



“Burger Tavern 77 takes pride in its commitment to fulfilling the desires of your taste buds, Remarkable service, outstanding burger and beverage selections will have you coming back for more! We are devoted to going above and beyond the excellence of Southern hospitality. We believe in the preservation of the true classic American burger and beer combination.”

Tavern Starters

The Coastal - 9.50
Pan seared Crab Cakes & Fried Shrimp served with Créole Flavored Remoulade.

Beer Battered Onion Rings - 7.00
These Unique Onion Rings are made with Black & Tan Batter Drizzled with Chipotle Infused Blue Cheese Dressing.

Loaded BBQ Chicken Nachos - 8.00
TAVERN FAVORITE! Dry rubbed & Grilled Chicken tossed in a sweet BBQ sauce over Tri-Colored Tortilla Chips, topped with Cheddar Jack Cheese Blend, Diced Jalapenos & Tomatoes.

Fried Pickles - 6.00
Hand Breaded & Deep Friend Dill Pickles served with our tangy House-Made 77 Sauce.

Tavern Traditions \$9.50

The Classic 77
Perfectly Grilled Burger topped with Yellow American Cheese & Finished with Tavern 77 Sauce. - **Add homemade Chili for \$1.00**



The Charleston
This delicious Burger is topped with Smoked Pimiento Cheese, Pecan Bacon, with a Dill Pickle Slice.



The Bleu
Beef Patty stacked with a Bacon, Blue Cheese, Caramelized Onion Mixture.



The Santa Fe
Lightly Seasoned with our Southwest Spice Blend. Topped with Guacamole, Pepper Jack Cheese & Our Home Made Chipotle Mayo....Warning it has a kick!



Pub 77
This Burger comes Slacked with Fried Egg, Pecan Smoked Bacon, Honey Ham, Cheddar Cheese & last but not least Pickled Jalapenos.



Baby Blue Burger Plate - 6.50
Three Mini USDA Prime Burgers with Blue Cheese Crumbles, Caramelized Onions & Pecan Smoked Bacon Bits.

Pub Pretzels - 5.00
Three pretzels sprinkled with Sea Salt Crystals & served with Beer Cheese dipping sauce.

S.O.B Cheese Sticks - 6.50
A New Take on an Old Classic. Pepper Jack Cheese Sticks Encrusted with Tri-Color Tortilla chip Breading served along side a Smokey Tomato Marinara Sauce.

All Burgers are 8oz. and 100% Fresh Certified USDA Prime Ground Beef. Our Traditions are served with Lettuce, Beef Steak Tomato, Sweet Onion & Dill Pickle Spear. *Served with Jo Jo Fries or Substitute with side salad for \$1.00

The Memphis
On top of this Burger Comes Smoky Flavored Bourbon BBQ Sauce, Aged Cheddar Cheese, Crispy Onion Tangles & Two Strips of Bacon.



The Tahoe
All Natural Ground Turkey, Stacked with Fresh Mozzarella, Baby Spinach, Demi-Poached portabella mushrooms & a Sun-Dried Tomato Peslo.



The Long Beach
House-made Black bean, Rice & Corn Veggie patty topped with Balsamic Vinaigrette Hass avocado & Alfalfa Sprouts.



The Baton Rouge
Your Choice of Fried Shrimp or Crab Cake Drizzled with our Créole Flavored Remoulade, on a Toasted Roll.



WARNING: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodbourne illness.

Tavern Chicken \$9.50

The Devine Chicken Burger
Marinated & grilled chicken breast topped with an Apple & Dried Cherry Chutney, Crumbled Goat Cheese & Red Wine Vinegar Alfalfa Sprouts.



The Hawaiian Chicken
Fried Ham over a Citrus Marinated Chicken Breast with a Grilled Pineapple Relish.



We Proudly Serve



Products

Tavern Chicken Burgers are Farm Fresh 6oz all natural grilled breast marinated in special citrus blend. Chicken Burgers are served with Lettuce, Beef Steak Tomato, Sweet Onion & Dill Pickle Spear. *Served with Jo Jo Fries/Substitute with side salad for \$1.00

The Double Pepper Chicken
Season & Grilled topped with Peppered Bacon, Melled Pepper Jack Cheese, Haas Avocados & Dijon Honey Mustard.



77 Classic Chicken Burger
This TAVERN favorite is smothered with demi-poached portabella mushrooms topped with peppered bacon and melted provolone cheese.



Tavern Greens \$8.00

The Spinach
Baby Spinach tossed with Balsamic Vinaigrette, then Topped with Fresh Mushrooms, Tomatoes, Red Onions & Pecan Smoked Bacon Bits.

The 77 Cobb
Fresh Green Mix covered with rows of Bacon, Avocados, Blue Cheese, Boiled Eggs, Tomatoes & Spicy Buttermilk Ranch.

