

BARs, INNs, AND TAVERNs

	Page
Crave Garden. A colorful vegetarian restaurant with a focus on fusion cuisine.	1
Dupont Patisserie. A charming cafe with delicious and beautiful pastries and a view of the busy city streets.	2
Halfling's Hearth. Bright and bubbly, this tavern evokes the true halfling spirit.	2
L'Ombre. Dimly lit with secluded seating, this restaurant is a favorite amongst power brokers.	3
Sabrina's Savory Pies. Head chef Sabrina started out using fire breath to cook her pies as a street vendor.	3
Sophia. Sophisticated and avant-garde are a few of the things said about this critically acclaimed restaurant.	4
The Adventurer's Retreat. An adorable bed and breakfast run by a pair of retired adventurers.	5
The Dragon's Lair. A chain of restaurants with garish decor and overpriced food.	5
The Drunken Dragon. A familiar tavern that can be found in any village or town.	6
The Giant's Den. This inn was designed with the bigger and taller folk in mind.	6
The Grubby Goblet. The shadiest and cheapest place in town.	7
The Lavender Garden. An exclusive establishment for the wealthy and upper class.	7
Oasis. A bar focusing on beautiful and exciting drinks made with rare and exotic ingredients.	8

EVERYDAY TAVERN

Throughout an entire campaign, a party of adventurers will visit numerous bars, inns, and taverns on their travels in search of treasure and glory. Each location providing a simple meal and an even simpler bed.

These establishments can provide an opportunity to make those moments of rest more interesting. The atmosphere of a bar could set the mood for a meeting or the type of local information that might be available. A restaurant can be the backdrop to an espionage adventure or an enjoyable and memorable night out for a group of characters looking for relaxation.

CRAVE GARDEN

Crave Garden is a cozy and colorful vegetarian restaurant that specialized in fusion style fantasy cuisine. The decor is vibrant and eclectic, with lanterns and tapestries from various parts of the world adorning the walls. Sizzling stir-fries and aromatic curries waft from the open kitchen.

THALIA BRYRIE

A chaotic good female rabbitfolk, Thalia Bryrie is the chef and owner of Crave Garden. Thalia is a skilled and imaginative cook who specializes in creating delicious vegetarian dishes using arcane magic. She opened Crave Garden as a way to share her culinary creations with the world.

FOOD AND DRINK

The following are some example menu items that could be found at Crave Garden:

Enchanted Bean Cubes and Rice. A savory and satisfying dish made with fermented white bean cubes and an assortment of seasonal vegetables, served over a bed of aromatic rice (3 silver pieces).

Dragon's Den Curry. A hearty and aromatic curry with a blend of spices, served with a side of rice and a basket of warm flat bread (4 silver pieces).

Mushroom Noodle Stir-Fry. A delicious and flavorful stir-fry made with chewy noodles and savory cave mushrooms (4 silver pieces).

Orange-Flavored Mystic Chick'n. A sweet and tangy stir-fry made with savory, orange-flavored magic meat, peppers, and onions (5 silver pieces).

Milk Elixir. A creamy and refreshing drink made with a blend of exotic spices and topped with amberroot pearls (2 silver pieces per cup).

Green Solace Tea. A soothing and revitalizing tea made with a blend of jade-colored herbs and served with a side of amberroot pearls (3 silver pieces per cup).

THALIA BRYRIE



Art: Midjourney + GC



MARCEL RENAUD

DUPONT PATISSERIE

Dupont Patisserie is a charming and sophisticated cafe that offers a selection of impeccable pastries and baked goods. The baristas can create a variety of warm drinks to pair with the sweet pastries.

The decor of Dupont Patisserie is elegant and refined, with large windows that offer a view of the city streets. The atmosphere is relaxed and welcoming, with the sound of soft music and the scent of freshly baked bread filling the air. There is a hardwood counter to order food and drinks with a glass case displaying the cafe's exquisite baked goods.

