

TACOS

Three Grilled Flour Tortillas or Substitute Bed of Mixed Baby Greens

BAJA FISH TACOS

Shaved Cabbage, Battered Fried Cod, Baja Sauce, Salsa Fresca with Guacamole, Fresh Lime, Blistered Jalapeño 13.00

FRIED HOT OR NOT CHICKEN TACOS

Lettuce, Ranch, Buttermilk Brined & Dredged Chicken Tenderloins, Cayenne-Butter Sauce, White Cheddar Cheese, Pickled Red Onion, Parsley, with Pickled Vegetables, Blistered Jalapeño 13.00

GRINGO TACOS

Seasoned Ground Beef, Queso Sauce, Romaine Lettuce, White Cheddar, Cayenne-Butter Sauce, Salsa Fresca, Cilantro with Guacamole, Blistered Jalapeño 13.00

ON THE SWEET SIDE

SWEET SOFT PRETZEL BITES

Cinnamon-Sugar Dusted with Caramel Sauce, Sweet Whipped Topping 10.00

THREE CHOCOLATE CHIP COOKIES

6.00

DARK CHOCOLATE BROWNIE

Warm with Vanilla Ice Cream, Mocha Hot Fudge Sauce, Sweet Whipped Topping 9.00

WARM IRISH COFFEE BREAD PUDDING

Brioche Bread Pudding flavored with Irish Whiskey, Coffee & Irish Cream served with Vanilla Ice Cream, Caramel Sauce, Sweet Whipped Topping 9.50

SCOOP OF VANILLA ICE CREAM

with Sweet Whipped Topping 2.00
ADD: MOCHA HOT FUDGE 1.50
CARMEL SAUCE 1.50

*\$2.50 per guest added for all outside desserts

GOLF BAY PARTY PACKS

NO SUBSTITUTIONS OR ALTERATIONS

PAR THREE, TACO TRIO 36

Three each Baja Fish Tacos, Three each Hot or Not Fried Chicken Tacos, Three each Gringo Tacos

FRONT 9, SLIDER PACK 31

Nine each, Single Midway Smashburger Sliders

BEGINNER SET 36

Six each, Buttermilk Chicken Tenderloins, with Buttermilk Ranch, Show Me Barbeque Sauce, Whole-Grain Honey Mustard.
Twelve each, Pretzel Bites with Two Queso Sauces
Six each, 'Hot' Candied Bacon Deviled Eggs

© US Foods Menu 2025 (6030800)

*20% Gratuity added on groups of 8 or more | *3% Surcharge on Credit Card Purchases | *\$25.00 Corkage fee per bottle

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

SIDES AND SUCH

GUACAMOLE 2.25

SIDE STRAW ONIONS 6.00

SEASONED CORN TORTILLA CHIPS 3.00

SEASONED FRIES 3.00

ADD SAUCES 1.50 each

PICKLED VEGETABLES 3.00

WHOLE-GRAIN MUSTARD & BLACK PEPPER SLAW 3.00

BAJA CORN

Seasoned Roasted Sweet Corn, Baja Sauce, Parmesan Cheese, Cilantro 6.00

SWEET POTATO WAFFLE FRIES 6.00

ADD SAUCES 1.50 each

SIDE MAC & CHEESE

Trottole Pasta, Garlic Cream Sauce, Swiss & White Cheddar Cheeses with Buttery Panko Parmesan Topping 6.00

SAUTEED GREEN BEANS

Petite Green Beans, Lemon-Black Pepper Butter, Toasted Panko & Parmesan Cheese 4.00

