

TAVERN'S NEW LOOK & TASTE

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Earlier this year, [Tavern](#) – previously known as Tavern at the Beach – closed doors briefly for a remodel. During that time, the Pacific Beach bar grew to include a full-blown kitchen, a redesigned interior space and expanded beer selections with tableside taps.

The renovated eatery is buzzing big time, and beyond the beer, locals are flocking to a pretzel-heavy German-coastal menu. Prior to the makeover, Tavern only offered delivery options from local kitchens in PB. Here's a look at our favorite things on the new Tavern menu:



To Share: Kick things off with **Kegs in a Blanket**, a plate of pretzel-wrapped cheddar-beer brats with house-crafted mustards, green papaya and jicama slaw. For a group with a range of tastes, order up a **Brewer's Platter** with assorted craft sausages, artisan cheeses, housemade pretzels, jack honey mustard, whole grain honey-porter mustard and roasted Serrano beer-cheese. (main image)

To Start: Lighten things up with the Tavern **Ceviche** made with local white fish, fresh citrus juices, tequila, green papaya, pineapple, jicama, salsa fresca, spicy guacamole and pretzel chips to dip. Off your summer diet? Go big or go home with their **Double-Battered Bacon** with jack honey mustard, hammer sauce, ranch, green papaya and jicama slaw.

To Dine: **Pretzel Pies** at the Tavern are made thin and light. Try **the Naturalist** with roasted tomato sauce, a three cheese blend, onions, pickled peppers, black olives and avocado. For something a little heartier, dig into the Pretzel Buns. The **Tavern Pretzel Burger** does a number with its eight-ounce all-natural beef patty, aged cheddar, shredded lettuce, tomato, red onion and hammer sauce. Or get a **BBQ Pretzel Burger**, which adds in onion rings, green papaya and jicama slaw with a housemade wild turkey BBQ sauce.

To Finish: End on a sweet note with the cinnamon sugar dusted pretzel bites, made with agave cream cheese, bourbon chocolate and salted-caramel sauce.

To Drink: The cocktails at Tavern are shaking things up. We're fans of the **Ruffled Feathers** made with wild turkey bourbon, luxardo maraschino cherries, thick sliced orange, brown sugar and Newcastle brown ale. For something a little sweet, try the **Grapefruit Honey Crush** with Plymouth gin, organic honey water, evolution grapefruit juice and stone cali-belgique. An abundance of wines and beers are also up for grabs.

Tavern is located at 1200 Garnet Ave. 858.272.6066. www.tavernatthebeach.com