

# 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, green apple, goat cheese, cherry tomatoes, toasted almonds, champagne vinaigrette, parmesan crostini **14.95**

## NEW ENGLAND CHICKEN SALAD **GF**

chilled grilled chicken breast, romaine, spinach, dried cranberry, goat cheese, candied pecans, champagne vinaigrette, parmesan crostini **WHOLE 16.95**

## SESAME SEARED AHI TUNA SALAD\*

mixed greens, napa cabbage, red pepper, mandarin orange, roasted cashews, wonton crisps, sesame ginger dressing **WHOLE 18.95**

add on available to any salad

CHICKEN 7 SHRIMP 10 SALMON 8 AVOCADO 3  
APPLEWOOD SMOKED BACON 3

# One, if by Land

## HANGAR STEAK **GF**

8oz hangar steak, mushroom peppercorn demi glace, asparagus, gouda & chives twice baked potato **25.95**

## BRAISED SHORT RIB **GF**

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

## CLASSIC BEEF BOURGUIGNON

tender beef tips braised in a rich red wine sauce, button mushrooms, house made egg noodles, grilled rustic bread **25.95**

## FAMOUS NORTH END PARMESAN CHICKEN

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

## TURKEY POT PIE

roasted turkey, peas, carrots, potatoes, 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 **21.95**

SUBSTITUTE GROUND IMPOSSIBLE 3 **V**

## MAC 'N' CHEESE **V**

bacon, cheddar, garlic **13.95**

ADD IMPOSSIBLE 7 **LOBSTER 18 SHRIMP 10**

## CHICKEN ALFREDO

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

**V** VEGAN ITEMS AVAILABLE

**VG** VEGETARIAN ITEMS AVAILABLE

**GF** GLUTEN FREE MODIFICATIONS AVAILABLE



@greendragonca

GREENDRAGONTAVERNCA.COM



## GREAT BEGINNINGS

### AHI POKE\*

sashimi-grade chopped tuna, cashew, sesame seeds, ginger-soy vinaigrette, avocado, green onion, taro & wonton chips **14.95**

### MUSSELS

black mussels, Spanish Chorizo sautéed in garlic, shallot and craft beer broth, grilled rustic bread **14.95**

### TAVERN BRINED WINGS **GF**

plain or tossed with your choice of tavern buffalo sauce or house sweet & spicy sauce, celery, carrots, house ranch dressing **14.95**

### BONELESS TENDERS

boneless breaded chicken, tossed with your choice of tavern buffalo sauce or house sweet & spicy sauce, carrots, celery **13.95**

### 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 V**

applewood smoked bacon, candied pecans, dried cranberries, maple syrup **12.95**

### SURFIN' CHEF'S SESAME CALAMARI

crispy sesame crusted calamari steak, apple cabbage slaw, sweet thai chili and jalapeno tartar dipping sauces **15.95**

### SEA SALT PRETZEL BITES **V**

served with house whole grain mustard and craft beer cheese dipping sauces **10.95**

### WAGYU BEEF SLIDERS

3 New Zealand grass-fed free range Wagyu beef sliders, house tomato jam, caramelized onion, cheddar, potato bun, kosher pickle. **15.95**

### SWEET POTATO FRIES **V VG**

crispy sweet potato fries, candied pecans, deep fried jalapenos, ketchup, craft beer cheese dipping sauce **9.95**

### CHOWDAH FRIES

crispy golden fries topped with our famous New England clam chowder, bacon and scallions **12.95**

### GARLIC PARMESAN FRIES

crispy golden fries tossed with garlic, grated parmesan cheese, Italian parsley, ketchup and GDT dipping sauce **7.95**

## SOUP

### SOUP OF THE DAY

changes weekly, always made fresh  
in house **CUP 7.95 BOWL 11.95**

### FAMOUS NEW ENGLAND CLAM CHOWDER

CIRCA 1700s  
littleneck clams, applewood smoked bacon, red bliss potatoes **CUP 7.95 BOWL 11.95**

### TOMATO BASIL SOUP **V VG GF**

tomato, onions, carrots, celery, garlic, fresh basil, house seasoning, parmesan crostini **CUP 6.95 BOWL 9.95**

*\*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 COD

crunchy potato crusted cod, garlic mashed potatoes, asparagus, beurre blanc **23.95**