MARCEL RENAUD

Marcel Renaud is a chaotic good male tiefling. He works nearly everyday at Dupont Patisserie as a barista crafting delicious coffee drinks and sharing his artistic talent by creating animal faces out of the froth on some of the drinks.

FOOD AND DRINK

The following are some example menu items that could be found at Dupont Patisserie:

Flaky Delights. Light and flaky pastries made with butter and filled with a variety of savory or sweet fillings, such as ham and cheese or chocolate and almond (2 silver pieces each).

Savory Tarts. A savory tart made with eggs, bacon, and cheese, baked in a buttery pastry crust (3 silver pieces per slice).

Chocolate Dreams. A chocolate-filled pastry made with buttery layers of flaky dough (3 silver pieces each).

Freshly Baked Bread. Delicious bread that is baked fresh daily, served with a choice of butter or hazelnut spread (2 silver pieces per serving).

Mystic Mocha. A creamy coffee drink made with strong coffee beans and steamed milk, dusted with coco powder (3 silver pieces per cup).

Velvet Hot Chocolate. A rich and creamy hot chocolate made with melted chocolate and steamed milk (3 silver pieces per cup).

Celestial Tea. A warm and rejuvenating tea made with a blend of aromatic herbs and served with a side of golden sugar crystals (3 silver pieces per cup).

HALFLING'S HEARTH

Halfling's Hearth is a small but cozy establishment popular among halflings and their friends for the warm and welcoming atmosphere. Most evenings the tavern is filled with joyous music from local musicians or bards and it can be difficult to find an open table.

MATILDA TUMBLEFOOT

Matilda "Tilly" Tumblefoot is the chaotic good female halfling owner of Halfling's Hearth. Tilly is happy to see new and old faces alike and is quick with a joke to brighten a patron's day. She rarely takes a day off and is often hard at work preparing food for the day or shining and polishing the tables and chairs in the dining room.

FOOD AND DRINK

The following are some example menu items that could be found at Halfling's Hearth:

Pot Pie. Flaky pastries filled with a savory meat and vegetable filling (2 silver pieces each).

Quinoa Salad. A refreshing salad of roasted vegetables and tri-color quinoa (3 silver pieces).

Smoked Sausages. Blood hawk sausages grilled to perfection and served with a side of creamy mustard sauce (4 copper pieces each).

Assorted Cheeses. A selection of aged cheeses (1 silver piece per selection).

Honey Ale. A golden-hued ale brewed with honey and spices (4 copper pieces per mug).

Cider. A refreshing cider made with a blend of sweet and tart apples (1 silver piece per mug).

TILLY TUMBLEFOOT



L'OMBRE

L'Ombre is a dimly lit, comfortable restaurant that exudes an air of secrecy and exclusivity. The decor features rich, dark woods and plush leather seating. The booths are private and secluded, with lattice top fencing to obscure patrons' faces. Powerful figures from all walks of life gather here to make deals, exchange favors, and discuss sensitive matters away from prying eyes.

The menu is a collection of family recipes handed down from the owner's great grandmother.

GIANNA CALVANO

Gianna Calvano is a chaotic neutral female gnome and the restaurant owner. She is a charismatic and well-connected individual, with ties to both politicians and criminal organizations. Her loyalty is hard to earn, but those who do are well-rewarded with exclusive access to the best deals in the city.

FOOD AND DRINK

The following are some example menu items that could be found at L'Ombre:

Nonna's Spaghetti and Meatballs. A classic pasta and meatballs dish, made with top-quality beef and pork, and a rich tomato sauce (4 silver pieces).

"The Boss's Favorite". A baked pasta dish layered with flat pasta, savory meat, ricotta and mozzarella cheese, and a tangy marinara sauce (5 silver pieces).

Antitomato. A platter of succulent veal cutlets, pan-seared and served with lemon butter and a side of garlic mashed potatoes (6 silver pieces).

