



**COLD BEER.
HOT FOOD.
GOOD COMPANY.**

STARTERS

STEAK + CHEESE EGGROLLS / 14

Shaved steak, mascarpone, cooper sharp, caramelized onions
Served w/ au jus + horseradish sauce

TAVERN FRIES / 6 **GF**

LOADED +\$4

Beer cheese, garlic aioli, scallion

ADD:

Bites +\$3

Fried or grilled

Pulled Pork +\$2

Bacon +\$2

Wing Sauce +\$1

BAVARIAN PRETZELS / 10

Served w/ house beer cheese

HUMMUS / 13 **GF** **VG**

House-made hummus, pomegranate molasses, pistachio, cucumbers

CRISPY BRUSSEL SPROUTS / 13

Honey beer dijon, bacon, garlic aioli

SUNDAY MEATBALLS / 14

A meat blend of beef and pancetta with a homemade marinara sauce
Topped with parmesan

FRIED MOZZARELLA / 15

Hand breaded fresh mozzarella, cajun vodka sauce, parmesan

ARANCINI / 15

Scallion + pistachio pesto, tasso ham, parmesan

MY GF ISN'T HUNGRY / 9

1/2 order of fries, choice of wing dipping sauce, side caesar salad

CHICKEN QUESADILLA / 14

Grilled chicken, cheddar cheese, sautéed onions. Topped with lettuce, served with a side of salsa + sour cream

SOUP + SALAD

BROCCOLI CHEDDAR SOUP BOWL / 9

Topped with cheddar cheese, croutons

SOUP BOWL FEATURE / MP

Chef's seasonal selection

CAESAR / 12

Romaine, garlic dressing, shaved parm, house made croutons

NOT-MAC BURGER SALAD / 16 **GF**

Romaine, bacon, onion, tomato, pickle, 8oz burger, cooper sharp, not-mac sauce

QUEEN'S SUMMER SALAD / 14 **GF**

Tossed romaine lettuce, light poppy seed dressing, fresh blueberries, strawberries, mandarin oranges, toasted pecans, and goat cheese

SALAD ENHANCEMENTS

Grilled chicken bites + choice of wing sauce +\$3

Burger patty +\$5

Salmon + \$8

WINGS + TENDERS

WINGS 10 / 14

BONELESS 1lb / 14 **GF**

Available fried or grilled

TAVERN TENDERS / 15 **GF**

House-breaded chicken tenders, fries, choice of sauce

Sauces: Hot/mild, honey beer dijon, bourbon + brown sugar, garlic parm, house BBQ, hot honey garlic, calypso crush

BURGERS

Served with Fries
GF Bread Options / +\$3
Sub side salad / +\$3

BASIC BURGER / 13

Plain 8oz patty, LTO, brioche bun

ADD-ONS / +\$1 each

Cooper sharp, provolone, dill havarti,
cheddar, bacon, fried onions, wing sauce,
not mac sauce

ADD-ONS / +\$2 each

Pulled pork, avocado, garlic aioli,
pretzel bun, smoke gouda, beer cheese

QCT BURGER / 16

Cooper sharp, caramelized onion, bacon,
garlic aioli, tomato, pickles, pretzel bun

TAVERN MELT / 16

8oz patty, cheddar, bacon, fried onion, BBQ'd
Ranch, Texas toast

OUTLAW BURGER / 18

Provolone, smoked gouda, pulled pork, crispy
onions, garlic aioli, bourbon + brown sugar
glaze, pickle, brioche bun

ENTREES

FISH N' CHIPS / 25

Atlantic cod, house made beer batter, fries,
lemon, tartar sauce, malt vinegar seasoning

TAVERN MAC / 12

House beer cheese, pretzel breadcrumb, scallion

ADD:

Bites +\$6

Fried or grilled

Pulled pork +\$5

Bacon +\$1

Garlic aioli +\$2

Wing sauce +\$1

GRILLED CHICKEN ALFREDO PENNE / 20

Creamy garlic alfredo sauce with chopped
tomatoes and bacon bits

SALMON / 28

Crispy brussel sprouts, whipped potatoes,
scallion + pistachio pesto, pomegranate
molasses

