



\* = already vegan ∞ = vegan option available

## SNACKS

- GREEN EGGS & HAM  
spicy deviled eggs, green chile salsa, bacon bits 2
- MEDITERRANEAN HUMMUS PLATTER∞  
chickpea hummus, roasted garlic in grapeleaf  
roasted peppers, marinated eggplant, yogurt and warm feta 12
- FRENCH FRIES\*  
homemade, thin cut, spice mix, hot shot aioli 5
- BEER BATTERED ONION RINGS\*  
bbq cracked pepper ranch 6
- TUNA CEVICHE  
avocado, tangerine, chipotle, toasted corn 10
- SPINACH POTATO PIEROGI∞  
roasted beets, mustard, horseradish cream 6
- LAMB MEATBALLS  
fresh mint chimichurri, yogurt sauce 8
- CHICKEN AND WAFFLE CROQUETTES  
bacon, spicy maple sauce 8
- STEAMED MANILA CLAMS  
garlic, andouille sausage, wine, butter, grilled bread 12

## SOUP, SALAD & VEGGIES

- SOUP OF THE DAY  
see chalkboard for details 6
- MIXED GREEN SALAD∞  
grilled figs, pomegranate, goat cheese  
pomegranate dressing 8
- FRIED CHICKEN COBB SALAD  
butter lettuce, oven roasted tomato, blue cheese, bacon,  
boiled egg, roasted tomato vinaigrette 10
- LATE HARVEST CORN∞  
crispy pork belly, chiles, scallion, lemongrass 8
- SHAVED KALE AND BRUSSELS SPROUTS∞  
lemon hazelnut picada 8
- SESAME GREEN BEANS\*  
garlic, orange sesame dressing 6
- ROASTED ARTICHOKE\*  
oregano vinaigrette, olive aioli 10
- PUMPKIN RAVIOLI∞  
wild mushroom, kale, garlic, parmesan 10

\* = already vegan ∞ = vegan option available

## PIZZA

- ALL PIZZA 15 **add homemade sausage 3 substitute vegan cheese- no charge**
- THE MEDITERRANEAN∞ goat cheese, olives, grilled rapini and roasted peppers
- THE BERLINER gruyere cheese, bacon and braised leeks
- THE CALIFORNIAN∞ blue cheese, fig and wild arugula
- THE MARGUERITA∞ oven roasted tomato sauce, mozzarella, fresh basil

## BURGERS & SANDWICHES

- CLASSIC CHEESEBURGER all natural beef or turkey patty, toasted brioche bun, marinated tomato, aioli,  
lettuce, aged cheddar and homemade pickles 10
- HANGOVER BURGER our Classic Cheeseburger with a fried egg and bacon 13
- SPICY BLACK BEAN VEGGIE BURGER\* homemade patty, Daiya cheese, roasted poblano peppers, tomato,  
avocado, and hot shot aioli 10
- ULTIMATE ITALIAN DELI PANINI sliced salami, mortadella, fontina cheese, tomato, mustard sauce  
and a spicy pepper relish 10
- ROASTED EGGPLANT PANINI∞ roasted eggplant, peppers, zucchini, mozzarella with a basil olive pesto 10
- KAYA TOAST coconut jam on toasted bread with soft fried egg and dark soy 6

## PLATES

- FISH AND CHIPS beer battered halibut, french fries, grilled lemon, cole slaw, homemade tartar sauce 15
- MAPLE WHISKY GLAZED SHORTRIBS served with mini shepherd's pie, sweet and sour cabbage 18
- FARMHOUSE MAC AND CHEESE artisan cheeses, sweet cream butter, garlic breadcrumbs 12
- ROASTED BLACK COD barbecue glaze, white bean and roasted vegetables, bacon vinaigrette 18
- VEGETARIAN TOSTADA∞ crispy shell tortilla, refried pinto beans, walnut 'chorizo', avocado salsa, sour cream,  
cabbage slaw 12

## SWEETS

- MOCHA\*  
dark chocolate cake, espresso mousse, hazelnut caramel 8
- CINNAMON ROLL BREAD PUDDING  
Catdaddy moonshine and brown sugar syrup 8
- LEMON MERINGUE CUSTARD  
fresh raspberries 8

18% gratuity added to parties of six or more.  
All items subject to change based on seasonality and availability.  
Many of our dishes use nuts, shellfish, and/or unique imparted ingredients. Please let us know if you have any food allergies.  
For detailed information about the products we use, and our sustainable/GREEN practices, visit [www.mudhentavern.com](http://www.mudhentavern.com).

