TAP 42 CRAFT KITCHEN & BAR

BOTTOMLESS BRUNCH

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 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

WAGYU STEAK FRITES GF 34.50
Flame Grilled & Sliced Hanger Steak · Cognac Peppercorn Butter
Tap's Steakhouse Sauce · Parmesan Herb Fries

GF *Gluten Free* GFA *Gluten Free Available* *Vegetarian* *Vegan* VA *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.*