BROWN BUTTER CRUSHED POTATOES

Brown Butter, Cream, Garlic, Onion & Aromatics 5.00



TAVERN

AT **MIDWAY** GOLF | GAMES | EVENTS

5500 W Van Horn Tavern Rd,
Columbia, MO 65203
(573) 445-8100



SHARE OR NOT

SALADS

SALAD ADD ONS

- SEARED STEAK BITES 8.00
- BARBECUE PULLED PORK 5.00
- HARD COOKED EGG 1.50
- TWO SLICES THICK BACON 3.50
- MARINATED GRILLED CHICKEN BREAST 6.00
- TWO BUTTERMILK FRIED CHICKEN TENDERS 6.00
- PAN ROASTED SALMON FILET 14.00
- BATTERED COD FILET 7.00
- SEASONED GROUND BEEF 5.00

PLOUGHMANS CHARCUTERIE TRAY

An assortment of meat and cheeses with accompaniments 14.00

BARBEQUE DISCO FRIES

Seasoned Sweet Potato Waffle Fries, Green Chile Beer Queso, White Cheddar, Wilted Greens, Barbecue Pulled Pork, TAVERN Sauce, Pickled Red Onion, Cilantro 15.00

TAVERN NACHOS

Seasoned Corn Tortilla Chips, Green Chili Beer Queso, White Cheddar Cheese, Shaved Cabbage, Baja Sauce, Salsa Fresca, Guacamole, Blistered Jalapeno, Cilantro with Barbeque Pulled Pork or Seasoned Ground Beef 15.00
Marinated Grilled Chicken Breast 16.00
Seared Sirloin Steak Bites 18.00
No Meat 12.00
Substitute Fries for Chips Additional 2.00
Substitute Sweet Potato Waffle Fries 4.00

‘HOT’ CANDIED BACON DEVILED EGGS

Six each, Creamy, Zesty Herb Filled Hard Cooked Eggs topped with Radish, Candied Spicy Bacon & Parsley. Served with Pickled Vegetables & Everything Crostini 8.00

WARM SOFT PRETZEL BITES

Salted with Choice of One Sauce: Ranch, Green Chili Beer Queso or Whole-Grain Honey Mustard 10.00

TORTILLA CHIPS & DIPS

Seasoned Corn Tortilla Chips with Salsa Fresca, Green Chili Beer Queso & Guacamole 9.00

BACON PUB CHEESE FRITTERS

Six each Panko Breaded, Balls of Cheddar & Cream Cheeses, Bacon & Horseradish. With Whole-Grain Honey Mustard 11.00

WARM CHEESY BAJA CORN DIP

Green Chili Beer Queso, White Cheddar Cheese, Seasoned Roasted Sweet Corn, Baja Sauce & Parmesan Cheese. With Seasoned Corn Tortilla Chips 12.00

CHICKEN TENDERLOINS

Three each, Buttermilk Brined & Breaded Chicken Tenderloins, with Choice of One Sauce: Buttermilk Ranch, TAVERN Sauce, Cayenne Butter Sauce, ‘Some Heat’ Show-Me Barbeque Sauce or Whole-Grain Honey Mustard 10.00

MIDWAY SMASHBURGER SLIDERS

Three each, Seasoned Angus Patties Griddled with Yellow Onion, Mustard & White American Cheese on Butter Toasted Buns, Umami Aioli & Pickles Par-Singles 11.00 / Bogey-Doubles 17.00

DRESSING: Whole-Grain Honey Mustard, Buttermilk Ranch, Creamy Blue Cheese, Balsamic Vinaigrette, Tavern Sauce

GARDEN SALAD

Romaine & Mixed Baby Lettuces, Pickled Red Onion, Cucumber, Tomato, Radish, Carrot, Parmesan Cheese, Croutons 6.00 / 9.00

TOSSED CAESAR SALAD

Romaine Lettuce, Caesar Dressing, Parmesan Cheese, Croutons 6.00 / 9.00

SPINACH APPLE SALAD

Baby Spinach, Flame Roasted Fuji Apples, Goat Cheese, Candied Walnuts, Dried Cranberries, Whole-Grain Honey Mustard Dressing 9.00

