

Greens

CAESAR SALAD

romaine, brioche croutons, shaved parmesan, grape tomato, caesar dressing, parmesan crostini **WHOLE 9.95 HALF 7.95**

HOUSE SALAD

mixed greens, cherry tomato, cucumber, shaved carrots, honey apple balsamic, parmesan crostini **WHOLE 9.95 HALF 7.95**

ROASTED BABY BEET SALAD **GF V**

mixed greens, poached pear, goat cheese, cherry tomatoes, toasted almonds, champagne vinaigrette **WHOLE 12.95 HALF 9.95**

NEW ENGLAND CHICKEN SALAD **GF**

chilled grilled chicken breast, romaine, spinach, dried cranberry, goat cheese, candied pecans, champagne vinaigrette, parmesan crostini **WHOLE 14.95**

SESAME SEARED AHI TUNA SALAD* **GF**

mixed greens, napa cabbage, red pepper, mandarin orange, roasted cashews, wonton crisps, sesame ginger dressing **WHOLE 16.95**

GREEN DRAGON COBB

chopped romaine, grilled chicken, bacon, avocado, blue cheese crumbles, chopped egg, champagne dressing **WHOLE 14.95**

MEDITERRANEAN CHOP

Italian salami, mozzarella, feta, kalamata olives, garbanzo beans, tomatoes, pepperoncini, red onion, red wine vinaigrette **WHOLE 15.95**

add on available to any salad

CHICKEN 6 SHRIMP 8 SALMON 8 AVOCADO 3
APPLEWOOD SMOKED BACON 3

One, if by Land

HANGAR STEAK **GF**

8oz hangar steak, mushroom peppercorn demi glace, asparagus, twice baked potato with gouda & chives **23.95**

BRAISED SHORT RIB **GF**

red wine braised, garlic mashed potatoes, baby carrots, broccolini, gravy **27.95**

FAMOUS NORTH END PARMESAN CHICKEN

fried chicken breast, house marinara sauce, garlic, mozzarella, parmesan, linguini **24.95**

CLASSIC BEEF BOURGUIGNON

tender beef tips braised in a rich red wine sauce, button mushrooms, house made egg noodles, grilled rustic bread **24.95**

TURKEY POT PIE

roasted turkey, peas, carrots, red bliss potato, corn bread stuffing, brown gravy **19.95**

SHEPHERD'S PIE **GF**

seasoned ground beef, corn, red bell pepper, carrots, peas, garlic mashed potatoes, cheddar cheese, gravy **19.95**

SUBSTITUTE GROUND IMPOSSIBLE 3

MAC 'N' CHEESE

bacon, cheddar, garlic **12.95**
ADD IMPOSSIBLE 6 LOBSTER 12 SHRIMP 8 CRAB 7

BAKED VEGAN RIGATONI

Impossible Bolognese, vegan mozzarella, fresh basil **19.95**

CHICKEN ALFREDO

grilled chicken breast, spinach, grape tomato, alfredo sauce, fettucini **21.95**



V VEGAN ITEMS AVAILABLE

VC VEGETARIAN ITEMS AVAILABLE

GF GLUTEN FREE MODIFICATIONS AVAILABLE



GREAT BEGINNINGS

AHI POKE* **GF**

sashimi-grade chopped tuna, cashew, sesame seeds, ginger-soy vinaigrette, avocado, green onion, taro & wonton chips **12.95**

MUSSELS

black mussels, Spanish Chorizo sautéed in garlic, shallot and craft beer broth, grilled rustic bread **13.95**

TAVERN BRINED BUFFALO WINGS **GF**

plain or tossed with your choice of tavern buffalo sauce or house sweet & spicy sauce, celery, carrots, house ranch dressing **12.95**

BONELESS BUFFALO TENDERS

boneless breaded chicken, tossed with your choice of tavern buffalo sauce or house sweet & spicy sauce, carrots, celery, **11.95**

CRISPY CAULIFLOWER

crispy tempura cauliflower tossed with your choice of tavern buffalo sauce or house sweet & spicy sauce, carrots, celery, **11.95**

TAVERN BRUSSELS SPROUTS **GF**

applewood smoked bacon, candied pecans, dried cranberries, maple syrup **10.95**

SURFIN' CHEF'S SESAME CALAMARI

crispy sesame crusted calamari steak, apple cabbage slaw, sweet thai chili and jalapeno tartar dipping sauces **14.95**

SEA SALT PRETZEL BITES **V**

served with house honey-raspberry whole grain mustard and craft beer cheese dipping sauces **9.95**