Add Seasoned Chicken or Shrimp \$3.00

The PCS 77 Salad
Mixed Greens tossed with Red Wine Vinaigrette then topped with Pistachio Crusted Goat Cheese & Marinated Strawberries.

The Grilled Caesar
Fresh Romaine Heart Lightly Grilled for a Pleasant Smoky Flavor then Topped with Classic Caesar Dressing, Carlic CROUTONS & Shaved Parmesan Cheese.

Tavern HEARTY Chili - cup 3.50 / bowl \$4.50

Our Special House Made HEARTY Chili Topped with Cheddar Cheese & a Dollop of Cilantro Lime Sour Cream.

Tavern Treats \$5.00

Apple Pie 77
This old fashioned favorite is filled with warm cinnamon apples surrounded by a flaky crust topped with Vanilla ice cream whipped cream & drizzled with caramel sauce.

The Chocolate Tavern
Molten Lava Cake Drizzled with White Chocolate Sauce & Macerated Strawberries topped with Vanilla Ice Cream

Classic Pecan Pie A La Mode
Hearty Slice of Pie with a Scoop of Vanilla Ice Cream & Rum Infused Caramel Topping.

Raspberry Cheese Cake
A dense Piece of Philadelphia Cheese Cake topped with Sweet and Savory Vodka Raspberry Sauce.

Tavern Legend



This symbol indicates the Executive Chefs top picks.



This symbol indicates best pairing options chosen by our beer experts.



This symbol indicates best pairing options chosen by our wine experts.

BUILD
YOUR
BURGER



ALWAYS FRESH
ALWAYS YOURS

Welcome to Burger Tavern 77.
Use this form to create your own custom Tavern Legend. Fulfill your taste buds with these “77” different selections, there are over 200,000 different combinations, making every experience unique!

Create Your Custom Legend: \$10.00

- ☐ Prime Ground Beef
- ☐ Lean Ground Turkey
- ☐ Grilled Chicken Breast
- ☐ Home-Made Veggie
- ☐ Crab Cake
- ☐ Bakery White Bun
- ☐ Whole Wheat Bun
- ☐ Onion Roll
- ☐ Served on Lettuce Bed

Decide Your Side:

- ☐ Jo Jo Fries
- ☐ Onion Rings
- ☐ Side Salad
- ☐ Fresh Pasta Salad
- ☐ Cucumber & Tomato Salad

Cheese

- ☐ Yellow American
- ☐ White Cheddar
- ☐ Provolone
- ☐ Imported Swiss
- ☐ Fresh Mozzarella
- ☐ Aged Blue Cheese
- ☐ Goat Cheese
- ☐ Pepper Jack
- ☐ Southern Pimento

Tantalizing Toppers (Choose up to 4, 50 cents additional)

- ☐ Green Leaf Lettuce
- ☐ Romaine Lettuce
- ☐ Baby Spinach
- ☐ Vine Ripe Tomato
- ☐ Raw Red Onions
- ☐ Dill Pickle Slices
- ☐ Caramelized Onions
- ☐ Sliced Cucumbers
- ☐ Alfalfa Sprouts
- ☐ Southern Slaw
- ☐ Sliced Jalapenos
- ☐ Green Chillies
- ☐ Pineapple Salsa
- ☐ Smoky Marinara
- ☐ Jo Jo Fries
- ☐ Carrot Strings
- ☐ Black Olives
- ☐ Fresh Mushrooms
- ☐ Roasted Red Peppers
- ☐ Pepperoncinis
- ☐ Banana Peppers

Premium Toppings (+ \$1.00 ea)

- ☐ Pecan Wood Bacon
- ☐ Mini Crab Cake
- ☐ Honey Ham
- ☐ Hearty Chili
- ☐ Hass Avocados
- ☐ Onion Tanglers
- ☐ Demi-Poached Portabellas
- ☐ Fried Shrimp
- ☐ Fried Egg

Feeling Saucy?

- ☐ Teriyaki
- ☐ Mustard BBQ
- ☐ No Sauce
- ☐ Buffalo
- ☐ Bourbon BBQ
- ☐ Creole Remoulade
- ☐ Sun Dried Tomato Pesto
- ☐ Apple & Cherry Chutney
- ☐ Blue Cheese BBQ

Prepare Your Taste Buds

- ☐ 77™ Sauce
- ☐ Mustard
- ☐ Ketchup
- ☐ Dill Relish
- ☐ Caesar Dressing
- ☐ Mayonnaise
- ☐ Horseradish Mayo
- ☐ Chipotle Mayo
- ☐ Citrus Aioli
- ☐ Balsamic Vinaigrette
- ☐ Blue Cheese BBQ
- ☐ Brown Mustard
- ☐ Honey Mustard
- ☐ Spicy Ranch
- ☐ Red-Wine Vinaigrette

Special Instructions:

TEAR HERE

TEAR HERE