Chicken Parmesan. A classic chicken cutlet, breaded and fried, and topped with mozzarella and marinara sauce, served with a side of spaghetti (5 silver pieces).

Nenche. A bottle of vintage Oratini, aged for 10 years in oak barrels and boasting a rich, complex flavor (3 gold pieces per bottle).

Traheim Frizzante. A bottle of sparkling Navelli Champagne, crisp and effervescent, perfect for toasting to successful deals (7 gold pieces per bottle).

SABRINA'S SAVORY PIES

Sabrina's Savory Pies is a warm and inviting restaurant, with a cozy and rustic atmosphere. The decor features wooden tables and chairs, and the walls are adorned with various culinary knick-knacks and pictures of famous chefs. The smell of freshly baked pies fills the air, and the sound of sizzling meat and vegetables can be heard from the open kitchen.

Sabrina's Savory Pies is a popular spot for foodies and pie lovers, offering a wide variety of thin crust and deep dish pies with non-traditional and unusual ingredients.

GIANNA CALVANO



SABRINA NAMEN

Sabrina Namen is a chaotic good female dragonborn and head chef and founder of the restaurant. She is a skilled and creative chef, known for her unique and delicious savory pies and her ability to create obscure combinations of ingredients that somehow work perfectly together.

FOOD AND DRINK

The following are some example menu items that could be found at Sabrina's Savory Pies:

The Meatball Marvel. A thin crust pie topped with juicy meatballs, spicy tomato sauce, and mozzarella cheese (7 silver pieces per pie).

The Inferno. A thin crust pie topped with spicy blood hawk sausage, fiery peppers, and melted mozzarella (8 silver pieces per pie).

The Mythical Mushroom. A deep dish pie filled with a variety of wild mushrooms, roasted garlic, and creamy goat cheese (9 silver pieces per pie).

The Garden Delight. A thin crust pie topped with roasted vegetables, creamy moose cheese, and a sprinkle of fresh herbs (8 silver pieces per pie).

Red Dragon's Breath. A bold and spicy red wine (2 silver pieces per glass).

White Unicorn. A crisp and refreshing white wine (2 silver pieces per glass).

SOPHIA

Sophia, owned by renowned Chef Henrik, is a luxurious and sophisticated restaurant, known for its rare and exotic ingredients and stunningly presented dishes. The decor features plush velvet seating, sparkling chandeliers, and fine art adorning the walls. The atmosphere is refined and elegant, with a hushed and respectful tone as diners savor each bite of their meticulously crafted meals.

Sophia is a destination for foodies and gourmands seeking the ultimate fine dining experience.

JASPER BENNETT

Jasper Bennett is a lawful good male human and head waiter of Sophia. He is an impeccable and attentive waiter, dedicated to providing the best possible dining experience for his customers. He is knowledgeable about all of the menu items and can make recommendations based on a customer's preferences.

FOOD AND DRINK

The following are some example menu items that could be found at Sophia:

The Royal Tasting Menu. A multi-course tasting menu featuring the most rare and sought-after ingredients, prepared in a variety of creative and artistic ways (50 gold pieces). Courses may include dishes such as:

- **The Emperor's Caviar.** A lavish appetizer featuring shimmering black quipper caviar, with its rich, briny flavor and creamy texture, served with crisp, buttery toast points and a refreshing citrus salad.
- **The Golden Goose.** A succulent roast goose, stuffed with young owlbear liver and truffles, served with a side of buttery mashed potatoes and grilled asparagus.
- **Fairytale Forest.** A visually stunning dish featuring a variety of delicate and flavorful mushrooms, foraged from local forests and served atop a bed of wild rice.
- **The Sea Serpent's Lair.** A rich and creamy seafood stew, made with the freshest catch from the depths of the ocean, including giant crab and golden tentacle octopus, and infused with the flavor of rare and mysterious spices such as the fiery dragon's tongue and the aromatic unicorn's breath.
- **The Jewel of the Desert.** A delectable dessert featuring layers of flaky pastry, rich and creamy filling, and a crown of glittering gemstone fruits.