FILET / 28 TWIN FILET / 42

Black garlic + red wine demi, whipped
potatoes, parmesan roasted broccolini

ADD:

Bleu cheese crust +\$2

Caramelized onions +\$2

Mushrooms +\$3

HANDHELDS + WRAPS

Served with Fries
GF Bread +
GF Wrap Options / +\$3
Sub side salad / +\$3

BBQ SANDO / 15

House made pulled pork, onion, pickle,
house BBQ, Texas toast

MEATBALL PARM SANDO / 16

A meat blend of beef and pancetta with
a homemade marinara sauce, parmesan,
provolone, served on a toasted baguette

FRENCH DIP / 17

House roasted beef, caramelized onion,
provolone cheese, beer cheese, baguette
Served with au jus + horseradish sauce

CHICKEN BACON RANCH / 16

Chicken (grilled or fried), bacon,
buttermilk ranch, LTO, pretzel bun

CHICKEN SALAD / 16

House made, dried cranberries, bacon,
pecan, celery + onion, green apple,
dill havarti, pretzel bun

MUSHROOM MELT / 17

Wild mushrooms, asian cajun
seasoning, cooper sharp, garlic aioli, baguette

GRILLED CHICKEN CAESAR SALAD WRAP / 15

Grilled chicken, romaine, garlic dressing,
shaved parm, crushed house made croutons

CHEESEBURGER SALAD WRAP / 16

Romaine, bacon, onion, tomato, pickle,
burger, cooper sharp, not-mac sauce

GRILLED WING BITE WRAP / 15

Mild wing bites, grilled and tossed with
mild sauce, lettuce, tomato, and a
side of bleu cheese



Many of our dishes are naturally accommodating to various dietary needs, and we're happy to customize items to suit your preferences. For our gluten-free guests, we offer modifications and use a dedicated gluten-free fryer for select items. Please speak with your server about gluten-free options, as well as vegetarian and vegan accommodations.

PLEASE ALERT US TO ANY FOOD ALLERGIES
PRIOR TO ORDERING

**CONSUMING RAW OR UNDERCOOKED MEAT MAY INCREASE
YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE
CERTAIN MEDICAL CONDITIONS



A BASALYGA HOSPITALITY COMPANY / QUEENCITYTAVERN.COM / 570.483.4429

PLEASE NOTE ALL CREDIT CARD PURCHASES WILL INCUR A 3% PROCESSING FEE
NO SPLIT CHECKS FOR PARTIES OF 8 OR MORE / MULTIPLE PAYMENTS ACCEPTED



**COLD BEER.
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LUNCH SERVED TILL 4PM

STARTERS

STEAK + CHEESE EGGROLLS / 14

Shaved steak, mascarpone, cooper sharp, caramelized onions
Served w/ au jus + horseradish sauce

BAVARIAN PRETZELS / 10

Served w/ house beer cheese

HUMMUS / 13 (GF) (VG)

House-made hummus, pomegranate molasses, pistachio, cucumbers

CRISPY BRUSSEL SPROUTS / 13

Honey beer dijon, bacon, garlic aioli

MY GF ISN'T HUNGRY / 9

1/2 order of fries, choice of wing dipping sauce, side caesar salad

TAVERN FRIES / 6 (GF)

LOADED +\$4

Beer cheese, garlic aioli, scallion

WINGS + TENDERS

WINGS 10 / 14 (GF)

BONELESS 1lb / 14 (GF)

Available fried or grilled

TAVERN TENDERS / 15

House-breaded chicken tenders, fries, choice of sauce

SOUP + SALAD

BROCCOLI CHEDDAR SOUP BOWL / 9

Topped with cheddar cheese, croutons

SOUP BOWL FEATURE / MP

Chef's seasonal selection

CAESAR / 12

Romaine, garlic dressing, shaved parm, house made croutons

NOT-MAC BURGER SALAD / 16 (GF)

Romaine, bacon, onion, tomato, pickle, 8oz burger, cooper sharp, not-mac sauce

QUEEN'S SUMMER SALAD / 14

Tossed romaine lettuce, light poppy seed dressing, fresh blueberries, strawberries, mandarin oranges, toasted pecans, and goat cheese