BAJA CRUNCH SALAD

Romaine, Seasoned Tortilla Chips, Radish, White Cheddar Cheese, Baja Sauce, Roasted Sweet Corn, Salsa Fresca, Guacamole, Pickled Red Onion 12.00
ADD BLISTERED JALAPENO 1.50

TAVERN SPECIALTIES

TAVERN MAC & CHEESE

Trottole Pasta, Garlic Cream Sauce, Swiss & White Cheddar Cheeses with Toasted Panko Parmesan Topping & Parsley 9.00
ADD: SEARED STEAK BITES 8.00
BARBEQUE PULLED PORK 5.00
TWO SLICES THICK BACON 3.50
MARINATED GRILLED CHICKEN BREAST 6.00
TWO BUTTERMILK FRIED CHICKEN TENDERS 6.00
CAYENNE-BUTTER SAUCE 1.50

FISH & CHIPS

Two Lightly Battered & Fried Cod Filets & Seasoned Fries with House-Made Tartar Sauce, Lemon, Malt Vinegar 17.00
ADD: WHOLE-GRAIN MUSTARD SLAW 3.00
BATTERED FISH FILLET 7.00

CHUCK EYE STEAK

Marinated 8 oz. Char-Grilled Beef Steak with Horseradish Garlic Rosemary Butter, Balsamic Glaze, Straw Onions, Lemon Parmesan Green Beans, Brown Butter Crushed Potatoes 25.00

PAN ROASTED SALMON

Seasoned 6 oz. Faroe Island Salmon Filet, Lemon Zest & Black Pepper Butter, with Wilted Spinach, TAVERN Mac & Cheese 24.00

FEATURED SOUP

Please inquire about what our Current Preparation is 5.00 / 8.00



GET A GRIP

Served with Choice of Side: Seasoned Fries, Seasoned Tortilla Chips, Pickled Vegetables, Whole-Grain Black Pepper Slaw | Substitute Cup of Soup, Crushed Potatoes 2.00

Substitute Premium Side 3.00

Sweet Potato Waffle Fries, Side Mac & Cheese, Roasted Baja Corn, Small Garden Salad, Small Caesar Salad

TAVERN CHEESEBURGER

Butter Toasted Bun, Char-Grilled 7 oz Angus Beef Patty with House-Steak Seasoning, TAVERN Sauce, Baby Greens, Pickles, Pickled Red Onion 15.00
Choice of Cheese: Cheddar, Pub Cheese Spread, Provolone, White American
ADD: THICK SLICED BACON 3.50
SOFT FRIED EGG 1.50
BLISTERED JALAPEÑO 1.50
STRAW ONIONS 2.00

ASADO GRILLED CHICKEN SANDWICH

Butter Toasted Bun, Mayonnaise, Marinated Grilled Chicken Breast, Provolone Cheese, Baby Greens, Tomato, Pickled Red Onion 14.00
ADD SIDE GUACAMOLE 2.25
THICK SLICED BACON 3.50

CRISPY CHICKEN TENDER SANDWICH

Butter Toasted Bun, TAVERN Sauce, Two Buttermilk Fried Chicken Tenders, Whole-Grain Mustard Slaw, Pickles 13.50
W/ CAYENNE-BUTTER SAUCE 1.50
W/ BARBEQUE SAUCE 1.50

BARBEQUE PULLED PORK SANDWICH

Butter Toasted Bun, Pulled Pork with BBQ Mop Sauce, ‘Some Heat’ Show-me Barbeque Sauce, Slaw, Straw Onions, Pickles 14.00

SHOW-ME BURGER

Butter Toasted Bun, Char-Grilled 7 oz Angus Beef Patty with House-Steak Seasoning, ‘Some Heat’ Show Me Barbeque Sauce, White American Cheese, Pickles, Straw Onions 15.00
ADD THICK SLICED BACON 3.50
BLISTERED JALAPEÑO 1.50

FEATURE BURGER Please Inquire about our Current Preparation

● = FAVORITE