Elixir of the Gods. A rare and sought-after vintage wine, aged to perfection and bursting with complex flavors (10 gold pieces per glass).

Faerie's Touch. A sparkling wine infused with the essence of exotic flowers, such as the sweet-scented fairybell and the spicy dragonbloom, and ripe fruits, including the juicy sunpear and the tart mooncherry (7 gold pieces per glass).





THE ADVENTURER'S RETREAT

The Adventurer's Retreat is a comfortable and relaxing bed and breakfast located in the picturesque countryside. The decor is charming and rustic, with antique furnishings and a collection of knick-knacks from Bron and Gertrude's adventure days. Warm sun and the sound of singing birds gently wakes guests every morning.

BRON RUNESON AND GERTRUDE REDIRSK

Bron Runeson, a lawful good male dwarf, and his wife Gertrude Redirsk, a neutral good female half-orc are the co-owners of The Adventurer's Rest. Bron and Gertrude are retired adventurers who have settled down to run a cozy bed and breakfast. They are known for their warm and hospitable personalities, and they take great pride in tending to the needs of their guests.

FOOD AND DRINK

The following are some example menu items that could be found at The Adventurer's Retreat:

Hearty Dwarf's Breakfast. A plate of eggs, bacon, sausage, and grilled tomatoes, served with a side of toast and a steaming mug of coffee (5 silver pieces).

Gertrude's Garden Omelette. A fluffy omelette filled with vegetables fresh from her garden, served with a side of roasted potatoes and a basket of warm biscuits (6 silver pieces).

Pint-Sized Pancakes. A stack of fluffy pancakes topped with a drizzle of honey and a sprinkle of cinnamon, served with a side of butter and syrup (5 silver pieces).

Bron's Special Blend. A rich and robust coffee blend roasted to perfection by Bron himself (2 silver pieces per mug).

Homemade Lemonade. A refreshingly sweet and tart lemonade made with lemons from Gertrude's own tree (2 silver pieces per glass).

THE DRAGON'S LAIR

The Dragon's Lair is a dragon-themed restaurant looking to franchise. The decor is bold and colorful, with dragon statues and banners adorning the walls. The restaurant is crowded and loud, with the sound of excited chatter and the smell of sizzling burgers.

On your birthday, the waiters gather around your table to sing and present you with a cheap wooden sword and shield to make you feel like a real adventurer!

CHADWICK MILLER

Sir Chadwick Miller (self-anointed) is a neutral good male half-elf and the owner of The Dragon's Lair. Chadwick is charismatic and entrepreneurial and has always been fascinated by dragons and started The Dragon's Lair as a way to bring the excitement of dragon-slaying to the masses.

FOOD AND DRINK

The following are some example menu items that could be found at The Dragon's Lair:

Dragon's Breath Burgers. Juicy burgers topped with spicy dragon sauce and a side of crispy dragon claws (fries) (5 silver pieces).

Dragonfire Wings. Spicy chicken wings coated in a fiery sauce (6 silver pieces).

The Hoard Platter. An assortment of dragon-themed appetizers, including dragon's tail (breaded and fried cheese sticks), white dragon dip (spinach and artichoke dip), and dragon's tooth skewers (chicken skewers) (9 silver pieces).

Bottomless Mugs of Ale. An endless supply of ale to wash down your dragon-themed meals (1 gold piece).

Dragon's Den Punch. A fruity punch with a fiery kick, served in a souvenir dragon's den mug that you can take home with you (5 silver pieces per mug).

THE DRUNKEN DRAGON

The Drunken Dragon is a comfortable and welcoming place. It's a popular spot for locals and travelers alike. The atmosphere is lively, with the sound of laughter and clinking glasses.