SALAD ENHANCEMENTS

Grilled chicken bites + choice of wing sauce +\$3
Burger patty +\$5
Salmon + \$8

SAUCES: Hot/mild, honey beer dijon, bourbon + brown sugar, garlic parm, house BBQ, hot honey garlic, calypso crush

BURGERS + HANDHELDS + WRAPS

Served with Fries
GF Bread + GF Wrap Options / +\$3
Sub side salad / +\$3

BASIC BURGER / 13

Plain 8oz patty, LTO, brioche bun

ADD-ONS / +\$1 each

Cooper sharp, provolone, dill havarti,
cheddar, bacon, fried onions, wing
sauce, not mac sauce

ADD-ONS / +\$2 each

Pulled pork, avocado, garlic aioli,
pretzel bun, smoke gouda, beer cheese

BBQ SANDO / 15

House made pulled pork, onion, pickle, house
BBQ, Texas toast

CHICKEN BACON RANCH / 16

Chicken (grilled or fried), bacon, buttermilk
ranch, LTO, pretzel bun

FRENCH DIP / 17

House roasted beef, caramelized onion,
provolone cheese, beer cheese, baguette
Served with au jus + horseradish sauce

CHICKEN SALAD / 16

House made, dried cranberries, bacon, pecan,
celery + onion, green apple, dill havarti,
pretzel bun

MUSHROOM MELT / 17

Wild mushrooms, asian cajun seasoning,
cooper sharp, garlic aioli, baguette

GRILLED CHICKEN CAESAR SALAD WRAP / 15

Grilled chicken, romaine, garlic dressing,
shaved parm, crushed house made croutons

CHEESEBURGER SALAD WRAP / 16

Romaine, bacon, onion, tomato, pickle,
burger, cooper sharp, not-mac sauce

GRILLED WING BITE WRAP / 15

Mild wing bites, grilled and tossed with
mild sauce, lettuce, tomato, and a
side of bleu cheese

QUEEN'S COMBOS

SOUP + SALAD / 8

Soup cup, garden salad, potato slider rolls

DRESSING: Ranch, bleu cheese, oil + vinegar,
white balsamic, honey beer dijon, thousand
island

Upgrade to caesar salad / +\$1

Upgrade to summer salad / +\$2

1/2 SANDWICH WITH SOUP OR SALAD

BBQ SANDO / 11

FRENCH DIP / 13

CHICKEN SALAD / 12

MUSHROOM MELT / 13

QUEENS TRIO / ADD \$4

Soup, salad, and 1/2 sandwich



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COCKTAIL MENU

CRAFT COCKTAILS

ESPRESSO MARTINI / 11

Vanilla vodka, kahlua, fresh espresso, espresso bean garnish

Add Baileys / +\$3

BLACKBERRY PATCH MARTINI / 14

Chambord, Titos vodka, blackberry simple syrup, fresh lemon juice, sugar rim, garnished with lemon slice and fresh blackberries

CINNAMON PEAR MARTINI / 11

Absolut pear vodka, pear nectar, cinnamon simple syrup, lemon juice, cinnamon sugar rim with pear slice garnish

BLUEBERRY CUCUMBER MARTINI / 13

Muddled cucumber, Stoli blueberry vodka, blueberry puree, lime juice, simple syrup, garnished with cucumber slice and blueberries

LAVENDER BLOSSOM / 12

Beefeater gin, lime juice, simple syrup, creme de violet, feefoam, orchid garnish

WATERMELON APEROL SPRITZ / 15

Aperol, watermelon juice, prosecco, club soda, garnished with watermelon cubes

WHISKEY SOUR / 12

Jack Daniels, sour mix, simple syrup, feefoam, dehydrated orange garnish

POMEGRANATE PALOMA / 13

Teremana Blanco tequila, lime juice, pomegranate puree, club soda, garnished with pomegranate seeds and rosemary sprig

JALAPEÑO CHERRY MARGARITA / 14

1800 tequila, Cointreau, tart cherry juice, lime juice, muddled jalapeño, salt rim, jalapeño slice and lux cherry garnish

TAJÍN RANCH WATER / 14

Casamigos tequila, fresh lime juice, agave, sparkling water, tajín rim and lime garnish

MOSCOW MULE / 11

Titos vodka, fresh lime juice, Crabbies ginger beer

Make it a flavor: Strawberry, blueberry, lemon, raspberry, pomegranate, blackberry

