

Owen's Craft Drafts

CRISP

delicate fruit
TRIPLE CROSSING / ELEMENT
 american blond ale | va | 5% | 42° | tulip | 13 oz. (#2) 3.5 / 7.
MANOR HILL / KATHERINE'S KÖLSCH
 md | 5% | 42° | tulip | 13 oz. (#9) 3.5 / 7.

malt-accented
BLUEJACKET / LOST TIME
 kellerbier/ zwickelbier | dc | 5% | 42° | seidel | 20 oz. (#10) 3. / 8.
TRAUNSTEIN / HELLES
 helles lager | ger | 5.3% | 42° | becher | 16 oz. (#3) 4. / 9.

subtle hoppiness
OXBOW / LUPPOLO
 italian pilsner | maine | 5% | 42° | tulip | 13 oz. (#1) 4.5 / 9.
RESIDENT CULTURE / RIDING FOR THE FEELING
 italian pilsner | nc | 5% | 42° | tulip | 13 oz. (#7) 4.5 / 9.

ROAST
 soft & silky
ASTRO LAB / LIL' MOO
 stout w/ milk sugar | md | 5% | 48° | becher | 16 oz. (#38) 3. / 8.
ELDER PINE / BARREL-AGED PROPER PORTER
 oak ba brown porter | md | 7% | 54° | snifter | 13 oz. (#50) 5 / 10.
SILVER BRANCH / TRAIN TO MIDNIGHT
 baltic porter | md | 8.1% | 54° | snifter | 13 oz. (#48) 3.5 / 7.

rich & decadent
PERENNIAL / ABRAXAS 2019
 imperial stout w/ chillies, cocoa nibs & spices | mo | 11.5% | 54° | snifter | 13 oz. (#43) 6. / 12.
PERENNIAL / ABRAXAS 2022
 imperial stout w/ chillies, cocoa nibs & spices | mo | 11.5% | 54° | snifter | 13 oz. (#42) 6. / 12.
DEWEY / MARSHMALLOW CANNOLIS
 imperial stout w/ cannolis | de | 12% | 54° | snifter | 13 oz. (#49) 4. / 8.

dark & dry
BLUEJACKET / NORTH STRAND ROAD
 dry stout | dc | 4.4% | 48° | becher | 16 oz. (#29) 3. / 8.

CIDER
ANXO / CIDRE BLANC
 dry cider w/ sauvignon blanc wine yeast | dc | 6.9% | 42° | tulip | 13 oz. (#6) 4. / 8.
POTTER'S / CHERRY VANILLA
 cider w/ cherries & vanilla | virginia | 6.9% | 42° | tulip | 13 oz. 5. / 10. (#8)

NON-ALCOHOLIC
ATHLETIC / FREE WAVE
 hazy ipa w/ amarillo, citra & mosaic | ct | 0.5% | 42° | 12 oz. Can 6.

HOP

bold, herbal & citric
UNION / DUCKPIN
 american pale ale | md | 5.5% | 48° | becher | 16 oz. (#33) 3. / 7.
BELL'S / TWO HEARTED
 american ipa w/ centennial | michigan | 7% | 48° | becher | 16 oz. (#30) 3. / 7.

MAINE / LUNCH
 american ipa w/ amarillo, centennial & simcoe | maine | 7% | 48° | becher | 16 oz. (#24) 4. / 9.
SIERRA NEVADA / CRYO FRESH TORPEDO
 american ipa w/ cryo fresh | ca | 7% | 48° | becher | 16 oz. (#22) 3.5 / 7.

BURNISH / ANGEL OF THE END
 double ipa w/ citra, mosaic & simcoe | md | 8.8% | 48° | snifter | 13 oz. (#18) 4.5 / 9.

soft & juicy
CUSHWA / CUSH
 hazy ipa w/ simcoe & mosaic | md | 6.5% | 48° | becher | 16 oz. (#15) 3. / 8.
BLUEJACKET / BUILD OR DESTROY
 hazy ipa w/ bru-1 & citra | dc | 7% | 48° | becher | 16 oz. (#17) 3. / 7.

OTHER HALF / BROCCOLI
 hazy double ipa w/ cascade, hallertau blanc, mosaic & simcoe | ny | 7.9% | 48° | snifter | 13 oz. (#39) 4.5 / 9.
TRIPLE CROSSING / LAST BROADCAST
 hazy double ipa | va | 8% | 48° | snifter | 13 oz. (#34) 4.5 / 9.

VITAMIN SEA / OCEAN ENERGY
 hazy double ipa (bluejacket collab.) | ma | 8% | 48° | snifter | 13 oz. (#26) 6. / 12.
FROST / LUSH
 hazy double ipa | vt | 8% | 48° | snifter | 13 oz. (#40) 5. / 10.
EQUILIBRIUM / FLUCTUATION
 hazy double ipa | ny | 8.1% | 48° | snifter | 13 oz. (#23) 5. / 10.

