

TAVERN
SIX
KIRTLAND • OH

THE MISSION OF TAVERN SIX
is to offer our customers a superior local venue that is known for its great food made from fresh ingredients. Our soups, vegetables, sauces, and dressings are housemade daily and our food is prepared fresh at the time it is ordered. We are proud to offer gluten free and vegan plates, catering to a wide variety of eating preferences and we handle each order with great care; every meal, every cocktail, every specialty cupcake.

Due to the **extra freshness** we offer at Tavern Six, additional time is necessary to prepare your meal and our staff is working as fast as we can to serve you.

KITCHEN HOURS

SUNDAY & MONDAY
11AM TO 8PM
TUESDAY THRU THURSDAY
11AM TO 9PM
FRIDAY & SATURDAY
11AM TO 10PM

7592 Chardon Road • Kirtland, OH 44094
440-256-1100

STARTERS

Meatballs	\$12
House blend of beef, veal and applewood bacon served with housemade marinara and herb ricotta.	
Pretzel Sticks	\$8
Warm salted pretzel sticks served with honey mustard, buffalo cream cheese and ranch.	
Stuffed Jalapeños GF	\$9
Fresh jalapeños stuffed with cheddar, corn cream cheese, and honey BBQ drizzle.	
Quesadilla	\$8
Grilled tortilla topped with pico de gallo and a side of sour cream.	
w/ Roasted Chicken	\$14
w/ Steak	\$18
w/ Black Bean Patty	\$13
Vegan Quesadilla V	\$12
Flour tortilla, loaded with vegan mozzarella cheese, red and green peppers, jalapeños, mushrooms and onions.	
w/ Black Bean Patty	\$17
Hummus Platter GFA V	\$11
Housemade hummus. Served with pita chips and fresh vegetables.	
Baja Fish Tacos	\$11
Breaded cod with mango, sliced jalapenos, fresh cilantro and lemon aioli.	
Harissa Cauliflower GF V	\$13
Sauteed cauliflower with walnuts, mint, harissa tahini and date jam.	
Potato Skins GF	\$11
Stuffed with cheddar cheese, bacon, green onions. Served with a side of sour cream.	
Wings	\$16
10 wings cooked to crispy perfection, tossed in your choice of sauce and accompanied with blue cheese and celery. (hot, buffalo, buffalo parmesan, honey sriracha, cherry chipotle BBQ, BBQ, teriyaki, 6 pepper blend, garlic parmesan, honey mustard, or dusted dry rub)	

Additional Sauce or Dressing add \$.50

SALADS

Dressings:
Italian • Blue Cheese • Ranch • Caesar • Honey Mustard • Apricot Vinaigrette • Maple Vinaigrette • Balsamic Vinaigrette
All Salad Dressings are Housemade and Gluten Free

Add Chicken	\$6
Add Steak	\$13
Add Faroe Island Salmon	\$13
Add Black Bean Patty	\$5
Add Cleveland Tofu	\$4
House GF V	\$6
Mixed greens, cherry tomatoes, cucumbers and red onions. Choice of dressing.	
House Panzanella GFA	\$7
Croutons, basil, arugula, tomatoes, cucumbers and red onions. Tossed in Italian dressing and topped with shredded parmesan and crispy capers.	
House Caesar GFA	\$6
Crisp romaine lettuce, croutons, parmesan cheese and red onions. Tossed in Caesar dressing and topped with crispy capers.	
Berry GF	\$13
Arugula, blueberries, strawberries, pecans, dried cherries and feta cheese.	
Caesar GFA	\$9
Crisp romaine lettuce, croutons, parmesan cheese, and red onions tossed in Caesar dressing. Topped with crispy capers.	
Cobb GF	\$15
Grilled chicken, bacon, cheddar cheese, blue cheese crumbles, tomatoes and hardboiled egg. Choice of dressing.	

HOMEMADE SOUP 

Soup of the Day	\$7
Tomato Bisque w/ grilled cheese croutons	\$6

PIZZAS 

16 inch pizza with four-cheese blend	\$12
Toppings:	\$2
Pepperoni, Italian sausage, bacon, crumbled meatballs, grilled chicken, extra cheese.	
Toppings	\$1
Bell peppers, banana peppers, roasted red peppers, mushrooms, diced tomatoes, red onions, artichokes, jalapeños.	
The Butcher	\$18
Crumbled meatballs, four-cheese blend, Italian sausage, pepperoni, bacon, roasted red peppers, and housemade marinara.	
Sicilian	\$16
Marinara, prosciutto, meatballs, red onions, four-cheese blend, and fresh basil.	
Margherita	\$15
Fresh tomatoes, basil, four-cheese blend, and garlic oil. Finished with a balsamic reduction.	
Buffalo Chicken Pizza	\$16
Garlic oil, four-cheese blend, chicken with a housemade buffalo and ranch drizzle.	
Veggie	\$16
House marinara, four-cheese blend, bell peppers, mushrooms, diced tomatoes, banana peppers, and artichoke hearts. Sprinkled with oregano.	
Gluten Free Pizza (12 inch)	\$15
Gluten Free Specialty Pizza	add \$5
Vegan Mozzarella	add \$7

VEGAN & GLUTEN FREE

V Vegan
GF Gluten Free
GFA Gluten Free Available

Many items on our menu are Vegan, Gluten Free or Gluten Free Available with minor adjustments.

Please ask your server for further details.

*Items that are gluten free are housemade in our kitchen which does contain gluten items.