OLD MAN JENKINS

Old Man Jenkins is a lawful good male human and the owner of The Drunken Dragon. He's a gruff but fair man who has run the tavern for the past 30 years. He knows all the best stories and is always willing to share a drink with his patrons.

FOOD AND DRINK

The following are some example menu items that could be found at The Drunken Dragon:

Stewed Lamb and Vegetables. A hearty stew of lamb and slow-cooked vegetables (3 silver pieces).

Beef and Ale Pie. A savory pie filled with tender chunks of beef and a rich ale gravy (4 silver pieces).

Grilled Chicken. Juicy grilled chicken served with a side of roasted potatoes (3 silver piece).

Loaf of Bread. Freshly baked bread with a crispy crust and soft, fluffy interior (2 copper pieces).

Ale. A smooth and hoppy ale (4 copper pieces per mug).

Red Wine. A full-bodied red wine with a complex flavor profile (2 silver pieces per pitcher).

THE GIANT'S DEN

The Giant's Den is a spacious and welcoming inn and tavern, designed especially for taller and bigger patrons with wide doorways and high tables. Booster seats are available for gnomes and halflings and other similar sized folk.

The decor is rustic and rugged, with animal skins and hides covering the walls and the heads of fearsome creatures mounted above the fireplace. The furniture is aged and well-worn, giving the establishment a lived-in and homely feel. Cheers and toasts to great warriors and adventurers are common throughout the evening.

The Giant's Den is a popular spot for adventurers, offering large portions of hearty food and a wide variety of local microbrews.

BROKK IRONFIST

Brokk Ironfist is a neutral good male goliath and the owner and head brewer of The Giant's Den. He is the son of the former owner, the renowned slayer of mythical monstrosities, Gimli Ironfist. Brokk inherited the establishment 10 years ago when his father passed away. Brokk takes great pride in his work and is known for his talent in brewing ale.



OLD MAN JENKINS

FOOD AND DRINK

The following are some example menu items that could be found at The Giant's Den:

Hearty Stew. A rich and flavorful stew made with a variety of meats and vegetables, served with a loaf of fresh bread (4 silver pieces per serving).

Hunter's Platter. A hearty platter of meats and cheeses, served with pickles, mustard, and a loaf of fresh bread (6 silver pieces per platter).

Giant's Plate. A massive plate of roast beef, roast potatoes, and vegetables, served with a pitcher of ale (7 silver pieces per plate).

Brokk's Ale. A variety of ales brewed by Brokk himself, known for their bold and flavorful taste (2 silver pieces per pitcher).

Gimli's Tankard. Brokk's latest creation, named in honor of his father. This ale is rich and malty, with a hint of caramel and a robust finish (3 silver pieces per pitcher).

Mountain Mead. A rich, honey-sweet mead, aged in oak barrels (2 silver pieces per pitcher).

SUGGESTED MENU USE

Depending on your players and the reason for visiting, you may provide fewer details with respect to the menu. If they ask for food and drink, pick something out for them, add up the total, and describe what is served. No reason to add more detail than necessary.

However, if your players decide to have a night out on the town, including food options at a restaurant or drinks they could order at a bar could round out the experience.



GORGI

THE GRUBBY GOBLET

The Grubby Goblet is a dingy and run-down tavern located in the seedier part of town. The decor is haphazard and ramshackle, with rickety tables and chairs and a bar that looks like it's seen better days. The atmosphere is chaotic and rowdy, with brawls breaking out at the slightest provocation and the smell of cheap ale permeating the air.

GORGI

Gorgi is a female chaotic neutral goblin that works as a waitress at The Grubby Goblet. She's sly and cunning with a knack for up-selling. Gorgi is always looking for ways to make a quick coin, and she's not above exploiting her customers to do it. Despite her rough exterior, she's a wealth of knowledge when it comes to the rumors and goings-on around town.

