

A dark silhouette of a horse in a rearing or galloping pose, positioned behind the main text.

# TABERNA DEL CABALLO

Spanish-American Tavern

Handcrafted Cocktails ▪ Casual Dining ▪ Spanish Wines

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*Hours*

OPEN 7 DAYS A WEEK

37 St. George Street  
St. Augustine, Florida  
(904) 342-2867

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# TABERNA DEL CABALLO

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## *Appetizers & Spanish Tapas*

- GOAT CHEESE TERRINE \$12** Whipped Goat Cheese Mousse layered with Olive Tapenade, Pesto, and Sun Dried Tomatoes. Served with Toasted Crostinis and Balsamic Reduction.
- SPANISH TAPAS PLATTER \$15** Assorted Cured Meats, Artisan Cheeses, Marinated Artichokes, and Roasted Red Peppers. Served with Olives, Dried Fruit, and Toasted Crostinis.
- CLASSIC HUMMUS \$9** Traditional puree of Garbanzo Beans, Olive Oil and Roasted Red Peppers. Served with Toasted Flatbread Crackers and Vegetables.
- GARLIC CHICKEN WINGS \$9** Baked Chicken Wings "Al Ajillo" with a Tangy Garlic Glaze. Served with Avocado Dressing and Celery.
- MEDITERRANEAN SPINACH DIP \$10** Spinach blended with Cream Cheese, Feta, Chopped Olives, and Roasted Red Peppers. Served with toasted flatbread crackers.

## *Salads*

*Add Grilled or Blackened Chicken - \$5 · Add Shrimp - \$7*

- SPANISH CAESAR SALAD \$9** Crisp Romaine, Creamy Garlic Dressing, Shaved Parmesan, Roasted Red Peppers, and House-Made Croutons.
- LA FLORIDA SALAD \$12** Mixed Greens, Valencia Oranges, Watermelon Radish, Carrots, Feta Cheese, and Sherry Balsamic Vinaigrette.
- TABERNA CHOPPED SALAD \$13** Crisp Romaine, Chopped Tomatoes, Artichokes, Olives, Bacon, and Avocado Dressing.

## *Handhelds*

*All Handhelds served with Kettle Chips · Add Side Salad - \$5*

- CUBAN SANDWICH \$12** Slow Roasted Pork, Smoked Ham, Swiss Cheese, Garlic Aioli, Yellow Mustard and Dill Pickles on Pressed Cuban Roll.
- GRILLED CHICKEN CLUB SANDWICH \$12** Marinated Grilled Chicken Breast, Crisp Bacon, Lettuce, Roma Tomatoes, and Avocado Crema on Toasted Brioche Bun.
- TABERNA BURGER \$14** A 1/2 lb. Proprietary Blend of Brisket, Short Rib, and Chuck with Crispy Serrano Ham, Lettuce, Garlic Aioli, and Manchego Cheese on Toasted Brioche Bun.
- GAUCHO STEAK SANDWICH \$15** Marinated Grilled Steak, Whipped Goat Cheese, Sweet Pickled Onions, Lettuce, Tomatoes, and Herb Chimichurri on Toasted Baguette.

## *Mediterranean Flatbreads*

*Add Side Salad - \$5*

- DATIL PEPPER BBQ PORK FLAT \$12** Slow Roasted Pork with Parmesan Cheese, Sweet Pickled Onions, Datil BBQ Sauce and Arugula.
- CATALAN VEGETABLE FLAT \$12** Roasted Squashes, Eggplant, and Tomatoes, with whipped Goat Cheese, then topped with Extra Virgin Olive Oil and Balsamic Glaze.
- MARGHERITA FLAT \$12** Roma Tomatoes, Basil, and Fresh Mozzarella, with Extra Virgin Olive Oil.
- SHRIMP AND CHORIZO FLAT \$14** Sautéed Shrimp, Spanish Chorizo, Diced Tomatoes, Artichokes, Sweet Pickled Onions with Parmesan Cheese.

