

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 .....\$13  
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.
- Veggie Quesadilla .....\$10  
Grilled spinach flour tortilla, cheddar, four cheese blend, jalapeños, mushroom, red onion, red and green bell peppers and pico de gallo. Served with a side of sour cream.
- sub Vegan Cheese.....\$13
- w/ Roasted Chicken .....\$16
- w/ Steak.....\$20
- w/ Black Bean Patty .....\$15
- Hummus Platter **GFA** .....\$12  
Housemade hummus served with pita chips and fresh vegetables.
- Baja Fish Tacos .....\$12  
Parmesan breaded panko 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.....\$11  
Stuffed with cheddar cheese, bacon. Served with a side of sour cream.
- Fried Provolone .....\$10  
Hand breaded provolone fried on a bed of housemade marinara topped with grated parmesan and fresh basil.
- 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, BBQ, cherry chipotle BBQ, bourbon glaze BBQ, teriyaki, 6 pepper blend, garlic parmesan, honey mustard, or dusted dry rub)

**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.
- Caesar House/Large **GFA** ..... \$8/\$11  
Crisp romaine lettuce, croutons, parmesan cheese and red onions. Tossed in Caesar dressing and topped with crispy capers.
- Beet Salad **GF** .....\$15  
Arugula, red and gold beets, gala apples, candied walnuts and goat cheese. Choice of dressing.
- Cobb **GF** .....\$17  
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..... \$15 
- Toppings:..... \$2  
Pepperoni, Italian sausage, bacon, crumbled meatballs, prosciutto, extra cheese.
- Toppings.....\$1  
Bell peppers, banana peppers, roasted red peppers, mushrooms, diced tomatoes, red onions, artichokes, jalapeños.
- The Butcher.....\$22  
Crumbled meatballs, four-cheese blend, Italian sausage, pepperoni, bacon, roasted red peppers, and housemade marinara.
- Sicilian .....\$19  
Housemade Marinara, prosciutto, meatballs, red onions, four-cheese blend, and fresh basil.
- Margherita .....\$18  
Fresh tomatoes, basil, four-cheese blend, and garlic oil. Finished with a balsamic reduction.
- Buffalo Chicken Pizza .....\$20  
Garlic oil, four-cheese blend, chicken with a housemade buffalo and ranch drizzle.
- Veggie .....\$20  
Housemade marinara, four-cheese blend, bell peppers, mushrooms, diced tomatoes, banana peppers, and artichoke hearts. Sprinkled with oregano.
- Gluten Free Pizza (10 inch).....\$17
- Gluten Free Specialty Pizza ..... add \$7
- Vegan Mozzarella..... add \$7

**VEGAN & GLUTEN FREE**

**V** Vegan  
**GF** Gluten Free  
**GFA** Gluten Free Available

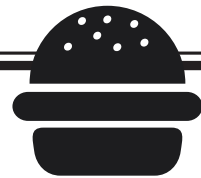
Many items on our menu are Vegan, Gluten Free or Gluten Free Available with minor adjustments.

Please ask your server for further details.

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

Additional Sauce or Dressing add \$.50

# BURGERS\*



Served on a Brioche Bun

- Tavern**.....\$12  
Choice of cheese, lettuce, tomatoes, red onions and horseradish sweet pickles.
- Mushroom Swiss** .....\$13  
Topped with Swiss cheese and sautéed mushrooms.
- Hornet**.....\$15  
Fresh jalapenos, red onions, chipotle mayo, pepper jack cheese, applewood bacon, and dry sriracha seasoning.
- Bacon & Blue** .....\$15  
Bacon, blue cheese crumble, caramelized onions, tomatoes, arugula and balsamic reduction.
- Breakfast** .....\$15  
Bacon, hash brown patty and American cheese. Topped with a fried egg.
- Black Bean**.....\$13  
Housemade patty with chipotle mayo, crispy onions, pico de gallo, cheddar and lettuce.
- Western Burger**.....\$16  
Bourbon BBQ brisket, cheddar cheese, bacon strips, and crispy onion straws.

