

## APPETIZERS

**CRISPY ASIAN CALAMARI TOWER 16.5**Asian Slaw · Sweet & Sour Sauce  
Scallions · Sesame Ginger Drizzle**SPICY SALMON CRISPY RICE\* (GFA) 16.5**Hand Cut Fresh Salmon · Eel Sauce  
Spicy Mayo · Cilantro**FLAME GRILLED CHICKEN WINGS (GF) (42) 16.5**Sweet & Spicy BBQ Sauce · Blue Cheese  
Dressing · Celery · Carrots**JUMBO SHRIMP COCKTAIL (6) (42) (GF) 17.5**Served Chilled · Cocktail Sauce  
Stone Crab Mustard Sauce · Lemon**SPINACH & ARTICHOKE DIP 16.5**Four Cheese Blend · House-Made Red Salsa  
Sour Cream · Tortilla Chips**TRUFFLE STREET CORN GUACAMOLE (GF) 16.5**BAR RITA Signature Guac · Charred Corn  
Truffle Crema · Cotija · Chile-Lime Spice**CHICKEN LETTUCE WRAPS (42) 16.5**Korean Style Marinated & Grilled Chicken  
Sweet Soy Glaze · Butter Lettuce Cups**SHORT RIB BEEF SLIDERS\* (2) 15.5**Tap 42 Burger Blend · Braised Short Rib  
Melted Cheddar · Dijonnaise**SPICY TUNA TARTARE\* (42) (GF) 18.0**Hand Cut Ahi Tuna · Avocado · Cucumber  
Cilantro · Spicy Mayo · Malanga Chips**CRISPY CHICKEN TENDERS 15.5**Free Range & Buttermilk Marinated  
Double Dipped · Honey Mustard · BBQ Sauce

## SALADS

**GRILLED CHICKEN AVOCADO SALAD (GF) (42) 18.5**Mixed Greens · Charred Corn · Black Beans  
Manchego Cheese · Tomato · Tortilla Strips  
Cilantro Lime Vinaigrette**AHI TUNA POKE SALAD\* (42) 22.5**Chopped Greens · Avocado · Mango  
Macadamia Nuts · Crispy Wontons · Tomato  
Mango Vinaigrette · Sesame Ginger Drizzle**SOUTHERN FRIED CHICKEN SALAD 19.5**Hand-Battered Chicken Tenders  
Chopped Greens · Tomato · Bacon · Grilled  
Onions · Chopped Egg · Cheddar Cheese  
Garlic Buttermilk Dressing**GOLDEN QUINOA "SUPERFOOD" SALAD (GF) (42) 17.5**Mixed Greens · Brussels Sprouts  
Mandarin Oranges · Green Apple  
Cranberries · Almonds · Feta  
Citrus Vinaigrette**TAP (42) CHOPPED SALAD (42) (GF) 15.0**Chopped Greens · Tomatoes · Cucumbers  
Charred Corn · Tomatillo Ranch  
Champagne Vinaigrette**(+) ADD ONS (+)**

FREE RANGE GRILLED CHICKEN BREAST .....	6.5
GRILLED SALMON* .....	7.5
FRESH MAHI MAHI* .....	8.5
IMPOSSIBLE PATTY .....	8.5

## BURGERS + SANDWICHES

SERVED WITH CRISPY FRIES

**THE PROHIBITION\* (GFA) 17.5**Tap 42 Burger Blend · White Cheddar · LTO  
Applewood Bacon · Secret Sauce · Dijonnaise**CRISPY CHICKEN TENDER MELT 18.5**Melted Cheddar · Smashed Avocado · Tomato  
Truffle Ranch · Toasted Baguette**TRUFFLE FILET STEAK SANDWICH\* (GFA) 22.5**Grilled Filet Mignon · Melted White Cheddar  
Caramelized Onions · Truffle Aioli**THE DRUNKEN GOAT\* (GFA) 18.5**Lamb & Beef Blend · Whipped Goat Cheese  
Arugula · Tomato · Onion · Dijonnaise  
Purple Haze Raspberry Jam**THE IMPOSSIBLE FRENCH DIP (GF) 18.5**Plant Based Patty · Mushroom Au Jus  
Caramelized Onions · White Cheddar  
Creamy Horseradish