BURGERS*

Served on a Brioche Bun



- Tavern**.....\$11
Choice of cheese, lettuce, tomatoes, red onions and horseradish sweet pickles.
- Mac n Cheeseburger**\$14
Our famous housemade mac n cheese on top of a burger with applewood bacon.
- Mushroom Swiss**\$12
Topped with Swiss cheese and sautéed mushrooms.
- Hornet**.....\$14
Fresh jalapenos, red onions, chipotle mayo, pepper jack cheese, applewood bacon, and dry sriracha seasoning.
- Tek's Mex**\$14
Topped with braised pork, cherry chipotle BBQ sauce, crispy onions and smoked mozzarella.
- Bacon & Blue**\$14
Bacon, blue cheese crumble, caramelized onions, tomatoes, arugula and balsamic reduction.
- Breakfast**\$14
Bacon, hash brown patty and American cheese. Topped with a fried egg.
- Black Bean**\$12
Housemade patty with chipotle mayo, crispy onions, pico de gallo, cheddar and lettuce.

All Burgers Are Available Gluten Free - Add \$3

SIDES

- Artichoke Risotto Cakes**\$5
- Basmati Rice**.....\$5
- Coleslaw**.....\$5
- Hand-Cut Fries**\$5
- Mac n Cheese**\$5
- Seasonal Vegetable**\$5
- Fried Brussel Sprouts**\$5
- Roasted Red Potatoes**\$5
- Fruit Cup**.....\$5

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

BURGERS, SANDWICHES, & WRAPS

Served with Housemade Cracked Pepper Chips

Substitute a Side Dish \$3

Sandwiches May Substitute Flour Tortilla Wrap

Substitute a Gluten Free Bun \$3

Substitute a Gluten Free Wrap \$4

Substitute Vegan Mozzarella \$3

KIDS

10 and Under Please

Served with your choice of hand cut fries, seasonal vegetable, or fruit cup.

- Mini Burgers**\$7
Two sliders served with American cheese.
- Mac and Cheese**\$7
Cavatappi pasta with housemade mac sauce.
- Pizza (Cheese or Pepperoni)** \$7/\$8
- Mini Cheese Quesadillas**\$7

SOFT DRINKS

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Root Beer, Dr. Pepper, Diet Dr. Pepper, Lemonade, Raspberry Ice Tea, and Fresh Brewed Ice Tea



ASK ABOUT OUR
CUPCAKE OF THE DAY!

SANDWICHES

- Meatball Sub**\$13
Housemade meatballs, marinara and smoked mozzarella on Italian loaf.
- Hot Ham & Swiss**\$10
Shaved Black Forest ham, Swiss cheese and honey mustard on toasted 9-grain bread.
- Open-Face Salmon**\$18
Grilled Faroe Island salmon, lemon aioli sauce, mixed greens and fresh basil on a toasted baguette.
- Spicy BLT**\$13
Bacon, lettuce and tomatoes. Served with chipotle mayo on toasted 9-grain bread.
- Cuban**\$11
Braised pork, Black Forest ham, Swiss cheese, red onions, dill pickles and Cuban aioli on Italian loaf.
- Caprese Chicken**.....\$11
Grilled chicken breast, mixed greens, basil, tomatoes, smoked mozzarella with a balsamic reduction on a brioche bun.
- Chicken Club**.....\$12
Grilled chicken breast, American cheese, applewood bacon, lettuce, tomato, onion and mayo on a brioche bun.
- Chicken Salad Wrap**\$14
Housemade chicken salad with romaine lettuce in a flour tortilla.
- Chicken Philly**\$14
Grilled chicken breast, roasted red peppers, caramelized onions and mushroom, mayo and four-cheese blend on Italian loaf.
- Veggie Wrap**\$10
Romaine lettuce, hummus, cucumber, red onion, mushrooms, tomatoes, roasted red peppers with shredded parmesan cheese in a flour tortilla wrap.
- Pulled Pork**.....\$10
Braised pork, crispy onion straws, coleslaw, cherry chipotle BBQ sauce on a brioche bun.
- Fly Daddy Fish Sandwich**\$11
Breaded cod topped with lettuce, tomatoes, dill pickles and housemade tartar on a brioche bun.
- Grilled Cheese**.....\$7
American, cheddar, smoked mozzarella and Swiss cheese on toasted 9-grain bread.

ENTRÉES

- Grilled Salmon GF**\$23
Served with vegetable medley and basmati rice.
- Mac n Cheese**\$13
Cavatappi pasta and housemade mac sauce.
- with Chicken**\$17
- with Pork topped with cherry chipotle BBQ sauce**\$16
- with Seasonal Vegetable**\$15
- Buffalo Mac n Cheese**.....\$17
Roasted chicken, cavatappi pasta, drizzled with housemade buffalo sauce. Topped with toasted bread crumbs.
- Fly Daddy Fish Fry**\$18
Breaded cod served with hand-cut French fries, coleslaw and housemade tartar sauce.
- Tavern Chicken**\$22
Pan seared chicken breast with mushrooms, roasted red peppers and prosciutto in a lemon cream sauce. Served over top of a crispy artichoke risotto cake.
- Tofu Stir Fry GF V**.....\$14
Grilled Cleveland tofu, yellow squash, zucchini, red pepper and broccoli with ginger hot sauce. Served over basmati rice.
- Chicken Stir Fry GF**.....\$16
Grilled chicken, yellow squash, zucchini, red pepper and broccoli with teriyaki sauce. Served over basmati rice.
- New York Strip**\$26
Hand-cut 12 oz strip seasoned and grilled and served with vegetable of the day and roasted red skin potatoes.
- Bourbon Glazed Pork Chops**.....\$18
2 house cut pork chops grilled and topped with a bourbon maple glaze served with vegetable of the day and roasted redskin potatoes.

All Sandwiches Are Available Gluten Free - Add \$3