

INFERNO TAVERN

Eat, Drink, and Be Merry.

Appetizers

Tacos

Asian slaw, red onion, avocado, cojita cheese, cilantro, garlic lime crema.

+ With Shrimp* \$16, Chicken*, \$14, Eggplant \$12

Charcuterie Board \$24

A selection of artisanal meats* and cheeses, pickles, olives, jam, and pita chips.

Jalapeño Poppers \$12

Jalapeños stuffed with cream cheese, lightly breaded and fried, served with a cooling ranch or chipotle dipping sauce.

Beer Cheese & Pretzel Bites \$10

Warm, soft pretzel bites paired with a creamy, rich beer cheese dip, perfect for sharing.

Pub Chips \$7

A generous portion of a house favorite. Thick-cut potato chips fried to a golden crisp and lightly seasoned.

Truffle Parmesan Fries \$8

Crispy hand-cut fries and fresh grated parmesan lightly tossed in truffle oil with a sprinkle of sea salt and fresh herbs.

Salads

Classic Caesar Small \$6 - Large \$12

Crisp romaine, shaved Parmesan, garlic croutons, and creamy Caesar dressing.

Spring Harvest Small \$6 Large \$12

Spinach, strawberries, red onion, feta cheese, and balsamic vinaigrette.

Add Protein

6 oz Chicken +\$4, 12 oz Chicken +\$7, 6 ct Shrimp +\$5, 12 ct Shrimp +\$9, 6 oz Salmon +\$9

"*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS."

Entrées

Chimichuri Chicken* \$19

Served with saffron mashed potatoes and sautéed vegetables.

+ Suggested wine pairing: *La Jolie Fleur Rosé, France 2023* or *White Horse Sauvignon Blanc, New Zealand 2023*

Cedar Plank Salmon Linguini* \$26

Served in a white wine butter sauce topped with dill cream.

+ Suggested wine pairing: *J Vineyards Chardonnay, California 2022*

Stuffed Mushrooms \$17

White mushrooms stuffed with a melody of fresh vegetables and parmesan cheese served with wild rice.

+ Suggested wine pairing: *Babylonstoren Chinen Blanc, South Africa 2024*

Mushroom Risotto

With Eggplant \$17, With Chicken* \$20, With Shrimp* \$22, With Salmon* \$24

+ Suggested Wine Pairing *Bezel Chardonnay, California 2023*

Braised Short Ribs* \$29

Premium beef short ribs served with saffron mashed potatoes and sautéed broccolini.

+ Suggested wine pairing: *Familia Barberis Malbec, Argentina 2021*

Loaded Mac & Cheese \$14

Our house made Mac customized to your delight! Pick two toppings to make it your own! Bacon*, ham*, ground beef*, pulled pork*, chicken*, shrimp*, prosciutto*, broccolini, spinach, onions, mushrooms, jalepenos, roasted red peppers, tomatoes, arugula.

Wings

6 Wings* for \$9 or 12 Wings* for \$15

Honey Lime

Glazed in honey and fresh-squeezed lime.

Mild

Tossed in a smooth, buttery sauce.

Sweet & Tangy

Tossed in a sticky house-made glaze of teriyaki, hot sauce, smoky BBQ, and a rich brown sugar. Grilled to perfection.

🔥 Inferno

A blazing blend of peppers, bold spices, and a touch of vinegar. One bite brings the burn... and the flavor. Dare to try?

🔥 Hot

Crispy, saucy, and packed with heat— Balanced spice and flavor in every bite. Hot, the Inferno Way.

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Pizza

All pizzas are available in 10-inch or 14-inch. Additional toppings \$1.50 each. *10-Inch Gluten free crust available. *We are not a Gluten free kitchen.

The Great White \$14/\$18

A creamy garlic base with mozzarella, ricotta, spinach, and chicken.

Prosciutto Arugula \$16/\$20

A delicate blend of prosciutto, arugula and mozzarella on a fig base. Finished with a balsamic glaze.

Classic Cheese or Pepperoni

\$12/\$15

Keep it simple, keep it classic.

The Carnivore \$16/\$20

A hearty pizza with tomato sauce, mozzarella, pepperoni, ham, and premium Angus beef.

Veggie \$16/\$20

A flavorful pizza topped with tomato sauce, mozzarella, and a delightful melody of fresh vegetables.

Margherita \$14/\$18

Tomato, mozzarella, and basil—simple, fresh, full of flavor.

Handhelds

All handhelds are served with crispy fries or pub chips. Substitute a *gluten free bun free of charge. *We are not a gluten free kitchen.

Inferno Burger* \$18

A bold, spicy burger crafted with premium beef, jalapeños, pepper jack cheese, house inferno sauce, lettuce, and tomato on a toasted bun.

Cuban \$16

Slow-roasted mojo pork, smoked ham, Swiss cheese, pickles, and mustard, pressed on a Cuban roll.

The American* \$14

A premium Angus beef patty topped with melted American cheese, lettuce, tomato, pickles, onion, and ketchup on a toasted brioche.

Mushroom Swiss* \$15

A premium Angus beef patty topped with sautéed mushrooms, melted Swiss cheese, and a garlic herb aioli on a toasted brioche.

The Blackened Chicken Club \$16

A blackened chicken breast topped with crispy bacon, roasted tomato, fresh arugula, roasted red peppers, pepperjack cheese, and house inferno sauce, served on toasted brioche.

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SIDES

Street Style Corn \$6

Fire-roasted corn on the cob tossed with creamy Cotija cheese, chili-lime seasoning, a touch of mayo, and fresh cilantro. Served warm with a squeeze of lime.

Baked Mac and Cheese \$6

A comforting, creamy blend of elbow macaroni in a rich, house-made cheese sauce, topped with a crispy golden breadcrumb crust. Perfectly baked until bubbling and golden.

Sautéed Vegetables \$4

A colorful medley of seasonal vegetables, sautéed to perfection with olive oil, fresh herbs, and a sprinkle of sea salt.

House Fries \$4

Hearty sidewinder fries fried to perfection

Pub Chips \$4

Thick-cut potato chips fried to a golden crisp and lightly seasoned.

Drinks

Coca-Cola Products \$3

Coke, Coke Zero, Diet Coke, Dr. Pepper, Diet Dr. Pepper, Sun-Drop, Lemonade, & Sprite.

Sweet and unsweet tea \$3

Coffee \$2

Ask what our Pastry chef made for you.

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