# ENTREES

START WITH A **CHOPPED BLT SALAD**  **\$7**

Chopped Romaine, Tomato, Cheddar, Grilled Onion, Bacon & your choice of House-made Dressing

## CALIFORNIA CHOPPED CHICKEN BOWL 23.5

Grilled Free Range Chicken Breast  
Cilantro Rice · Charred Corn  
Guacamole · Tomato Black Beans  
House-Made Red Salsa · Lime  
[ **Substitute Quinoa** 2.0 ]

## WAGYU STEAK & NOODLE BOWL\* 27.5

Mishima Reserve Wagyu Beef · Fresh Lo Mein  
Wok Sprouts · Scallions · Samurai Sauce

## SOUTHERN FRIED CHICKEN & WAFFLES 23.5

Hand Battered Buttermilk Tenders  
Maple Syrup · Powdered Sugar  
Served with Sweet Potato Fries  
Cinnamon · Spiced Sweet Cream

## FRESH MAHI MAHI\* 27.5

Simply Grilled or Blackened  
Brussels Sprouts · Lemon  
House-Made Tartar Sauce

## CRISPY CHICKEN TENDER PLATTER 22.5

Free Range & Buttermilk Marinated  
Double Dipped · French Fries  
Asian Style Cole Slaw  
Honey Mustard · BBQ Sauce

## FLAME GRILLED BARBECUE CHICKEN 24.5

Two Free Range Organic Marinated Breasts  
Brushed with BBQ Sauce  
Served with Crispy Baby Artichokes

## GRILLED SALMON ZEN BOWL\* 26.5

Pan Fried Brown Rice · Green Veggie Stir Fry  
Truffle Miso Glaze · Toasted Sesame  
[ **Substitute Quinoa** 2.0 ]

## RAINBOW SUSHI BOWL\* 25.5

Tuna · Salmon · Whitefish · Avocado  
Cucumber · Scallion · Sushi Rice · Sesame

## BARBECUE BABY BACK RIBS

Slow Cooked · Fall Off The Bone Tender  
Sweet & Smokey BBQ Sauce · Crispy Fries  
[ **HALF RACK 23.5 FULL RACK 36.5** ]

ADD 4 WINGS, 2 TENDERS OR BBQ BREAST 6.0

## BEER BATTERED FISH & CHIPS\* 22.5

Fresh Cut Mahi Mahi · Crispy Fries  
House-Made Tartar Sauce · Lemon

## PRIME CHIMICHURRI SKIRT STEAK\* **MP\***

Flame Grilled & Center Cut · Sweet Plantains  
Garlic Mojo · Lime

## FLAME GRILLED 14oz NEW YORK STRIP\* **MP\***

Certified Angus Beef · Truffle Mac & Cheese  
Garlic Herb Butter

## CENTER CUT FILET MIGNON\* **MP\***

Flame Grilled · Truffle Mac & Cheese  
Garlic Herb Butter

\*Prices subject to market conditions

## SIDES + FRIES

### TRUFFLE MAC & CHEESE 8.5

Cheddar · Parmesan Herb Crust

### SWEET PLANTAINS 7.5

Creamy Garlic Mojo · Lime

### ROASTED BRUSSEL SPROUTS 7.5

Maple · Mustard · Thyme

### ASIAN STYLE COLE SLAW 6.5

Napa Cabbage · Cilantro  
Sesame Ginger Drizzle

### BASKET OF SWEET POTATO FRIES 8.0

Cinnamon Spiced Sweet Cream

### BASKET OF CRISPY FRIES 7.5

+ Truffle Parmesan  3.5

+ Cajun Spice  1.5

### CRISPY BABY ARTICHOKES 7.5

Sea Salt · Yum-Yum Sauce

## CRAFT DESSERTS

### STRAWBERRY SHORTCAKE TRES LECHES 12.0

Strawberries · Whipped Cream

### CHOCOLATE CHUNK BREAD PUDDING 12.0

Vanilla Bean Ice Cream · Salted Caramel · Dark Chocolate

LIGHTER CHOICE 

VEGETARIAN 

VEGAN 

GLUTEN FREE 

VEGAN AVAILABLE 

GLUTEN FREE AVAILABLE 

A service charge of 18% will be added to your group if it is a party of 6 or more. We proudly serve Bell & Evans chicken products.

\*We are obliged to tell you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness.

All Day 12/19/2022