## CEDAR PLANK SALMON **GF**

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

## SEAFOOD MIXED GRILL TRIO **GF**

grilled cod, salmon, shrimp, citrus beurre blanc, lemon-old bay aioli, asparagus, herb roasted fingerlings **26.95**

## FISH 'N CHIPS

beer battered cod, garlic parmesan fries, jalapeno tartar sauce, tavern slaw **19.95**

## SHRIMP SCAMPI

shrimp, charred grape tomato, spinach, shallots, parmesan, fettucini, garlic lemon sauce **23.95**

# Casual Fare

## CONNECTICUT LOBSTER ROLL

warm drawn butter, fresh herbs, beer batter crunchies **29.95**

## MAINE LOBSTER ROLL

chilled, celery, lemon-old bay aioli **29.95**

## CALIFORNIA LOBSTER ROLL

chilled, maple bacon, avocado, lemon-old bay aioli **30.95**

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 **15.95**

## IMPOSSIBLE BURGER **VG**

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 **17.95**

## CRISPY CHICKEN SANDWICH

hand-breaded marinated chicken breast, tavern slaw, kosher pickles, secret sauce, toasted brioche bun, garlic parmesan fries **16.95**

## REUBEN

N.Y. pastrami, 1,000 island dressing, sauerkraut, swiss cheese, marbled rye bread, garlic parmesan fries **16.95**

## FRENCH DIP

thinly sliced beef, swiss, horseradish cream, baguette, au jus, garlic parmesan fries **17.95**

## 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 **16.95**

## GRILLED SHRIMP TACOS **GF**

grilled shrimp, bacon, corn tortillas, shaved cabbage, cilantro, chipotle crema, tavern salsa, chips **18.95**

## TEMPURA AVOCADO TACOS **V VG**

crispy tempura avocado, corn tortillas, vegan chipotle mayo, salsa verde, shaved red cabbage, salsa, chips **15.95**

## SALMON BURGER

tavern salmon patty, chef's herb & spice blend, jalapeno tartar sauce, hydro bibb lettuce, tomato, artisan bun, garlic parmesan fries **17.95**

ADD: APPLEWOOD SMOKED BACON 3

FRIED EGG 1 AVOCADO 3 DEEP FRIED

JALEPENOS 1 GRILLED ONIONS 1



# Pizza

Made with fresh hand tossed dough, homemade pizza sauce and topped with the finest mozzarella.

## SUPER PEPPERONI

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

## PROSCIUTTO & FIG\*

olive oil, goat cheese, fig, prosciutto, caramelized onion, fresh arugula, aged balsamic drizzle  
10" (S) 14.95 14" (M) 24.95

## BUFFALO CHICKEN

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

## 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) 24.95

## VEGETARIAN

tavern marinara, mozzarella, crispy artichoke hearts, spinach, mushroom, bell pepper, black olive, red onion 10" (S) 13.95 14" (M) 24.95

## SAUSAGE & MUSHROOM

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

## PESTO CHICKEN

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

## HAWAIIAN

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

## BUILD YOUR OWN

### crusts

TAVERN MADE 10" 10.50 | 14" 15.50

CAULIFLOWER CRUST +3 - 10" ONLY **GF** **V**

### saucés

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

### cheeses

MOZZARELLA, CHEDDAR +1, EXTRA MOZZARELLA +2  
VEGAN MOZZARELLA +2, PARMESAN

### toppings

FRESH ARUGULA, ANCHOVIES, BACON, BLACK OLIVES, CANADIAN BACON, CHOPPED PICKLES, CILANTRO, DICED CELERY, BELL PEPPER, GARLIC, GROUND BEEF, HEIRLOOM TOMATO, JALAPEÑO, KALAMATA OLIVE, MUSHROOM, PEPPERONCINI, PEPPERONI, PINEAPPLE, RED ONION, SAUSAGE, SPINACH, WHITE ONION, CARAMELIZED ONION, FRESH BASIL 2.25

### premium toppings

ARTICHOKE HEARTS, CHICKEN BREAST, PROSCIUTTO, WAGYU BEEF, TRUFFLE OIL, GOAT CHEESE 5.00

PLEASE ASK ABOUT OUR SEMI-PRIVATE AND PRIVATE DINING & BANQUET OPTIONS FOR A TRULY MEMORABLE EXPERIENCE FOR YOU AND UP TO 200+ GUESTS.

