CRISPY ASIAN CALAMARI TOWER 17.5
Asian Slaw · Sweet & Sour Sauce
Scallions · Sesame Ginger Drizzle

SPICY SALMON CRISPY RICE* @ 16.5
Hand Cut Fresh Salmon · Eel Sauce
Spicy Mayo · Cilantro

FLAME GRILLED CHICKEN WINGS ø ø 16.5
Sweet & Spicy BBQ Sauce · Buffalo Sauce
Blue Cheese Dressing · Celery · Carrots

JUMBO SHRIMP COCKTAIL ø ø 17.5
Served Chilled · Cocktail Sauce
Stone Crab Mustard Sauce · Lemon

CRISPY CHICKEN TENDERS 15.5
Organic & Buttermilk Marinated
Double Dipped · Honey Mustard · BBQ Sauce

GRILLED CHICKEN AVOCADO SALAD ø ø 19.5
Sliced Grilled Chicken · Mixed Greens
Charred Corn · Black Beans
Manchego Cheese · Tomato · Tortilla Strips
Cilantro Lime Vinaigrette

AHI TUNA POKE SALAD* ø 23.5
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 ø ø ø 17.5
Mixed Greens · Brussels Sprouts
Mandarin Oranges · Green Apple
Cranberries · Almonds · Feta
Citrus Vinaigrette

TAP CHOPPED SALAD ø ø ø 15.0
Chopped Greens · Tomatoes
Cucumbers · Charred Corn
Cotija Cheese · Edamame · Carrots
Creamy Tomatillo Ranch

THE PROHIBITION* ø 18.5
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* ø 23.5
Grilled Filet Mignon · Melted White Cheddar
Caramelized Onions · Truffle Aioli

THE DRUNKEN GOAT* ø 19.5
Lamb & Beef Blend · Whipped Goat Cheese
Arugula · Tomato · Onion · Dijonnaise
Purple Haze Raspberry Jam

THE IMPOSSIBLE FRENCH DIP ø 19.5
Plant Based Patty · Mushroom Au Jus
Caramelized Onions · White Cheddar
Creamy Horseradish

All Day 10/23/2023
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 Organic Chicken Breast
Cilantro Rice · Charred Corn
Guacamole · Tomato · Black Beans
House-Made Red Salsa · Lime
[ Substitute Quinoa 2.0 ]

WAGYU STEAK & NOODLE BOWL* $28.5
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 $23.5
Organic & Buttermilk Marinated
Double Dipped · French Fries
Asian Style Cole Slaw
Honey Mustard · BBQ Sauce

RAINBOW SUSHI BOWL* $26.5
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 ALLA VODKA $28.5
Melted Burrata & Mozzarella · Parmesan · Basil
Served w/ Spicy Rigatoni · Alla Vodka Sauce

JUMBO BARBECUE BABY BACK RIBS* $24.5
Slow Cooked · Fall Off The Bone Tender
Sweet & Smokey BBQ Sauce · Crispy Fries
[ 1LB HALF RACK 24.5 2LB FULL RACK 38.5 ]
ADD 4 WINGS OR 2 TENDERS OR BBQ BREAST 6.0

BEER BATTERED FISH & CHIPS* $24.5
Fresh Cut Mahi Mahi · Crispy Fries
Asian Style Cole Slaw
House-Made Tartar Sauce · Lemon

PRIME CHIMICHURRI SKIRT STEAK* $38.5
Allen Brothers Flame Grilled & Center Cut
Sweet Plantains · Garlic Mojo · Lime

FLAME GRILLED 14oz NEW YORK STRIP* $41.5
Certified Angus Beef · Truffle Mac & Cheese
Garlic Herb Butter

CENTER CUT FILET MIGNON* $41.5
Flame Grilled · Truffle Mac & Cheese
Garlic Herb Butter

SIDES + FRIES

TRUFFLE MAC & CHEESE $9.5
Cheddar · Parmesan Herb Crust

SWEET PLANTAINS $8.0
Creamy Garlic Mojo · Lime

ROASTED BRUSSEL SPROUTS $8.0
Maple · Mustard · Thyme

BASKET OF SWEET POTATO FRIES $9.5
Cinnamon Spiced Sweet Cream

ASIAN STYLE COLE SLAW $7.5
Napa Cabbage · Cilantro
Sesame Ginger Drizzle

BASKET OF CRISPY FRIES $8.5
+ Truffle Parmesan $4.5
+ Cajun Spice $1.5

SPICY RIGATONI ALLA VODKA SAUCE $8.5
Parmesan · Fresh Basil

CRAFT DESSERTS

STRAWBERRY SHORTCAKE TRES LECHE $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 GF 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 10/23/2023