

APPETIZERS

- SHORT RIB BEEF SLIDER\*

7.95 (EA)

Tap 42 Burger Blend · Braised Short Rib  
Melted Cheddar · Dijonnaise
- CRISPY ASIAN CALAMARI TOWER

18.5

Asian Slaw · Sweet & Sour Sauce · Scallions  
Sesame-Ginger Aioli
- SPICY SALMON CRISPY RICE\*

GFA 17.5

Hand Cut Fresh Salmon · Eel Sauce · Spicy Mayo · Cilantro
- FLAME GRILLED CHICKEN WINGS

GF 17.5

House-Made Buffalo Sauce · Sweet & Smokey BBQ Sauce  
Celery · Carrots · Chunky Blue Cheese or Buttermilk Ranch
- PHILLY CHEESESTEAK EGG ROLLS

17.5

Shaved Ribeye · Cooper Sharp Cheese · Caramelized Onions  
Spicy Ketchup · Smash Sauce

- TRUFFLE STREET CORN GUACAMOLE

GF 17.5

Signature Guac · Charred Corn · Truffle Crema · Cotija  
Chile-Lime Spice
- CHICKEN LETTUCE WRAPS

17.5

Korean Style Marinated & Grilled Chicken · Sweet Soy Glaze  
Butter Lettuce Cups
- JUMBO COCONUT SHRIMP

17.5

Hand Breaded · Toasted Coconut · Key Lime · Sweet Chili Sauce
- SPINACH & ARTICHOKE DIP

17.5

Four Cheese Blend · House-Made Salsa · Sour Cream  
Tortilla Chips
- SPICY TUNA TARTARE\*

GF 19.5

Hand Cut Ahi Tuna · Avocado · Cucumber · Cilantro  
Spicy Mayo · Malanga Chips

BRUNCH BITES

- THE HANGOVER SANDWICH\*

18.5

Bacon, Egg & Cheese · Hash Brown · Truffle Aioli  
Toasted Brioche Bun

THICK CUT PEPPERED BACON 2.5
- CHICAGO STYLE STEAK & EGGS\*

25.5

Grilled USDA Prime Sirloin · Creamy Garlic Spinach  
Classic Hash Browns · Sunny Side Up Eggs
- THE BRUNCH SMASH

GFA 21.5

Two Tap 42 Blend Patties · Melted American Cheese  
Thick Cut Peppered Bacon · Sunny Side Up Egg  
Caramelized Onions · Smash Sauce

- BAJA BREAKFAST BURRITO

19.5

Cheesy Scrambled Eggs · Bacon · Tater Tots  
Green Chile Queso · Refried Beans · Chipotle Crema
- SOUTHERN FRIED CHICKEN & WAFFLES

24.5

Hand Battered Buttermilk Tenders · Maple Syrup  
Powdered Sugar · Served with Sweet Potato Fries  
Cinnamon Spiced Sweet Cream
- TRES LECHES FRENCH TOAST

GF 18.5

Strawberries & Bananas · Dulce de Leche · Whipped Cream  
Maple Syrup

TAP FAVORITES

- GRILLED CHICKEN AVOCADO SALAD

GF 20.5

Mixed Greens · Charred Corn · Black Beans  
Manchego Cheese · Tomato · Tortilla Strips  
Cilantro Lime Vinaigrette
- DREW'S GRILLED CHICKEN CAESAR SALAD

GFA 20.5

Grilled Chicken Breast · Chopped Romaine Lettuce  
Focaccia Garlic & Herb Croutons  
House-Made Caesar Dressing
- TAP 42 CHOPPED SALAD

GF 14.5

Chopped Greens · Tomatoes · Cucumbers  
Charred Corn · Cotija Cheese · Edamame · Carrots  
Creamy Tomatillo Ranch
- THE PROHIBITION BURGER\*

GFA 19.5

Tap 42 Burger Blend · Applewood Bacon · White Cheddar  
LTO · Secret Sauce · Dijonnaise
- CHOPPED CHICKEN CAESAR WRAP

19.5

Grilled Chicken OR Crispy Chicken Tenders · Romaine  
Parmesan Reggiano · Focaccia Croutons  
House-Made Caesar Dressing
- TRUFFLE PRIME STEAK SANDWICH\*

GFA 24.5

Grilled USDA Prime Sirloin · Melted White Cheddar  
Caramelized Onions · Truffle Aioli
- BUFFALO CHICKEN TENDER WRAP

19.5

Hand-Battered Chicken Tenders · House-Made Buffalo Sauce  
Chopped Romaine · Chunky Blue Cheese or Buttermilk Ranch

- JUMBO BARBECUE BABY BACK RIBS

GF

Slow Cooked · Fall Off The Bone Tender  
Sweet & Smokey BBQ Sauce · Crispy Fries

1LB RACK 25.5 2LB RACK 37.5

ADD 4 WINGS OR 2 TENDERS OR BBQ BREAST 7.0



- CALIFORNIA CHOPPED CHICKEN BOWL

GF 24.5

Grilled Chicken Breast · Cilantro Rice · Charred Corn · Guacamole  
Tomato · Black Beans · House-Made Red Salsa · Lime

SUBSTITUTE QUINOA 2.0

- GRILLED SALMON ZEN BOWL\*

GFA 27.5

Pan Fried Brown Rice · Green Veggie Stir-Fry  
Truffle Miso Glaze · Toasted Sesame

SUBSTITUTE QUINOA 2.0

- WAGYU STEAK & NOODLE BOWL\*

29.5

American Wagyu Beef · Fresh Lo Mein · Wok Sprouts  
Scallions · Samurai Sauce

- CRISPY CHICKEN TENDER PLATTER

24.5

Hand-Battered & Double Dipped · Buttermilk Marinated  
French Fries · Asian Cole Slaw · Honey Mustard · BBQ Sauce

- PRIME CHIMICHURRI SKIRT STEAK\*

GF 39.5

Center Cut · Flame Grilled · Sweet Plantain  
Garlic Mojo · Lime



Gluten Free



Gluten Free Available



Vegetarian



Vegan



Vegan Available

A service charge of 18% will be added to your group if it is a party of 6 or more.

\*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.

Brunch 09/30/2026