OF SIX OR MORE. WE ARE ADDING 3% TO EACH CHECK TO RECOGNIZE THE EFFORTS AND WORK OF OUR BACK-OF-HOUSE STAFF AND THEIR CONTRIBUTION TO THE DINING EXPERIENCE.

SOME ITEMS ARE SERVED USING RAW OR UNDERCOOKED INGREDIENTS. CONSUMPTION OF RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE THE RISK OF FOOD BORNE ILLNESS.  
BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.