# Sweet Tastes of Victory

## CARROT CAKE

walnuts, caramel, cream cheese icing

## GRAND MARNIER CRÈME BRULEE **GF**

chantilly cream, seasonal fruit, turbinado sugar

## NEW YORK CHEESECAKE

preserved strawberries, chantilly cream, mint

## CAPPUCCINO MUD PIE

Oreo® crust, almonds, strawberry, house made chocolate & caramel drizzle

## CHURRO SUNDAE

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

ALL DESERTS 8.95

# Wine

GLASS | BOTTLE

## SPARKLING

Maschio by Banfi | Prosecco | Italy | 187ml | 11

Ruffino | Rosé | Italy | 187ml | 10

Élysée | Brut | France | 9 | 32

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 by Charles Smith | Riesling | Columbia Valley, Washington | 9 | 32

La Fête du Rosé by Bertaud Belieu | Rosé | Côtes de Provence, France | 15 | 56

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

Kim Crawford | Sauvignon Blanc | New Zealand | 11 | 40

Honig | Sauvignon Blanc | California | 12 | 44

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

Rombauer | Chardonnay | Napa | 75

## RED

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

Weather | Pinot Noir | Sonoma Coast, California | 15 | 56

Federalist | Zinfandel | Lodi, California | 12 | 44

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

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

# Draft Beer

ABV | PRICE

AleSmith Brewing Co | .394 | Pale Ale\* 6% | 8

Alpine | Duet | American IPA\* 7% | 8

Avery | Ellie's Brown | American Brown Ale\* 5.5% | 8

Ballast Point | Sculpin | IPA\* 7% | 8.5

Coors Light | Light Lager\* 4.2% | 7

Firestone Walker | 805 | American Blonde Ale\* 4.7% | 8

Guinness Draught | Irish Dry Stout (Nitro)\* 4.2% | 8

Latitude 33 | Blood Orange IPA\* 7.3% | 8

North Coast | Scrimshaw | Pilsner\* 4.4% | 8

Samuel Adams | Boston Lager\* 4.9% | 8

Stella Artois | European Lager\* | 5% | 7

Stone Brewing Co | Delicious American IPA\* 7.7% | 8

Truly | Mixed Berry | Hard Seltzer 5% | 7

Weihenstephaner | Hefeweizen\* 5.4% | 8

# Revolvers

Burgeon Beer Co. | Treevana | West Coast IPA\* 7.2% | 8

Burgeon Beer Co. | Juice Press | Hazy IPA\* 4.6% ABV

Societe | The Pupil | IPA\* 7.5% | 8

Angry Orchard | Crisp Apple | Hard Cider\* 5% | 8

Modelo | Negro | Mexican Amber Lager\* 5.4% | 7

Deschutes | Black Butte | Porter\* 5.5% | 8

ALL BEERS 16 oz UNLESS OTHERWISE NOTED  
\*22-oz ALSO AVAILABLE ON SELECT BEERS

# The Loyal Nine

## GREEN DRAGON

Ketel One Botanical Cucumber & Mint, lime juice, cucumber, mint, Tavern simple syrup, soda 13

## STRAWBASIL MARTINI

Svedka vodka, fresh muddled strawberries & basil, Tavern simple syrup, lemon juice, sugared rim 13

## BARREL AGED OLD FASHION'D

30+ day Tavern oak-aged Kentucky straight bourbon, Demerara bitters, Maraschino cherry, orange swathe garnish 13

## BARREL AGED MANHATTAN

30+ day Tavern oak-aged Sazerac rye whiskey, Boissiere sweet vermouth, bitters, Maraschino cherries 13

## BARREL AGED BOULEVARDIER

30+ day Tavern oak-aged Kentucky straight bourbon, Campari, Boissiere sweet vermouth, orange swathe garnish 13

## WIT & WISDOM

Sailor Jerry spiced rum, peach liqueur, Myer's dark rum, fresh lemon, agave syrup, edible orchid garnish 13

## RED COAT

Red pepper infused Mi Campo Blanco 100% agave tequila, muddled strawberries, lime juice, agave syrup, Tajin rim 13

## FLOWER FIELDS

gin, Italicus, local honey, lemon juice, viola flower garnish 13

## VIVA LA REVOLUCION

Mi Campo Blanco 100% agave tequila, pamplemousse liqueur, Tavern simple syrup, grapefruit, lemon juice, soda, kosher salt rim 13

\* Classic cocktails also available  
Please ask your server.