

STARTING 2/18

HAPPY HOUR

3:30 - 6:30 | EVERY DAY IN THE BAR

- bar & high tops only -

EAT

Shareables ————— \$8

WINGS

nashville hot, mild, old bay,
Korean bbq, truffle parm

TAVERN PRETZEL BITES

green chile cheese sauce

TRUFFLE PARMESAN FRIES

shoestring fries, garlic,
parsley

SESAME SEARED AHI TUNA

soy, wasabi, pickled ginger

————— \$12

LOCAL OYSTERS ON THE HALF SHELL*

dozen local oysters,
cocktail, tabasco

CRAB DIP

toasted baguette,
celery & carrots

HALF POUND STEAMED SHRIMP

old bay, onion, natty boh,
cocktail

CHICKEN QUESADILLA

monterey jack, peppers,
onions, salsa

DRINK

1/2 PRICE

SIGNATURE COCKTAILS

casa sour, baltimore bang,
fresh squeezed crush,
tavern favorite, espresso
martini, strawberry daiquiri

1/2 PRICE BOTTLED WINE

\$3 DOMESTIC BOTTLES

bud, bud light, miller lite,
michelob ultra, coor's light,
bud light lime, natural light
can, smirnoff ice

\$4 DRAFT BEER

miller lite, blue moon,
yuengling, RAR, nanticoke
nectar, sam adam's seasonal

\$5 CRAFT BOTTLES & CANS

lagunitas, sierra nevada,
heavy sea's loose cannon,
angry orchard, sam adam's
boston lager, white claw,
high noon

The
TOWNE TAVERN
CLASSIC TAVERN FARE - BAR - PACKAGE GOODS
- Est. 1967 -

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.