WAGYU BEEF SLIDERS

3 New Zealand grass-fed free range Wagyu beef sliders, house tomato jam, caramelized onion, cheddar, potato bun, kosher pickle. **13.95**

SEARED AHI SLIDERS

3 sashimi-grade seared tuna sliders, apple cabbage slaw, jalapeño tartar, potato bun **13.95**

SWEET POTATO FRIES

crispy sweet potato fries, candied pecans, deep fried jalapenos, ketchup, craft beer cheese dipping sauce **7.95**

CHOWDAH FRIES

crispy golden fries topped with our famous New England clam chowder and scallions **8.95**

GARLIC PARMESAN FRIES

crispy golden fries tossed with garlic, grated parmesan cheese, Italian parsley, ketchup and GDT dipping sauce **6.95**

SOUP

SOUP OF THE DAY

changes weekly, always made fresh in house **CUP 6.95 BOWL 9.95**

FAMOUS NEW ENGLAND CLAM

CHOWDER CIRCA 1700s
littleneck clams, applewood smoked bacon, red bliss potatoes **CUP 6.95 BOWL 10.95**

TOMATO BASIL SOUP

tomato, onions, carrots, celery, garlic, fresh basil, heavy cream, house seasoning **CUP 5.95 BOWL 8.95**

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*

We are not responsible for lost or stolen articles.

We have the right to refuse service to anyone. Thank You.

Two, if by Sea

NEW ENGLAND BAKED COD

crunchy potato crusted cod, garlic mashed potatoes, asparagus, beurre blanc **19.95**

CEDAR PLANK SALMON **GF**

whole grain mustard & brown sugar crust, orange basil relish, grilled asparagus, twice baked potato with smoked gouda & chive **25.95**

SEAFOOD MIXED GRILL TRIO **GF**

grilled cod, salmon, shrimp, Old Bay aioli, asparagus, herb roasted fingerlings **24.95**

FISH 'N CHIPS

beer battered cod, garlic parmesan fries, tartar sauce, Tavern slaw **18.95**

SAUTÉED GARLIC SHRIMP & ORZO

basil pesto, charred grape tomato, spinach, shaved parmesan **23.95**

SHRIMP SCAMPI

five Baja, cherry tomato, spinach, parmesan, fettucini, garlic lemon sauce **23.95**

Casual Fare

CONNECTICUT LOBSTER ROLL

warm drawn butter, fresh herbs, beer batter crunchies **24.95**

MAINE LOBSTER ROLL

chilled, celery, lemon-anchovy aioli **24.95**

CALIFORNIA LOBSTER ROLL

chilled, maple bacon, avocado, lemon-anchovy aioli **25.95**

ALL SERVED WITH ¼ LB Maine lobster on butter toasted brioche w/ housemade potato chips, tavern slaw

SIGNATURE TAVERN BURGER **GF**

½ lb angus beef patty, cheddar, lettuce, tomato, red onion, GDT sauce, garlic parmesan fries, brioche bun **14.95**

IMPOSSIBLE BURGER **V**

grilled Impossible plant based patty, Follow Your Heart vegan smoked gouda, caramelized onion, lettuce, tomato, sweet potato fries, house tomato jam, vegan pretzel bun **18.95**

ADD: AVOCADO 3 BACON 2 FRIED EGG 1

GRILLED CHICKEN SANDWICH **GF**

grilled marinated chicken breast, fresh avocado, iceberg, tomato, dijonnaise, provolone, cris cut sweet potato fries with candied pecans and fried jalapenos **14.95**

CRISPY CHICKEN SANDWICH

hand-breaded marinated chicken breast, lettuce, kosher pickles, secret sauce, toasted brioche bun, parmesan fries **14.95**

REUBEN

N.Y. pastrami, 1,000 island dressing, sauerkraut, swiss cheese, marbled rye bread, parmesan fries **14.95**

FRENCH DIP

thinly sliced beef, swiss, horseradish cream, baguette, au jus, parmesan fries **15.95**

SURFIN' CHEF FISH TACOS

choice of beer battered or blackened cod, corn tortilla, jalapeno tartar sauce, shredded cabbage, pico de gallo, queso, lime, salsa, chips **13.95**

GRILLED SHRIMP TACOS **GF**

grilled shrimp, corn tortillas, shaved cabbage, cilantro, Tavern salsa, chipotle crema **13.95**

TEMPURA AVOCADO TACOS **V**

crispy tempura avocado, corn tortillas, vegan chipotle mayo, salsa verde, shaved red cabbage **13.95**

