

{ lunch menu }

Monday thru Friday starting at 11:30 a.m

downvalley TAVERN 

Laid back, fun, and unpretentious, the Downvalley Tavern "DVT" is one part mountain tavern, one part Italy, and one part pig obsessed. We support our local suppliers, and serve soul-satisfying Italian-inspired tavern fare. Enjoy!

{ s a l a d s } served with grilled bread

- GRILLED SALMON *Bibb lettuce, gorgonzola dressing, apple*\$14.50
- WARM SPINACH *Chicken, chorizo, olives*.....\$8.50
- CAESAR with SMOKED SALMON or GRILLED CHICKEN\$8.99
- ROASTED BEETS *Pecorino cheese, olives, arugula, cucumber*.....\$8.00
- ITALIAN COBB SALAD *Chicken, prosciutto, corn, gorgonzola egg, avocado, cherry tomato, creamy oregano vinaigrette*\$10.99

{ s o u p }

- SOUP OF THE DAY.....Bowl \$5.00

{ p a n i n i } choice of: french fries or arugula salad

- FRIED CHICKEN *Jack cheese, bacon, whole grain mustard*.....\$9.99
- MUFFALETA *Chorizo, prosciutto, mortadella, provolone, olive relish*\$9.99
- TUNA *Black olives, roasted peppers, celery*.....\$8.50
- TURKEY BREAST *Feta, avocado, balsamic mayo, cherry peppers*\$9.99
- GRILLED CHICKEN *Mozzarella, roasted peppers, pesto*.....\$9.50
- VEGETARIAN *Avocado, jack cheese, sundried tomato pesto, peppers, corn* \$9.99
- GRILLED CHEESE *Brie, pear, honey, arugula on wheat bread*\$8.50
- BURGER *Provolone, lettuce, tomato, house made pickle, toasted bun*\$8.99

{ s p e c i a l t i e s }

- PIZZA OF THE DAY.....M.P.
- SPAGHETTI *Garlic, cherry tomatoes, basil, mozzarella* \$9.99
add: Grilled Chicken\$4.00
- MUSSELS & SHRIMP RISOTTO *Chorizo, cherry tomatoes, grilled lemon*\$13.99

{ d r i n k s }

White

- Bellaruche Cotes-du-Rhone '09 France\$7
- Chalone Chardonnay '08 Monterey\$8
- Matua Sauvignon Blanc '09 New Zealand\$8
- La Marca Prosecco\$9
- Borgo Magredo Pinot Grigio '09 Italy\$7

Red

- Masciarella Montepulciano '08 Italy\$8
- Dante Merlot '06 California\$7
- Matua Pinot Noir '08 New Zealand\$9
- Gascon Malbec '09 Argentina\$8.5
- Carson Peak Cabernet Sauvignon '05 California.....\$8.5

{ b e e r }

Draft Pints – High Life \$3 or Weekly Draft \$5

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|-------------------|------------------------|---------------------------------|
| Bud Light \$4 | Budweiser \$4 | Racer 5 IPA \$5.50 |
| MGD \$4 | Crazy Mtn Amber \$5 | New Belgium Ranger IPA \$5 |
| Guinness \$5.75 | Stella Artois \$5 | Dales Pale Ale \$5 |
| Coors Light \$4 | Blue Moon \$4.50 | Full Sail Session 11 oz. \$3.75 |
| Buckler NA \$3.25 | Bitch Creek ESB \$5.50 | Peroni Lager \$5 |

COLD

- BLOODY MARY \$7.....FOUNTAIN SODAS (free refills) \$1.75
- San Pellegrino Orange or Lemon \$2San Pellegrino Sparkling Water 500ml \$3

HOT

- HOUSE COFFEE \$1.75CAPPUCINO \$3.50
- LATTE \$3.50ESPRESSO \$2.00

Confusing words defined

- Capicola - Italian cold cut made from pork shoulder or neck, and dry-cured whole
- Chorizo – Dried cured Spanish sausage
- Mortadella - Italian sausage made of finely hashed/ground heat-cured pork sausage
- Panini – Pressed Sandwich
- Prosciutto - Dry-cured ham sliced thinly and served uncooked
- Ricotta Salata - Pressed, salted and dried variety of the cheese
- Crespelle – Italian crepe, ours is made with chickpea flour and is gluten free