



Welcome to Town Tavern Alameda!

The best of the bay at your neighborhood corner bar.

Town Tavern is preserving the art of the bar and hospitality in the heart of old Alameda. Since opening our doors in December of 2018, we're proud to have quickly become an island favorite known for its craft cocktails in a laid back and casual setting, offering a wide variety of shareable plates with unique cultural flair.

ALAMEDA'S BEST OLD FASHIONED'S

Town Tavern Old Fashioned 15

legent bourbon, demerara, orange & angostura bitters

Scotch Old Fashioned 17

laphroaig, tamarind, ginger bitters

Mezcal Old Fashioned 17

xicaru pechuga mole mezcal, xila liqueur, agave, orange & chocolate bitters

A 25% auto-gratuity will be added to all parties of 6 or more.

We kindly ask to keep split checks to 3.



HIGHBALLS AND SPRITZES

Toki Highball 13

toki japanese whiskey, sparkling water

Haku Highball 13

haku vodka, ginger, lemon bitters, sparkling water

Sipsmith Lemon Drizzle 13

sipsmith lemon drizzle gin, sparkling water

Hornitos Highball 13

hornitos reposado tequila, cucumber, basil, sparkling water

Lillet Spritz 14

lillet blanc, st. george spiced pear, lemon, rosemary

Grapefruit Vodka Spritz 13

wheatley vodka, grapefruit, lime, fever tree sparkling grapefruit

Green Goddess 15

new amsterdam gin, lime, tarragon, celery bitters, pernod absinthe,
sparkling water

BOOZY AND STRONG

East Bay Sazerac 14

rittenhouse rye, gautier cognac, demerara, peychaud & ango bitters,
pernod absinthe

Black Manhattan 14

george dickel rye, averna amaro, ango bitters

Coffee Mezcal Negroni 15

el silencio mezcal, campari, sweet vermouth

Vesper 007 14

new amsterdam gin, ketel one vodka, lillet blanc
tincture

Mezcal Last Word 15

vida mezcal, green chartreuse, luxardo, lime



BOOZY AND STONG (CONT.)

Pistola 15

vida mezcal, pueblo viejo reposado tequila, mr black amaro, plum bitters

The Gentleman Scholar 15

plantation 5 yr rum, grand marnier, canton ginger liqueur, velvet falernum

Oaxacan Coffee Martini 15

vida mezcal, kahlua, mr blacks coffee, orange & chocolate bitters, fire tincture

ISLAND LIVING

Bokor's Potion 16

appleton estate 12 yr rum, don q anejo rum, hamilton 151, grapefruit, lime, pomegranate, cinnamon, tiki bitters, pernod absinthe

