

APPETIZERS

CRISPY ASIAN CALAMARI TOWER 16.5Asian 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 (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) 19.5Sliced Grilled Chicken · 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) 15.5**Chopped Greens · Tomatoes
Cucumbers · Charred Corn
Cotija Cheese · Edamame · Carrots
Creamy Tomatillo Ranch**(+) 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) 18.5Tap 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) 19.5**Lamb & Beef Blend · Whipped Goat Cheese
Arugula · Tomato · Onion · Dijonnaise
Purple Haze Raspberry Jam**THE IMPOSSIBLE FRENCH DIP (GF) 19.5**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

RAINBOW SUSHI BOWL* 26.0

Tuna · Salmon · Steamed & Chilled Jumbo Shrimp
Avocado · Cucumber · Scallion · Sushi Rice · Sesame

GRILLED SALMON ZEN BOWL* 26.5

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

BURRATA CHICKEN PARM 26.5

Melted Burrata & Mozzarella · Parmesan · Basil
Served w/ Spicy Rigatoni Alla Vodka Sauce

BARBECUE BABY BACK RIBS

Slow Cooked · Fall Off The Bone Tender
Sweet & Smokey BBQ Sauce · Crispy Fries
[**HALF RACK 23.5 FULL RACK 37.5**]

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* 37.5

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

FLAME GRILLED 14oz NEW YORK STRIP* 39.5

Certified Angus Beef · Truffle Mac & Cheese
Garlic Herb Butter

CENTER CUT FILET MIGNON* 39.5

Flame Grilled · Truffle Mac & Cheese
Garlic Herb Butter

SIDES + FRIES

TRUFFLE MAC & CHEESE 9.0

Cheddar · Parmesan Herb Crust

SWEET PLANTAINS 7.5

Creamy Garlic Mojo · Lime

ROASTED BRUSSEL SPROUTS 7.5

Maple · Mustard · Thyme

BASKET OF SWEET POTATO FRIES 8.0

Cinnamon Spiced Sweet Cream

ASIAN STYLE COLE SLAW 7.5

Napa Cabbage · Cilantro
Sesame Ginger Drizzle

BASKET OF CRISPY FRIES 7.5

+ Truffle Parmesan  3.5

+ Cajun Spice  1.5

SPICY RIGATONI ALLA VODKA SAUCE 8.5

Parmesan · Fresh Basil

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, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

*Items are served raw or undercooked, or may contain raw or undercooked ingredients.

Gluten Free items are prepared in close proximity to items that contain gluten. There is a chance of cross contamination.

All Day 03/08/2023