



**Menu for CWC – BB Annual Holiday Event
Saturday, December 3, 2011, 11:30 a.m. – 2:30 p.m.***

Choice of organic, full bodied coffee; tea, fresh-squeezed orange juice

Assorted salads (Caesar and beet with marinated beets, gorgonzola, organic greens and house vinaigrette, served family style)

Entrée (choose one)

Monte Cristo Sandwich

*Provolone, raspberry jam, ham, dipped in egg batter with mixed greens.
Traditional french bistro fare, served with mixed greens*

Tavern Burger

*Niman ranch beef, dijon mustard, roasted garlic on a Acme bun, **with or without gorgonzola served** with social skin fries*

Huevos Rancheros

two eggs sunny side up, corn tortillas, pinto beans, jalapeno chutney, sour cream, guacamole, pico de gallo (vegetarian)

Grilled Chicken Hearts of Romaine (Caesar)

anchovy dressing, red onion, herbs

Dessert: chocolate truffles, french pastries

Brunch cocktails (bloody mary, mimosa, tequila sunrise \$6.00 – no host)

**We are opening early to accommodate CWC-BB; normal opening time is noon.*

Welcome to The Grand Tavern

We are your local tavern, specializing in pre-prohibition cocktails with a wide range of wines and beers. Our gastropub style cuisine bursts with international flavors. We work hard to use organic and local produce in all of the drinks and food served to you. Limited parking available in our lot; ample street parking. Just off the No. 12 bus line. Located on Grand Avenue, cross street Weldon.

**3601 Grand Ave
Oakland, Ca. 94610
510-444-4644**

For our members: Tax and service included - \$25.00 payable to CWC-BB. Please mail checks to event coordinator Eva Merrick, P.O. Box 426337, San Francisco, CA 94142 by Saturday, November 19th, or bring in person to November Meeting.

Attendee Name: _____ (please print)

Choice of Entrée: _____
(if choosing the Tavern Burger, please specify with or without gorgonzola)