Three Sheets to The Wind 15

selva rey rum, benedictine, pineapple, lime, ginger, pomegranate, tiki bitters

Banana Hammock 14

pampero rum, giffard banana liqueur, lime, tamarind, pineapple, hellfire bitters

Stan's Favorite Daiquiri 14

diplomatico rum, lime, demerara

Easy Like Sunday Morning 15

new amsterdam gin, pineapple, lemon, velvet falernum, IPA float

Mai Tai 14

mount gay black barrel rum, cointreau, pineapple, lime, oregat

The 47th Fairytale 17

milk punch with monkey 47 gin, cruzan coconut rum, ube agave, velvet falernum



TOWN TAVERN

ALAMEDA, CA

LIGHT AND BRIGHT

Island Margarita 13

pueblo viejo reposado tequila, lime, cointreau

Post Credits Scene 14

los vecinos mezcal, lime, pineapple, demerara, jalapeno

Paloma 13

pueblo viejo reposado tequila, grapefruit, lime, fever tree sparkling
grapefruit

Maguey Mule 13

los vecinos mezcal, hibiscus, lime, fever tree ginger beer

New York Sour* 15

rittenhouse rye, lemon, egg white, red wine float

Sandal Season 14

new amsterdam gin, grapefruit, lemon, rosemary, sparkling water

Purple Haze 14

empress gin, lemon, earl grey

Clover Club 15

new amsterdam gin, razzberry, lemon, egg white

Milk of the Poppy 15

new amsterdam gin, lemon, rompope, vanilla, cardamom bitters

Basil Gimlet 14

nolet's gin, lime, basil

Always Sunny in Alameda 14

wheatley vodka, cucumber, chareau aloe, lime

Strawberry Vodka Cooler 13

wheatley vodka, strawberry, lemon



LOCAL BEERS ON DRAFT

Faction pilsner, lager, seasonal IPA 8

Drakes 1500 pale ale, hefeweizen 8

Ghost Town rotating hazy IPA 8

Boilermaker 12

any draft beer paired with a shot of
fernet, jameson, hornitos, or four roses

ask your server about our canned beer selection

WINE VARIETALS

Daou Chardonnay 12 / 48

Outerbound Chardonnay 15 / 60

Robert Hall Sauvignon Blanc 12 / 48

Sea Glass Pinot Grigio 12 / 48

Beach Rose 12 / 48

Pessimist by Daou Red Blend 12 / 48

Seven Deadly Zins Zinfandel 12 / 48

Outerbound Cabernet Sauvignon 15 / 60

Sea Sun Pinot Noir 14 / 56

Chloe Prosecco 10 / 40

Chandon Sparkling Brut Split 12

Chandon Sparkling Rose Split 14

Clicquot Veuve Brut 70

Clicquot Sparkling Rose 80



HAPPY HOUR SPECIALS

Tuesday-Friday 2:30pm - 5:30pm

Classic Cocktails 10

margarita, manhattan, gimlet, negroni

Beers on Draft 6

Well 1&1 cocktails 10

spirit and a mixer

Chicharrones 5

French Fries 5

Hawaiian-style Edamame 5

Marinated Olives 7

Potato Chips and French Onion Dip 7

Corn Chips, Salsa, and Guacamole 8

SNACKS

Chicharrones 6

fried crispy pork skin, creole seasoning

French Fries 6

fried crispy potatoes with salt seasoning

Hawaiian-style Edamame 8

garlic, ginger, soy

Marinated Olives 10

marinated mixed Greek olives

Fried Brussels Sprouts 12

crispy sprouts, honey sambal vinaigrette

Nachos 15

corn chips, cheese, guacamole, pico de gallo, jalapeño, sour cream

Potato Chips and French Onion Dip 8

house-made french onion dip

Corn Chips, Salsa, and Guacamole 10

Peruvian Ceviche 14

shrimp, cucumber, onion, celery, lime, corn chips



MORE SNACKS

Boneless Tapatio Hot Wings 12

fried boneless chicken, tapatio bbq sauce

Loaded Tots* 15

tots, roasted pork, cheese, green salsa, sour cream

Impossible Meatballs 14

impossible meat, marinera, cheese

Impossible Taquitos 12

impossible meat, guacamole, pico de gallo, sour cream

SALADS

Greek Salad 12

cucumber, bell pepper, onion, tomato, olive, feta cheese,
vinaigrette

Wedge Salad 12

lettuce wedge, tomato, blue cheese, chives, bacon,
blue cheese dressing

Mixed Greens Salad 12

mixed greens, tomato, red onion, pecan, feta cheese, strawberries,
balsamic vinaigrette

Caesar Salad 12

romaine lettuce, croutons, parmesan cheese, anchovy dressing

ADD ONS

grilled chicken 6

fried chicken 6

seared ahi tuna* 6

grilled salmon* 8

flat iron steak* 8



SANDWICHES AND BURGERS

Served with fries or side salad

Tavern Burger* 19

chuck & short rib patty, cheese, grilled onion, lettuce,
tomato, burger sauce

Salmon Burger* 19

salmon patty, lettuce, tomato, citrus garlic aioli

Wagyu Beef Sliders* 15

wagyu beef patties, cheese, grilled onion, pickles, burger sauce (2)

Ahi Tuna Sliders* 15

seared ahi tuna, carrot cabbage slaw, wasabi aioli dressing (2)

Fried Chicken Sandwich 18

fried chicken breast, jalapeno slaw, tapatio aioli

Grilled Vegetable Sandwich 15

portobello mushroom, squash, red bell pepper, parmesan cheese,
pesto

DESSERTS

Doughnut 8

fried Italian style doughnuts, cinnamon sugar (2)

Affogato 10

cold brew coffee, mr. blacks coffee liqueur, vanilla ice cream

* This food item may contain undercooked/raw ingredients or may be served undercooked/raw. Consuming raw or undercooked meats, poultry, seafood, shell-fish or eggs may increase your risk for foodborne illness; especially if you have a medical condition.