ADD: CHEESE 2 APPLEWOOD SMOKED BACON 3 FRIED EGG 1 AVOCADO 3 DEEP FRIED JALEPENOS 1 GRILLED ONIONS 1

@greendragonca

GREENDRAGONTAVERNCA.COM

Pizza

SUPER PEPPERONI

tavern marinara, mozzarella, pepperoni
10" (S) 12.95 14" (M) 18.95

CALIFORNIA FIG*

olive oil, goat cheese, fig, prosciutto, caramelized onion, fresh arugula, aged balsamic drizzle
10" (S) 14.95 14" (M) 23.95

CHEESEBURGER

ketchup and mustard sauce, cheddar cheese, ground beef, white onion, chopped pickles
10" (S) 13.95 14" (M) 22.95

BUFFALO CHICKEN

buffalo sauce, mozzarella, grilled chicken, diced fresh celery, ranch drizzle 10" (S) 13.95 14" (M) 22.95

SHRIMP SCAMPI

garlic butter, mozzarella, lemon pepper shrimp, cherry tomato, spinach, parmesan
10" (S) 14.95 14" (M) 23.95

BBQ CHICKEN

bbq sauce, mozzarella, grilled chicken, red onion, cilantro 10" (S) 13.95 14" (M) 22.95

MARGHERITA

garlic olive oil, fresh mozzarella, fresh basil, heirloom tomato, garlic, aged balsamic drizzle
10" (S) 13.95 14" (M) 22.95

THE SUPREME

tavern marinara, mozzarella, pepperoni, sausage, bacon, bell pepper, red onion, mushroom, fresh garlic, parmesan 10" (S) 14.95 14" (M) 23.95

VEGETARIAN

tavern marinara, mozzarella, crispy artichoke hearts, spinach, mushroom, bell pepper, black olive, red onion 10" (S) 13.95 14" (M) 22.95

SAUSAGE & MUSHROOM

tavern marinara, mozzarella, sausage, mushroom, white onion 10" (S) 13.95 14" (M) 22.95

GDT PESTO

pesto, mozzarella, grilled chicken, tomato, fresh basil 10" (S) 13.95 14" (M) 22.95

HAWAIIAN

tavern marinara, mozzarella, pineapple, Canadian bacon 10" (S) 13.95 14" (M) 22.95

BUILD YOUR OWN

saucers

TAVERN MARINARA | GARLIC BUTTER | OLIVE OIL
ALFREDO | BUFFALO SAUCE | BBQ SAUCE | PESTO

toppings

FRESH ARUGULA, BACON, BLACK OLIVES, CANADIAN BACON, CHOPPED PICKLES, CILANTRO, DICED CELERY, FRESH GARLIC, BELL PEPPER, GROUND BEEF, HEIRLOOM TOMATO, JALAPEÑO, KALAMATA OLIVE, MUSHROOM, PEPPERONCINI, PEPPERONI, PINEAPPLE, RED ONION, ROMA TOMATO, SAUSAGE, SPINACH, WHITE ONION, CARAMELIZED ONION, FRESH BASIL

10" (S) 2.00 14" (M) 2.50 18"

premium toppings

ARTICHOKE HEARTS, CHICKEN BREAST, PROSCIUTTO, SHRIMP, BEYOND MEAT, GROUND WAGYU BEEF, TRUFFLE OIL
10" (S) 4.00 14" (M) 5.00

cheeses

MOZZARELLA, CHEDDAR, VEGAN MOZZARELLA, PROVOLONE, RICOTTA, GOAT CHEESE, FRESH MOZZARELLA, PARMESAN

crusts 3.00

10" ONLY - GLUTEN FREE OR CAULIFLOWER

Sweet Tastes of Freedom

CARROT CAKE

walnuts, caramel, cream cheese icing

GRAND MARNIER CRÈME BRULÉE

chantilly cream, seasonal berries, turbinado sugar

NEW YORK CHEESECAKE

preserved strawberries, chantilly cream, mint

CAPPUCCINO MUD PIE

Oreo® crust, almonds, strawberry, chocolate, caramel

CHURRO SUNDAE

warm cinnamon churros, premium vanilla ice cream, house made caramel & chocolate drizzle, whipped cream, fresh berries

ALL DESERTS 8.95

Wine

GLASS | BOTTLE

SPARKLING

Maschio by Banfi | Prosecco | *Italy* | 187ml | 9

Ruffino | Rosé | *Italy* | 187ml | 9

Élysée | Brut | *France* | 7 | 26

Mumm Prestige | Brut | *Napa* | 46

Gérard Bertrand, Crément de Limoux Cuvée
Thomas Jefferson | Brut Rosé | *France* | 10 | 36