MOJITO / 10

Bacardi rum, simple syrup, lime juice, muddled fresh mint, splash of club soda

Make it a flavor: Strawberry, blueberry, raspberry, blackberry, pomegranate

MOCKTAILS / 9

CUCUMBER MINT

Muddled mint and cucumber, lime juice, topped with club soda, cucumber and mint sprig garnish

WATERMELON LEMONADE

Lemon juice, simple syrup, watermelon juice, water, garnished with watermelon cubes

BLACKBERRY

Blackberry simple syrup, lemon juice, topped with Sprite, garnished with blackberries and lemon slice

TART CHERRY

Tart cherry juice, lime juice, topped with Sprite, lime slice garnish

OLD FASHIONEDS

TOASTED ALMOND / 16

Basil Hayden, toasted almond bitters, vanilla simple syrup, lux cherry garnish, smoked with cherry chips

PEACHES AND HONEY / 15

Woodford Reserve, honey simple syrup, peach bitters, peach slice garnish

SMOKED APPLE / 14

Jim Beam Apple, cherry bitters, luxardo liqueur, lux cherry and apple slices garnish, smoked with cherry chips

COFFEE / 13

Redemption bourbon, coffee bitters, simple syrup, coffee, espresso beans garnish, smoked with oak chips

ORIGINAL / 16

Makers Mark, luxardo liqueur, bitters, lux cherry and orange garnish
Smoking optional

POMEGRANATE / 15

Bulleit Rye, cranberry bitters, pomegranate puree, pomegranate seeds garnish

BLACKBERRY / 16

Elijah Craig, blackberry simple syrup, plum bitters, blackberries garnish

WINE

RED

Verraco Ridge Pinot Noir / 13

Seance Cabernet Sauvignon / 11

San Felo Super Tuscan / 13

Rocco Chianti / 14

WHITE

Seance Chardonnay / 10

Muirwood Sauvignon Blanc / 11

Canyon Oaks Moscato / 9

Rocchina Pinot Grigio / 13

SPARKLING

Rocchina Prosecco / 13





THURSDAY NIGHT FEATURE

WINE AND PASTA NIGHT

PASTA / 14

8oz serving

PASTA CHOICES

Penne
Cavatappi
Linguini

SAUCES

Marinara
Cajun / +\$1
Alfredo / +\$2
Beer Cheese / +\$2

ADD

Chicken / +\$3
Bacon / +\$2
Spinach / +\$2
Shrimp / +\$5



WINES

4oz pour

RED

Verraco Ridge Pinot Noir / 8
Seance Cabernet Sauvignon / 8
San Felo Super Tuscan / 8
Rocco Chianti / 9

WHITE

Seance Chardonnay / 7
Muirwood Sauvignon Blanc / 8
Canyon Oaks Moscato / 6
Rocchina Pinot Grigio / 8





SUNDAY NIGHT FEATURE

MARTINI FLIGHTS & BITES

BITES

EGGROLL / 7

FRIED MOZZARELLA / 7

BRUSSEL SPROUTS / 5

FRIED MUSHROOMS / 6

HUMMUS / 6

MARTINI FLIGHTS

3 for \$15

ESPRESSO

Smirnoff vanilla vodka, Kahlua, coffee/
espresso, espresso beans garnis
Baileys optional

COSMO

Vodka, cointreau, lime juice, cranberry,
lime wedge garnish

RASPBERRY LEMON DROP

Smirnoff raspberry vodka, limoncello,
lemon juice, sugar rim with
lemon garnish

CINNAMON PEAR

Absolut pear vodka, pear nectar,
cinnamon simple syrup, lemon juice,
cinammon sugar rim with pear
slice garnish



CHOCOLATE

Smirnoff vanilla vodka, white creme de
cacao, dark creme de cacao, Baileys,
chocolate drizzle garnish

FRENCH

Chambord, Smirnoff vanilla vodka,
pineapple juice, cherry garnish

APPLETINI

Apple vodka, apple pucker, sour mix,
apple slice garnish

POMEGRANATE

Pama pomegranate liqueur, vodka,
pomegranate puree, pomegranate
seeds garnish