

RED  HEAT
AMERICAN TAVERN

GROUP *and*
PRIVATE DINING

**PLEASE CONTACT US AT CATERING@REDHEATTAVERN.COM FOR
MORE INFORMATION ABOUT BOOKING YOUR NEXT EVENT.**

We look forward to serving you!

GROUP *and* PRIVATE DINING

LUNCH MENU | \$25 PER PERSON

GREENS | *Choose 1*

HOUSE SALAD *GF | V*

mixed greens, house-made croutons, cucumbers, grape tomatoes, red onion

Choice of black pepper ranch, blue cheese, or greek dressing

CAESAR SALAD *GF*

romaine, house-made croutons, american grana, old-school caesar dressing

GREEK SALAD *V*

mixed greens, cucumbers, red onions, grape tomatoes, olives, toasted chickpeas, local feta cheese, greek dressing, everything pita chips

DESSERT

CHOCOLATE CHIP COOKIE *V*

house-baked daily

All dishes can be made GF. Please ask your server.

GF - GLUTEN FREE | V - VEGETARIAN

MAINS | *Choose 2*

SOUTHWEST AVOCADO BOWL *GF | V*

roasted zucchini, peppers, and onions w. rice and quinoa mix, corn and black bean salsa, spinach, cotija cheese, tortilla strips, cilantro, ancho crema, chipotle lime vinaigrette, grilled avocado, tajín

CLASSIC BURGER*

lettuce, tomato, red onions, american cheese, french fries

PULLED PORK MAC

house-made cheese sauce, brown sugar bbq sauce, kettle chip crust

HONEY MUSTARD CHICKEN WRAP

buttermilk fried chicken, applewood-smoked bacon, lettuce, tomato, red onions, cheddar jack cheese, honey mustard, honey wheat wrap, french fries

HAND-BREADED CHICKEN TENDERS *GF*

french fries

Choice of honey mustard, general tso, BBQ, or nashville hot w. honey butter

Before placing your order, please inform your server if a person in your party has a food allergy. We take the responsibility of safely serving our guests with food allergies & dietary restrictions very seriously, and we're proud of our extensive protocols. Ask us about them!

*This menu item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.

GROUP *and* PRIVATE DINING

DINNER MENU 1 | \$40 PER PERSON

STARTERS | *Choose 2*

FRIED PICKLES GF | V

crispy dill pickles, creole seasoning,
black pepper ranch

JUMBO TATER TOTS GF

bacon cheddar tater tots, smoked ketchup sauce

SKILLET CORNBREAD V

baked fresh daily, honey butter

GREENS & CHILI | *Choose 2*

HOUSE SALAD GF | V

mixed greens, house-made croutons,
cucumbers, grape tomatoes, red onion

Choice of black pepper ranch, blue cheese,
or greek dressing

CAESAR SALAD GF

romaine, house-made croutons,
american grana, old-school caesar dressing

GREEK SALAD V

mixed greens, cucumbers, red onions,
grape tomatoes, olives, toasted chickpeas,
local feta cheese, greek dressing,
everything pita chips

TAVERN CHILI GF

diced sirloin, ground beef, red beans,
cheddar jack cheese, sour cream,
scallions, tortilla chips

All dishes can be made GF. Please ask your server.

GF - GLUTEN FREE | V - VEGETARIAN

MAINS | *Choose 3*

SESAME GINGER CHICKEN BOWL GF

general tso-glazed chicken, broccoli,
rice and quinoa mix, julienned vegetables,
cilantro, scallions, toasted almonds,
ginger soy dressing, sriracha aioli

SOUTHWEST VEGGIE MAC V

roasted zucchini, peppers, and onions
w. house-made cheese sauce,
kettle chip crust

CREOLE SHRIMP

oven-roasted zucchini,
peppers and red onions w. creole sauce,
toasted brioche, lemon rice

TAVERN CHICKEN GF

teriyaki-glazed chicken breasts, broccoli,
rice and quinoa mix, pineapple salsa

PULLED PORK MAC

house-made cheese sauce,
brown sugar BBQ sauce, kettle chip crust

PISTACHIO SALMON* GF

maple-glazed roasted salmon,
candied pistachios, green beans,
garlic mashed potatoes

DESSERT | *Choose 1*

S'MORES MOUSSE GF | V

chocolate mousse,
graham cracker crumbs,
salted caramel, torched fluff

COOKIE A LA MODE V

vanilla ice cream, chocolate sauce

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GROUP *and* PRIVATE DINING

DINNER MENU 2 | \$50 PER PERSON

STARTERS | *Choose 2*

BANG BANG BROCCOLI *GF | V*

general tso sauce, sesame seeds, sriracha aioli

JUMBO TATER TOTS *GF*

bacon cheddar tater tots, smoked ketchup sauce

SKILLET CORNBREAD *V*

baked fresh daily, honey butter

BONELESS TENDERS *GF*

hand-breaded chicken tenders, carrots, celery

Choice of buffalo w. blue cheese sauce,
sweet thai w. sriracha aioli,
or classic w. honey mustard

GREENS & CHILI | *Choose 2*

HOUSE SALAD *GF | V*

mixed greens, house-made croutons,
cucumbers, grape tomatoes, red onion

Choice of black pepper ranch, blue cheese,
or greek dressing

CAESAR SALAD *GF*

romaine, house-made croutons,
american grana, old-school caesar dressing

GREEK SALAD *V*

mixed greens, cucumbers, red onions,
grape tomatoes, olives, toasted chickpeas,
local feta cheese, greek dressing,
everything pita chips

TAVERN CHILI *GF*

diced sirloin, ground beef, red beans, cheddar
jack cheese, sour cream, scallions, tortilla chips

All dishes can be made GF. Please ask your server.

GF - GLUTEN FREE | V - VEGETARIAN

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MAINS | *Choose 3*

HARVEST BOWL *GF | V*

roasted sweet potato, brussels sprouts,
and cauliflower w. rice and quinoa mix,
spinach, goat cheese, candied pistachios,
dried cranberries, greek dressing,
maple mustard glaze

ROASTED STEAK TIPS* *GF*

3/4lb marinated tips,
house-made steak sauce, broccoli,
french fries

CREOLE SHRIMP

oven-roasted zucchini, peppers and
red onions w. creole sauce,
toasted brioche, lemon rice

PISTACHIO SALMON* *GF*

maple-glazed roasted salmon,
candied pistachios, green beans,
garlic mashed potatoes

BBQ BURGER*

applewood-smoked bacon,
cheddar cheese, onion strings,
brown sugar BBQ, french fries

THAI CHICKEN SALAD *GF*

teriyaki-glazed chicken, edamame,
mixed greens, cucumbers, red peppers,
scallions, cilantro, sesame seeds,
toasted almonds, ginger soy dressing

PULLED PORK MAC

house-made cheese sauce,
brown sugar bbq sauce, kettle chip crust

DESSERT | *Choose 1*

S'MORES MOUSSE *GF | V*

chocolate mousse, graham cracker crumbs,
salted caramel, torched fluff

SKILLET COOKIE *V*

vanilla ice cream, chocolate sauce

SKILLET BROWNIE *V*

vanilla ice cream, chocolate sauce