EQUILIBRIUM / AQUEOUS PROTRACTOR
 hazy double ipa (cushwa collab.) | ny | 8.5% | 48° | snifter | 13 oz. (#31) 6. / 12.
CUSHWA / TATTOOS ON THE ETHER
 hazy double ipa (finback collab.) | md | 8.7% | 48° | snifter | 13 oz. (#11) 4.5 / 9.

MALT
 toasty & nutty
MANOR HILL / MILD MANOR'D
 english mild | maryland | 5.3% | 48° | becher | 16 oz. (#13) 3. / 7.
SILVER BRANCH / BRANCHINATOR
 doppelbock | md | 8.5% | 54° | tulip | 13 oz. (#44) 3.5 / 7.

fruit & toffee
SAGA / GRANDFATHER CLOCK
 english barleywine | maryland | 10.4% | 54° | snifter | 13 oz. (#46) 4.5 / 9.

FRUIT & SPICE

bright
OXBOW / SURFCASTING
 grisette w/ sea salt & lime | maine | 4.5% | 42° | tulip | 13 oz. (#4) 4. / 8.
ALLAGASH / WHITE
 witbier | maine | 5.2% | 48° | tulip | 13 oz. (#28) 3.5 / 7.

CROOKED CRAB / FURIOUS GEORGE
 hefeweizen | md | 5.6% | 48° | grand pilsner | 20 oz. (#21) 3. / 7.
ST. BERNARDUS / TOKYO
 witbier | bel | 6% | 48° | tulip | 13 oz. (#14) 6. / 12.

STILLWATER / STATESIDE
 saison w/ simcoe, centennial & nelson sauvin hops | washington | 6.8% | 48° | tulip | 13 oz. (#19) 4. / 8.
DENIZENS / THIRD PARTY
 tripel | maryland | 9.1% | 54° | snifter | 13 oz. (#41) 3.5 / 7.

dark
ASTRO LAB HARVEST 2022
 dark saison w/ figs, cinnamon & honey | md | 7.7% | 48° | tulip | 13 oz. (#12) 4. / 8.
ST. BERNARDUS / ABT 12
 abt/ grand cru | bel | 10% | 54° | snifter | 13 oz. (#45) 6. / 12.

TART & FUNKY
 fruity
BLUEJACKET / WARM WISHES
 fruited sour ale w/ mixed fruit, vanilla & milk sugar | dc | 6% | 48° | tulip | 13 oz. (#37) 4. / 8.
CUSHWA / BOLTZ: MANGO PEACH CHEESECAKE
 fruited sour ale | md | 7.5% | 48° | tulip | 13 oz. (#36) 5. / 10.

DEWEY / SECRET MACHINE: APPLE CRISP A LA MODE
 fruited sour ale | de | 7% | 48° | tulip | 13 oz. (#20) 4. / 8.
OLIVER / FRUIT CAN MAN: BLUEBERRY, STRAWBERRY & CHERRY
 fruited sour ale | md | 9% | 48° | tulip | 13 oz. (#35) 5. / 10.

delicate
OXBOW / FLORUIT
 mixed fermentation ale w/ mixed fruit & tea | maine | 5% | 48° | tulip | 13 oz. (#16) 6. / 12.
 vinous
OXBOW / PINKETTE
 mixed fermentation ale w/ cherries | maine | 4.5% | 48° | tulip | 13 oz. (#5) 6. / 12.

ALLAGASH / HONEYBERRY TUMBLE
 mixed fermentation ale w/ cherries & honeyberries | me | 6.3% | 48° | tulip | 13 oz. (#32) 6. / 12.
ALLAGASH / AVANCÉ
 mixed fermentation ale w/ strawberries | maine | 9.5% | 48° | tulip | 13 oz. (#47) 6. / 12.

earthy
SMOKE
LANDMADE / ROSIE
 rauchbier | maryland | 5% | 48° | becher | 16 oz. (#27) 3. / 8.

"Good People Drink Good Beer"
 Hunter S Thompson

OWEN'S TAVERN & GARDEN

Share Plates

Spicy Castelvetro 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

Italian Nachos 14.50

crispy pasta sheets with our four cheese sauce, fennel (pork) sausage, tomatoes, olives, spinach and pecorino

Creamy Burrata 15.50

with basil pesto, toasted pine nuts and garlic bread

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

Caruso's Alfredo 23.75

wild mushrooms, truffle butter, parmesan

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. *le fraghe, charetto, veneto* 11 / 44

Riesling *selbach, mosel, germany* 13 / 52

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

Sauvignon Blanc. *tohu, marlborough, new zealand* 13 / 52

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

Pinot Noir. *eola hills, willamette valley, oregon* 14 / 56

Montepulciano. *badia alle Corti, abuzzo* 10 / 40

Aglianico. *colline del sole, campania, italy* 13 / 52

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

Cabernet Sauvignon. *early mountain, foothills, virginia* 16 / 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.