\* = already vegan  
∞ = vegan option available

## DRAFT BEER

MAMA'S LIL YELLA PILS	Oskar Blues, Pilsner	5.3% abv	6
PRANOSTER	North Coast, Belgian Gold	7.6% abv	7
TELEGRAPH WHITE ALE	Telegraph, Belgian Wheat	4.5% abv	6
PALOMINO PALE ALE	Bootleggers, American Pale Ale	5.5% abv	6
ATTICUS IPA	Strand, IPA	7.1% abv	7
GET UP OFFA THAT BROWN	Golden Road, Brown Ale	5.0% abv	6
DENOOGGINIZER	Drakes, Imperial IPA	9.75% abv	7
THE ABYSS	Deschutes, Imperial Stout	11% abv	8

## BOTTLES & CANS

MISSION BLONDE	Kolsch	5% abv	6
WOLF AMONG WEEDS	Imperial IPA	8% abv	8
JOHN SMITH EXTRA SMOOTH UK PALE	English Pale Ale	3.8% abv	8
WEIHENSTEPHANER KRIS 500	Kristalklar	5.4% abv	9
SELZOEN BRETTE 750ML	Saison	8% abv	32
WOOKEY JACK 22OZ	Imperial Black IPA	8.3% abv	17
ELLIE'S BROWN	Brown Ale	5.5% abv	6
OLYMPIA	American Lager	4.8% abv	5

## SPECIALTY COCKTAILS

FRESH 75	Aviation Gin, Pavan Liqueur, lemon, peach puree, angostura, cava float	12
CHILI P, YO	Mina Real Mezcal Silver, passionfruit, chile powder, lime, agave	12
CYNAR SWIZZLE	Cynar, Akvinta Vodka, mint, lime, pure cane	12
DAIQUIRI ELIXIR	Atlantico Reserva Rum, Green Chartreuse, lime, pure cane	12
OLD MAPLE	Wisers Canadian Rye, Fee Brothers black walnut bitters, agave	12
PAVAN SANGRIA	Pavan Liqueur, Perrier Sparkling Water, Red or White Wine, Lemon, Fresh Fruit	12
GO FIGURE (seasonal)	fig infused Makers Mark Bourbon, Combier Fruits Rouge, five spice, lemon	12



## SAKE

### SPARKLING

	GLASS	BOTTLE
CAVA Segura Viudas Brut Reserva, Spain	9	38
PROSECCO Nino Franco, Italy NV		48
CHAMPAGNE Scharffenberger Brut, Mendocino NV	12	48
CHAMPAGNE Laurent Perrier, Brut Champagne, France NV		72

### WHITE

MUSCADET Pierre de la Grange, 2012, Domaine Luneau-Papin FR	10	40
RIESLING Hugel, 2011, Alsace FR	13	52
SAUVIGNON BLANC Ladoucette Les Deux Tours, 2011, Touraine FR	12	48
CHARDONNAY Mulderbosch, 2011, Stellenbosch ZA	12	48
VOUVRAY Sauvion, 2011, Loire Valley FR	8	32
SANCERRE Les Belles Vignes, Sancerre FR		68
CHENIN BLANC Savennières La Jalousie, 2012, Anjou FR		70
CHARDONNAY Gary Farrell, Russian River CA		72

### RED

PINOT NOIR Inception, Central Coast CA	13	50
NEBBIOLO D'ALBA Giacosa Fratelli, Piedmonte IT	12	48
RHONE BLEND Côtes du Rhone AOC, 2010, Rhone FR	8	32
RED BLEND Brassfield Eruption, 2011, North Coast CA		44
GRENACHE Evodia Old Vine Granacha, 2011, Calatayud SP		32
PINOT NOIR Sokol Blosser, Dundee Hills OR		80
BEAUJOLAIS Chateau Cambon, Beaujolais FR		50
CARIGNAN Louis-Antoine Luyt, 2010, Maule Valle CL	12	50
MERLOT Sbriga Home Ranch, 2010, Dry Creek CA		68
ZINFANDEL Ridge Three Valleys, 2007, Sonoma County CA		60
SHIRAZ Two Hands Gnarly Dudes, 2011, Barossa Valley AU		75
CABERNET SAUVIGNON Hayman & Hill, 2012, Paso Robles CA	9	36

MUD HEN CORKAGE: dolor sit amet cum tenetur animi. Et laboris aut aspexerat fugiat. Ipsa amet quoddam colebatur propter. Qui tempore et magna sibi. Id ipsum deinde, repellat minim. Mollit odit culpa qui aut. Adipisci vel delectus, pariatur propagabant. Consequatur Sit wherever you want, enjoy. Tell your friends.