

— O W Y H E E —  
**T A V E R N**  
— S T E A K & S E A —  
EST•2016

*Happy Hour*  
**DRINK MENU**

— **RED WINES** —

Les Alliés Pinot Noir, France | 6

Tribute, Cabernet Sauvignon, California | 8

Kermit Lynch, Côtes Du Rhône, France | 9

Secret Squirrel, GSM Blend, Washington | 11

— **WHITE WINES** —

Scarpetta, Pinot Grigio | 6

Les Jamelles, Chardonnay, France | 8

Veuve Devienne Brut Rosé, France | 8

Walnut Block Sauvignon Blanc, New Zealand | 9

— **COCKTAILS** —

**Classic Old Fashioned | 11**

Maker's Mark, brown sugar simple syrup, Angostura bitters, garnished with an orange twist and a cherry

**Spicy Passion Fruit Rita | 8**

Lunazul Tequila, triple sec, passion fruit and lime juice, and muddled jalapeño

**Cucumber Refresher | 7**

Prairie Organic Cucumber Gin, muddled cucumber, sweet and sour mix, and a splash of soda

**Shoot The Breeze | 7**

44 North Nectarine, honey syrup and lemon juice, served with a rosemary garnish

**Huckleberry Mule | 7**

44 North Huckleberry Vodka, fresh lime juice and Cock-n-Bull Ginger Beer

**ALL DRAFT BEERS | 6**

**\*HH = HAPPY HOUR**

**MONDAY - FRIDAY FROM 3PM - 6PM**

**SATURDAY FROM 11AM - 5PM (DRINKS ONLY)**

**FRIDAY & SATURDAY FROM 9PM - CLOSE**

OWYHEE  
**TAVERN**  
STEAK & SEA  
EST•2016

*Bar Menu*

**OYSTERS THREE WAYS**

Choose Raw, Broiled (Pecorino style), Rockefeller

RAW(HALF DOZEN) 18 | \*HH 12    RAW(DOZEN) 36 | \*HH 24

PECORINO & ROCKEFELLER(HALF DOZEN) 21 | \*HH 13

PECORINO & ROCKEFELLER(DOZEN) 42 | \*HH 26

**BURGERS & SANDWICHES**

SERVED WITH FRIES

ADD AVOCADO, BLEU CHEESE, SAUTÉED ONIONS OR MUSHROOMS | 1 EA    ADD BACON | 2

**TAVERN BURGER 16 | \*HH 12**

Local American Wagyu, short rib and brisket beef blend, aged white cheddar, shredded lettuce, sliced tomato and garlic aioli

**SALMON BURGER 20 | \*HH 15**

Creative King with cucumber, avocado, spring mix, caramelized onions and lemon aioli

**BEYOND BURGER 16 | \*HH 12**

A vegan plant-based burger, (without GMO's, soy or gluten) served with lettuce, tomato, onion and garlic aioli

**CAJUN CHICKEN CLUB 18 | \*HH 14**

Fresh grilled chicken breast, smoked bacon, pepperjack cheese, shredded lettuce, avocado, red onion, tomato and garlic aioli

**TAVERN BITES**

**CHIMICHURRI FRIES 10 | \*HH 7**

Steak fries tossed in herbs, garlic, olive oil and a touch of southern BBQ spice

**PRIME BEEF FONDUE 16 | \*HH 9**

Tender pieces of grilled, spiced beef on top of a pepper jack and smoked gouda cheese sauce, served with crostinis and tortilla chips

**SPICY AHI WONTON TACOS 12 | \*HH 9**

Fresh ahi mixed with a sesame vinaigrette, served with Asian slaw and avocado aioli

**SMOKED CHICKEN WINGS 16 | \*HH 11**

Smoked bone-in jumbo wings, breaded and fried, served with red pepper sauce and ranch on the sides

**KUNG PAO CALAMARI 18 | \*HH 13**

Tossed in a spicy tangy sauce with stir fried vegetables, toasted almonds and fresh scallions

**GARLIC & HERB HUMMUS 10 | \*HH 7**

Served with cucumbers and crostinis

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