

MONDAY - FRIDAY • 3:00-6:00PM (BAR ONLY)

PHILLY CHEESESTEAK EGG ROLLS 8.95Shaved Ribeye • Cooper Sharp Cheese • Caramelized Onions
Spicy Ketchup • Smash Sauce**BARBECUE BABY BACK RIBS** GF 8.95

1/4 Rack • Sweet & Smokey BBQ Sauce

JUMBO SHRIMP COCKTAIL GF 7.95

Served Chilled • Cocktail Sauce • Stone Crab Mustard Sauce • Lemon

SPICY SALMON CRISPY RICE* GFA 8.95

Hand Cut Fresh Salmon • Eel Sauce • Spicy Mayo • Cilantro

TRUFFLE STREET CORN GUACAMOLE V GF 8.95

Charred Corn • Truffle Crema • Cotija • Chile-Lime Spice

SHORT RIB SLIDER* 7.95 (EA)

Tap 42 Burger Blend • Braised Short Rib • White Cheddar • Dijonnaise

CRISPY ASIAN CALAMARI 8.95

Asian Slaw • Sweet & Sour Sauce • Scallions • Sesame-Ginger Aioli

FLAME GRILLED CHICKEN WINGS GF 8.95 (4)House-Made Buffalo Sauce • Sweet & Smokey BBQ Sauce Celery
Carrots • Chunky Blue • Cheese or Buttermilk Ranch**SOUTHERN FRIED CHICKEN TENDERS** 7.95 (2)

Honey Mustard • Sweet & Smokey BBQ Sauce

GF Gluten Free

GFA Gluten Free Available

V 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 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.

42 HAPPY HOUR BOOZE

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\$2 OFF CRAFT BEER

- Funky Buddha *42 Hazy Daze*
 - Andrews Ave *Lager*
 - Yeungling *Lager*
 - Brew Dog *Cold Beer Lager*
 - Outlaw *Light Beer*
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\$4 OFF SPIRITS

- Grey Goose Vodka
 - Patron Tequila
 - Bacardi Rum
 - Maker's Mark Bourbon
 - Tanqueray Gin
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\$3 OFF CRAFT COCKTAILS

- All Craft Cocktails
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\$3 OFF WINE

- Gambino Prosecco
- Rispetto Cabernet Sauvignon
- Il Masso Pinot Grigio
- Josh Cellars Chardonnay
- Fleurs de Prairie Rosé
- Oyster Bay Merlot