

THE TAVERN

1200 Garnet Ave. • Pacific Beach

(858) 272-6066 • thetavernatthebeach.com



BARTENDER

Emmi Rosales
(Pictured pouring Wild Turkey 81)



EXECUTIVE CHEF

Jake Altman
(Pictured in kitchen, cooking us food)

The Tavern, a Pacific Beach-area institution that re-opened in June after having been closed for renovations since early April of this year, is back and better than before. Formerly called Tavern

at the Beach, the shorter-named bar underwent major renovations over the past few months that included the addition of a full-service kitchen and an entirely new upstairs floor, utilized for office space.

A patron won't see those additions but, thanks to the help of construction experts, regulars will notice: The Tavern's bar has been extended and placed in the middle of the space. That doubled the number of beers on tap. Meanwhile, a new keg room houses craft brews and kegs behind windowed walls, allowing curiosity to take the keg instead of the cake. Select booths have even been fitted with beer taps right in the adjacent wall. Customers can now serve themselves with a direct booth-side hook-up to the keg room.

Americanized pub favorites (with a twist) come out of the new kitchen. The menu, co-created by The Tavern team and Executive Chef Kevin Templeton of barley-mash, boasts innovative soon-to-be favorites that include Double Beer-Battered Bacon, Applewood smoked bacon is encased in a Red Trolley beer batter, with jack honey mustard, green mango and jicama slaw served alongside habanero jelly. Another good eat is the Soft Garlic Butter Pretzel Sticks served with Jack Daniels honey mustard, Siall Peach mustard, whole grain honey porter mustard and a side of roasted serrano beer cheese. Taking its beach-adjacent location to heart, the new menu also includes a creation called Crispy Plantain-Coconut Jumbo Shrimp, which is served with green mango and jicama slaw, Siall peach mustard, habanero jelly and mango-mojito sauce.



THE SCOOP
-30 beers are on tap
-6 tables have private keg taps
-A bourbon bar is in the back

Side note on Emmi: She played crowd in the concert district recently at the Alpha Barroom outside town. She is a musician, dancer, singer and club kid. You can say that she is into party business.



WHAT WE DRANK:

- 01 **Wild Turkey 81:** We gobble gobbled it down.
- 02 **Ruffled Feathers:** *(their twist on the Old Fashion)* It was refreshing and smooth; our feathers were actually not ruffled by this libation.

WHAT WE ATE:

- 01 **Pretzels:** Soft but not pretzel shaped.
- 02 **Keqs in a Blanket:** Soft and actually shaped like a keg.
- 03 **Sauces:** Jack Daniels honey mustard, whole grain porter mustard, Absolut Peach Vodka mustard.

Happy Hour is 3-7 p.m. Monday through Friday
(half off every drink, yes, every drink, which means Don Julio 1942 shots for \$10).
Regular business hours at The Tavern are 11 a.m. until 2 a.m., seven days a week. Located at 1200 Garnet Ave., find them online at TavernAtTheBeach.com. The bar welcomes back the regulars and newcomers this summer.