## *Entrees*

*Add Side Salad - \$5*

- BLACKENED FISH TACOS \$15** Blackened Fresh Catch, Tomatillo Salsa, Cheddar Cheese, Crisp Cabbage, and Avocado Crema.
- SHRIMP AND GRITS \$18** Sautéed Shrimp, Spanish Chorizo, and Sweet Pickled Onions, over Creamy Stone Ground Grits with Red-Eye Gravy.
- ROASTED PORK SHOULDER \$18** Slow Roasted Pork Shoulder topped with Chimichurri Sauce and Sweet Pickled Onions, served with Catalan Roasted Veggies and Roasted Red Skin Potatoes.

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## *Kid's Menu*

**HAM & CHEESE MELT \$6**  
With chips and fresh fruit.

**CHEESE FLATBREAD PIZZA \$6**  
With fresh fruit.

**GRILLED CHICKEN SANDWICH \$7**  
With lettuce, tomato, and kettle chips.

*Consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of food-borne illness.*

# TABERNA DEL CABALLO

## Wines

<i>White</i>	GLASS	BOTTLE	<i>Red</i>	GLASS	BOTTLE
DEL CABALLO WHITE SANGRIA	\$5	\$20 (L.)	TABERNA RED SANGRIA	\$5	\$20 (L.)
DARK HORSE CHARDONNAY	\$6	\$22	DARK HORSE CABERNET	\$6	\$22
CANYON ROAD PINOT GRIGIO	\$6	\$22	CANYON ROAD MERLOT	\$6	\$22
CANYON ROAD WHITE ZINFANDEL	\$6	\$22	RIVAREY TEMPRANILLO	\$6	\$22
PALOS VERDEJO	\$6	\$22	CASTILLO GARNACHA	\$6	\$22
POQUITO MOSCATO (1/2 bottle)	-	\$18			
GRANDIAL CHAMPAGNE SPLIT	\$6	-			

## Beers

<i>Drafts</i>		<i>Bottles/Cans</i>			
BUD LIGHT	\$3.50	HEINEKEN	\$5	SHIPYARD (SEASONAL)	\$5
STELLA ARTOIS	\$5	ANGRY ORCHARD	\$5	NEGRA MODELO	\$5
STRONGBOW CIDER	\$5	MAD MANATEE IPA	\$5	STELLA ARTOIS	\$5
BLUE MOON	\$4.25	MAGIC HAT #9	\$5	SIERRA NEVADA OTRA VEZ	\$6
ESTRELLA DAMM	\$4	CORONA	\$5	LAGUNITAS IPA	\$6
SIERRA NEVADA PALE ALE	\$5	HOEGAARDEN	\$5		
GOOSE ISLAND IPA	\$5	DOS EQUIS AMBER	\$5		
ANCIENT CITY RED ALE	\$5				

## Flights

Sample some of our most popular Rums, Whiskeys and Tequilas

<b>RUM FLIGHT \$22</b> Pusser's 15 Yr. Papa's Pillar Dark Flor De Cana Centenario 12 Yr. Ron Zacapa 23 Yr.	<b>WHISKEY FLIGHT \$22</b> Widow Jane 8 Yr. Clyde Mays Woodford Reserve Michter's Rye	<b>TEQUILA FLIGHT \$22</b> Milagro Reposado Milagro Anejo Avion Reposado Avion Espresso
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Add a House Ginger Beer or Cane Cola palate cleanser to your flight for only \$3 more

## Signature Drinks

**SIR FRANCIS DRAKE**  
Vodka, Peach Schnapps,  
Pineapple juice and Raspberries.

**ST. AUGUSTINE MULE**  
St. Augustine Vodka,  
Ginger Beer, Lime juice.

**CAIPIRINHA**  
Cachaca, Sugar and Lime.

**ST. AUGUSTINE GIN & TONIC**  
St. Augustine Distillery Gin, house-made  
Tonic syrup and topped with Soda.

**DARK-N-STORMY**  
Ginger Beer, Lime juice, and  
topped with Gosling's Black Rum.

## From the Bar

SPANISH LAGER · SANGRIA · *Flor de Cane* MOJITOS · HOUSE WINE