

THE RESTED FLOWER

THE TAVERN'S TALE

The Rested Flower is owned by a widowed man and his son, both of whom are members of a race that is uncommon in the area. Both of the owners are law-abiding citizens with no hidden secrets or notable personality quirks. Before owning the tavern, one of the owners was born into poverty but saved up enough money to buy into a tavern, while the other studied to be a wizard, but couldn't make it. The inspiration for the tavern's name was a local legend. It is a tavern of comfortable quality, and its main draw is its famously rude and abrasive waitstaff.

THE BARTENDER

The bartender at The Rested Flower is a young-looking female elf who is ugly. She is often somewhat abrasive in disposition. Her skin is bronzed, and she has bright hair, kept in a curly style. Physically, she is fit.

THE CLIENTELE

On a typical night, the clientele at The Rested Flower can be described as loud. On this occasion, there are over a dozen other people currently in the tavern. Some of the patrons are speaking in hushed tones, others are playing a game of dice, and a couple others are playing some kind of guessing game. Leaning against the far wall, there is a jittery looking figure. They are suffering from a strange illness, hence why they were situated in an area away from other people. They are highly contagious.

THE ACCOMMODATIONS

The rooms for rent at The Rested Flower are remarkably cramped and truly spotless. There is currently one room available for rent. The cost for a night's stay is 9 sp, 3 cp. If the party spends the night in the tavern, nothing happens during the night and the party wakes up after a night's rest.

BEVERAGES

WINES

House Merlot

A house-made red wine with a taste that is lean and

flat.

Bottle price: 1 gp, 5 sp

Glass price: 5 sp, 1 cp

Invisible Sling Sauvignon Blanc

An imported white wine with flavors that are spicy and herbaceous.

Bottle price: 4 gp, 7 sp

Glass price: 1 gp, 5 sp

Knotted Morningstar Merlot

An imported red wine that is described as smokey and oaky.

Bottle price: 4 gp, 5 sp

Glass price: 1 gp, 5 sp

Unsoiled Pseudodragon Merlot

An imported red wine with a taste that is green and powerful.

Bottle price: 4 gp, 5 sp

Glass price: 1 gp, 5 sp

Fractured Tiefling Gewürztraminer

A famous vintage of white wine with flavors that are deep and full.

Bottle price: 11 gp, 2 sp

Glass price: 3 gp, 7 sp

LAGERS & ALES

Polished Heart Malt

6.95% ABV

A locally brewed chestnut brown malt. Described as a fruity malt with a bitter finish.

Gallon price: 5 sp, 3 cp

Pint price: 1 sp

Dark Elf Pilsner

7.18% ABV

An imported copper-colored pilsner. Described as a crisp pilsner with a rich finish.

Gallon price: 6 sp, 3 cp

Pint price: 1 sp, 2 cp

House Ale

4.5% ABV

A house-brewed golden honey ale. Described as a sweet honey ale with an aftertaste of citrus and a bitter finish.

Gallon price: 3 sp, 8 cp

Pint price: 7 cp

Priceless Werewolf Porter

6.36% ABV

A microbrewed chestnut brown porter. Described as

a fruity porter with a pleasant finish.
Gallon price: 5 sp, 4 cp
Pint price: 1 sp

LIQUORS

Smiling Crowbar Gin

An imported gin.
Bottle price: 3 gp, 3 sp
Shot price: 5 sp, 5 cp

Woodland Trombone Vodka

A poorly made potato vodka.
Bottle price: 1 gp, 4 sp
Shot price: 2 sp, 3 cp

Priceless Scythe Gin

An imported gin.
Bottle price: 3 gp, 3 sp
Shot price: 5 sp, 5 cp

Draconic Pseudodragon Vodka

A poorly made sorghum vodka.
Bottle price: 1 gp, 4 sp
Shot price: 2 sp, 3 cp

Screaming Gorgon Gin

An imported gin.
Bottle price: 3 gp, 3 sp
Shot price: 5 sp, 5 cp

FOOD MENU

STARTERS

Cheese Platter

A plate of gruyère cheese with crackers.
2 sp, 3 cp

Deep-Fried Chicken Strips

Chicken strips fried in vegetable oil. Served with a honey-based sauce.
4 sp, 2 cp

Filled Lettuce Bowls

A platter of lettuce bowls filled with a mixture of bacon, potato, and cream cheese.
4 sp, 2 cp

Crammed Baby Artichokes

A platter of baby artichokes crammed with a fusion of cream cheese, potato, and herbs.
5 sp, 9 cp

SALADS

Ham Chowder

A savory chowder with hearty chunks of ham, noodles, celery, green beans, and onions.
3 sp, 6 cp

Scallop Stew

A rich stew with scallops, rice, and celery.
3 sp, 5 cp

Roasted Chicken and Romaine Salad

Leaves of romaine tossed with radishes. Topped with roasted chicken.
3 sp, 5 cp

Iceberg Salad

Leaves of iceberg tossed with red peppers. Topped with grated cheese.
3 sp, 4 cp

ENTREES

Pan-fried Turkey

Pan-fried turkey in garlic sauce served over quinoa with a side of red peppers.
6 sp, 9 cp

Blackened Pork

Blackened strips of pork in a vodka sauce served over quinoa with a side of stewed onions and black beans.
6 sp, 8 cp

Herb-crusted Turkey

Herb-crusted turkey in red sauce served with pasta and a helping of turnips and red beans.
7 sp

Rotisserie-cooked Venison

Rotisserie-cooked venison in red sauce alongside mashed potatoes with a serving of caramelized onions and black beans.
7 sp

Rotisserie-cooked Venison

Rotisserie-cooked venison in a thick gravy served with rice and green peppers.
7 sp