WHITE

Castell de Raimat | Albariño | *D.O. Costers Del Segre, Spain* | 8 | 28

Kung Fu Girl | Riesling | *Columbia Valley, Washington* | 8 | 28

Bertaud Belieu | Rosé | *Coteaux D'Aix en Provence* | 9 | 32

A to Z Wineworks | Pinot Gris | *Oregon* | 10 | 36

Kim Crawford | Sauvignon Blanc | *New Zealand* | 10 | 36

Honig | Sauvignon Blanc | *California* | 12 | 44

J. Lohr Riverstone | Chardonnay | *Arroyo Seco Monterey, California* | 9 | 32

J. Lohr October Night | Chardonnay | *Arroyo Seco Monterey, California* | 14 | 50

Rombauer | Chardonnay | *Napa* | 75

RED

Bodega Norton 1895 Colección | Malbec | *Argentina* | 8 | 30

Mossback | Pinot Noir | *Russian River Valley, California* | 11 | 40

La Rochelle | Pinot Noir | *Santa Lucia Highlands* | 13 | 48

Federalist | Zinfandel | *Lodi, California* | 11 | 40

J. Lohr Seven Oaks | Cabernet Sauvignon | *Paso Robles, California* | 10 | 36

Daou | Cabernet Sauvignon | *Paso Robles, California* | 14 | 50

J. Lohr Hilltop | Cabernet Sauvignon | *Paso Robles, California* | 12 | 44

J. Lohr Pure Paso | PROPRIETARY RED BLEND | *Paso Robles, California* | 58

Rombauer | ZINFANDEL | *California* | 6

Draft Beer

ABV | PRICE

AleSmith Brewing Co | .394 | Pale Ale* 6% | 7.5

Alpine | Duet | American IPA* 7% | 7.5

Avery | Ellie's Brown | American Brown Ale* 5.5% | 7

Ballast Point | Sculpin | IPA* 7% | 8

Coors Light | Light Lager* 4.2% | 6.5

Founders | Porter* 6.5% | 7

Guinness Draught | Irish Dry Stout (Nitro)* 4.2% | 7.5

Latitude 33 | Blood Orange IPA* 7.3% | 7

North Coast | Scrimshaw | Pilsner* 4.4% | 7

Samuel Adams | Boston Lager* 4.9% | 7

Stella Artois | European Lager | 5% ABV | 6.5

Stone Brewing Co | Delicious
American IPA* 7.7% | 7.5

Weihenstephaner | Hefeweizen* 5.4% | 7

ASK ABOUT OUR SELECTION OF REVOLVING BEERS

ALL BEERS 16 oz UNLESS OTHERWISE NOTED

*22-oz ALSO AVAILABLE ON SELECT BEERS

Bottled Beer

Angry Orchard | Hard Cider 5.0% ABV

Corona Extra | Mexican Lager 4.6% ABV

Stone Brewing Co | IPA 6.9% ABV

St. Pauli Girl | Non-Alcoholic

ALL BOTTLES 6

The Loyal Nine

GREEN DRAGON

Vodka, lime juice, cucumber, mint, house simple syrup, soda water 10

STRAWBASIL MARTINI

Vodka, fresh muddled strawberries and basil, house simple syrup, lemon juice, sugared rim 11

BARREL AGED OLD FASHION'D

30+ day Tavern oak aged bourbon, Demerara bitters, Marasca cherry, orange swathe 10

BARREL AGED MANHATTAN

30+ day Tavern oak aged rye bourbon, Boissiere sweet vermouth, bitters, Marasca cherry 10

BARREL AGED NEGRONI

30+ day Tavern oak aged gin, sweet vermouth, bitter Aperitivo, orange swathe 10

WIT & WISDOM

Mi Campo blanco tequila, lemon juice, house raspberry simple syrup 11

DAWN PATROL

Cruzan rum, bitter Aperitivo, lime juice, pineapple juice, house simple syrup, orchid 11

FLOWER FIELDS

Ford's Gin, Italicus, local honey, lemon juice, viola flower 11

VIVA LA REVOLUCION

Mi Campo Blanco tequila, pamplemousse rose, house ginger & tamarind syrup, grapefruit, lemon juice, soda, kosher salt 11

* Classic cocktails also available
Please ask your server.

PRIVATE DINING AVAILABLE

ASK YOUR SERVER ABOUT OUR SEMI-PRIVATE AND PRIVATE DINING OPTIONS FOR A TRULY MEMORABLE DINING EXPERIENCE FOR YOU AND YOUR QUARANTEAM.