All Burgers Are Available Gluten Free - Add \$3

# SIDES

- Artichoke Risotto Cakes .....\$5
- Basmati Rice.....\$5
- Coleslaw.....\$5
- Fried Brussel Sprouts .....\$5
- Hand-Cut Fries .....\$5
- Mac n Cheese .....\$5
- Mashed Potatoes .....\$5
- Seasonal Vegetable .....\$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 mandarin oranges.
- Chicken Tenders** .....\$8
- Mini Burgers** .....\$7  
Two sliders served with American cheese.
- Mac and Cheese** .....\$7  
Cavatappi pasta with housemade mac sauce
- Pizza (Cheese or Pepperoni)** (no side) .... \$7/\$8

# SOFT DRINKS

Pepsi, Diet Pepsi, Starry, 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**.....\$14  
Housemade meatballs, marinara and provolone cheese on Italian loaf.
- Hot Ham & Swiss** .....\$11  
Shaved Applewood ham, Swiss cheese and honey mustard on toasted 9-grain bread.
- Open-Face Salmon** .....\$19  
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** .....\$13  
Braised pork, Applewood ham, Swiss cheese, red onions, dill pickles and Cuban aioli on Italian loaf.
- Caprese Chicken**.....\$13  
Grilled chicken breast, mixed greens, basil, tomatoes, provolone cheese with a balsamic reduction on a brioche bun.
- Chicken Club**.....\$14  
Grilled chicken breast, American cheese, applewood bacon, lettuce, tomato, onion and mayo on a brioche bun.
- Chicken Philly** .....\$14  
Grilled chicken breast, roasted red peppers, caramelized onions and mushroom, mayo and four-cheese blend on Italian loaf.
- Veggie Wrap**.....\$11  
Romaine lettuce, hummus, cucumber, red onion, mushrooms, tomatoes, roasted red peppers with shredded parmesan cheese in a spinach flour tortilla wrap.
- Buffalo Chicken Wrap**.....\$15  
Romaine lettuce, four-cheese blend, breaded chicken tossed in Buffalo sauce in a flour tortilla.
- Pulled Pork**.....\$11  
Braised pork, crispy onion straws, coleslaw, cherry chipotle BBQ sauce on a brioche bun.
- Fly Daddy Fish Sandwich** .....\$13  
Breaded cod topped with lettuce, tomatoes, dill pickles on a brioche bun. Housemade tartar on the side.
- Grilled Cheese**.....\$8  
American, cheddar, provolone and Swiss cheese on toasted 9-grain bread.
- French Dip Philly**.....\$15  
Shaved ribeye with onions, mushrooms, roasted red peppers, four-cheese blend. Served on Italian loaf with a side of au jus.
- Brisket Grilled Cheese**.....\$15  
American, cheddar, pepper jack, provolone, Bourbon BBQ brisket, crispy onion straws on 9-grain bread.

# ENTRÉES

- Grilled Salmon GF** .....\$24  
Served with vegetable medley and basmati rice.
- Mac n Cheese** .....\$13  
Cavatappi pasta and housemade mac sauce.
- with Chicken .....\$19
- with Pork topped with cherry chipotle BBQ sauce .....\$16
- with Seasonal Vegetable .....\$15
- Buffalo Mac n Cheese**.....\$19  
Roasted chicken, cavatappi pasta, drizzled with housemade buffalo sauce. Topped with toasted bread crumbs.
- Fly Daddy Fish Fry** .....\$21  
Breaded cod served with hand-cut French fries, coleslaw and housemade tartar sauce.
- Tavern Chicken** .....\$23  
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.
- Vegetable Stir Fry GF** .....\$12  
Yellow squash, zucchini, red pepper and broccoli. Served over basmati rice.
- Choice of teriyaki or ginger hot sauce.
- with Tofu .....\$16
- with Chicken .....\$18
- with Shrimp .....\$19
- with Steak.....\$25
- 14 oz Ribeye GFA** .....\$29  
14 oz hand cut ribeye served with mashed potatoes and vegetable of the day.
- Ribs (Half) GFA** .....\$19  
(Full).....\$28  
Slow cooked pork back ribs grilled and sauced. Served with handcut fries and coleslaw.
- Chef Special** .....MP  
Ask your Server about the Chef Special of the Day.

All Sandwiches Are Available Gluten Free - Add \$3