

Chilled

WOOD-FIRED BEETS | 15

Avocado Jalapeno Cream, Crushed Seeds,
Chili Vinaigrette

MAHI-MAHI CEVICHE* | 25

Leche de Tigre, Camote, Corn, Avocado

HUMMUS | 19

Babaganush, Tabouleh Mezze, Pickle Pepper,
Marinated Olives, Brick Oven Bread

Add Ons

STREET CORN, PAPRIKA ELOTE | 16

BAKED SWEET POTATO WEDGES | 15

YUCATAN BLACK BEANS | 14

fired

SKEWERS/ KEBABS | 19

- PINEAPPLE AND SHRIMP
- CHICKEN, ONION AND PEPPER
- VEGETABLE

ARTISANAL FLATBREAD | 23

- CHEESE- MARGHERITA
- PROSCIUTTO AND FIG
- ROASTED VEGETABLES
- GLUTEN FREE - FIG, BLACK GARLIC
CASHEW, CHEESE

FIRE ROASTED CHICKEN TACOS | 19

Pepper Rouille, Cabbage, Avocado, Corn Tortilla

*TAAZA LAMB BURGER | 29

Queso Fresco, Pico de Gallo, Pickle Jalapeno

Desserts

SWEET FLATBREAD | 15

AVOCADO CHOCOLATE MOUSSE | 15

T A A Z A

Sanskrit for “fresh,” reflecting the experience our guests feel as they unwind in our open-air restaurant. Our dishes are prepared in a brick oven and served tableside in a lush outdoor setting, under the glow of the day’s sun or the evening’s moonlight. Taaza provides a memorable and playful experience.

Taaza

o n t h e b e a c h

Tinsel Tavern Signature Cocktails

COCKTAILS 19 | MOCKTAILS* 12

MERRY CHRISTMAS, YA FILTHY ANIMAL

Spiced Rum, Peppermint, Egnog, Cinnamon

BUDDY'S HOT CHOCOLATE*

Baileys, Premium Cocoa, Milk, Marshmallows

TINSEL TAVERN MARTINI

Vodka, White Cranberry, Triple Sec, Lime Juice

SANTA'S NIGHTCAP

Cacao Infused Rye Whiskey, Chocolate Bitters, Sugar

FIRESIDE MULE*

Islay Scotch, Maple Syrup, Lemon Juice, Ginger Beer, Roasted Marshmallows

MRS. CLAUSE SPRITZ*

Aperol, Cranberry, Pomegranate, Prosecco

TIPSY ELVES

Vodka, Peppermint, Chocolate Liqueur, Espresso, Candy Cane

PRANCER'S POMEGRANATE PALOMA*

Tequila, Pomegranate, Gingerale

HO-HO-HOT TODDY

Bourbon, Winter Spices

Taaza

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