FOOD AND DRINK

The following are some example menu items that could be found at The Grubby Goblet:

Mystery-Meat Skewers. Skewers of meat that seem to come from an unknown creature (1 silver piece).

Rotten Egg Soup. A soup made with eggs that are past their prime (1 copper piece).

Moldy Bread. A loaf of bread that seems to have grown a few extra ingredients (1 copper piece).

Grubby Goblet Grog. A swill of ale that seems to have been mixed with who knows what (2 copper pieces).

THE LAVENDER GARDEN

The Lavender Garden is a fancy and exclusive establishment. It's a popular spot for high-class elves and other wealthy patrons, and the atmosphere is snobbish and pretentious. The sound of refined laughter and the smell of exotic spices fill the air. The decor is elegant, with lavender-hued accents and delicate floral arrangements.



LADY ELARA

LADY ELARA

Lady Elara is a lawful neutral female elf and the owner of The Lavender Garden. She's a haughty and arrogant elf who inherited the tavern from her parents. Lady Elara looks down on those she considers lesser beings, and it shows in her interactions with her patrons.

FOOD AND DRINK

The following are some example menu items that could be found at The Lavender Garden:

Lobster Bisque. A rich and creamy soup made from lobster broth, with chunks of tender lobster meat, and a hint of sherry for added depth of flavor (18 silver pieces).

Truffle-Infused Mushroom Risotto. Creamy Arborio rice cooked with earthy mushrooms and luxurious truffle (14 silver pieces).

Rack of Lamb. A succulent and savory rack of roasted lamb served with a red wine reduction and a side of mint jelly (17 silver pieces).

Artisanal Cheese Plate. An expertly curated selection of various handcrafted cheeses from local and international artisans, served with accompaniments such as fruits, nuts, and honey (10 silver pieces).

Caviar Tartine. Toast points topped with butter and a generous spoonful of high-quality caviar, accompanied by a drizzle of crème fraiche (13 silver pieces).

Elvish Scarlet Wine. A rare and expensive wine made with the finest grapes of a single row of vines in each bottle (11 silver pieces per glass).

Elven Moonflower Liqueur. A smooth and potent liqueur made with exotic fruits, spices, and moonflower petals (9 silver pieces per glass).



OASIS

Oasis is a luxurious and exotic bar located in the heart of the city. The decor is inspired by far-off lands, with colorful lanterns and intricate tapestries hanging from the ceiling. The atmosphere is relaxed and laid-back, with the sound of soft music and the scent of exotic spices perfuming the air.

XOLTAR

Xoltar the Mystic, a chaotic neutral male triton and owner and creator of Oasis. He's a mysterious and enigmatic figure who has traveled the world in search of exotic ingredients for his one-of-a-kind cocktails. Xoltar is known for his charm and charisma, and he's always happy to share a tale of his travels with a patron.

FOOD AND DRINK

The following are some example menu items that could be found at Oasis:

Black Dragon Wings. Spicy chicken wings coated in a dark sweet and tangy sauce (3 silver pieces).

Grilled Shrimp Skewers. Plump and juicy shrimp grilled to perfection (3 silver pieces).

Crab Rangoon. Crispy wontons filled with a creamy crab and cream cheese filling (4 silver pieces).

Midnight Mirage. A dark and mysterious blend of blackthorn berry bitters and moonflower liqueur (6 silver pieces).

Purple Haze. A mystical concoction of lavender-infused gin and violet liqueur (7 silver pieces).

Kraken's Kiss. A briny blend of dark rum and pickle juice, topped with a splash of absinthe of the astral plane (8 silver pieces).

Sun and Sand. A refreshing blend of sunpear-infused faedka and coconut water (7 silver pieces).

The Island. A tropical blend of Phoenix's Firebrand and orange juice, topped with a splash of grenadine (7 silver pieces).

Razzle Dazzle. A sparkling blend of ember-infused champagne and dreamfruit liqueur (8 silver pieces).