

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 Drizzle

SPICY SALMON CRISPY RICE* 17.5

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

FLAME GRILLED CHICKEN WINGS 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 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 SHRIMP COCKTAIL 18.5

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

SPINACH & ARTICHOKE DIP 17.5

Four Cheese Blend · House-Made Red Salsa · Sour Cream Tortilla Chips

SPICY TUNA TARTARE* 19.5

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

SALADS

GRILLED CHICKEN AVOCADO SALAD 20.5

Sliced Grilled Chicken · Mixed Greens · Charred Corn Black Beans · Manchego Cheese · Tomato · Tortilla Strips Cilantro Lime Vinaigrette

SOUTHERN FRIED CHICKEN SALAD 21.5

Hand-Battered Chicken Tenders · Chopped Greens · Tomato Bacon · Grilled Onions · Chopped Egg · Cheddar Cheese Garlic Buttermilk Dressing

AHI TUNA POKE SALAD* 22.5

Chopped Greens · Avocado · Mango · Macadamia Nuts Crispy Wontons · Tomato · Mango Vinaigrette Sesame Ginger Drizzle

TAP 42 CHOPPED SALAD 14.5

Chopped Greens · Tomatoes · Cucumbers · Charred Corn Cotija Cheese · Edamame · Carrots · Creamy Tomatillo Ranch

DREW'S SIGNATURE CAESAR SALAD 14.5

Chopped Romaine Lettuce · Parmesan Reggiano Focaccia Garlic & Herb Croutons · House-Made Caesar Dressing

ADD ONS

Grilled Chicken Breast	7.0
Buffalo Chicken Tenders (2)	7.0
Grilled Salmon*	9.0
Blackened Jumbo Shrimp	9.5
Blackened Mahi Mahi*	10.5

BURGERS + HANDHELDS

SERVED WITH CRISPY FRENCH FRIES

THE PROHIBITION* 19.5

Tap 42 Burger Blend · White Cheddar · LTO Applewood Bacon · Secret Sauce · Dijonnaise

THE BIG SMASH* 19.5

Two Tap 42 Blend Patties · Smash Sauce · Caramelized Onions Melted American Cheese
+ ADD THICK CUT PEPPERED BACON 2.5

THE DRUNKEN GOAT* 20.5

Lamb & Beef Burger Blend · Honey Whipped Goat Cheese LTO · Dijonnaise · Purple Haze Raspberry Jam

CAJUN GRILLED MAHI SANDWICH* 19.5

Lettuce · Tomato · Onion · House-Made Herb Remoulade

TRUFFLE FILET STEAK SANDWICH* 24.5

Grilled Filet Mignon · Melted White Cheddar Caramelized Onions · Truffle Aioli

CHOPPED CHICKEN CAESAR WRAP 19.5

Grilled Chicken OR Crispy Chicken Tenders · Romaine Parmesan Reggiano · Focaccia Croutons House-Made Caesar Dressing

BUFFALO CHICKEN TENDER WRAP 19.5

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

THE IMPOSSIBLE FRENCH DIP 21.5

Plant Based Patty · Mushroom Au Jus · Caramelized Onions White Cheddar · Creamy Horseradish

ENTREES

GRILLED SALMON ZEN BOWL* 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

Mishima Reserve Wagyu Beef · Fresh Lo Mein · Wok Sprouts
Scallions · Samurai Sauce

CALIFORNIA CHOPPED CHICKEN BOWL 24.5

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

SUBSTITUTE QUINOA 2.0

CRISPY CHICKEN TENDER PLATTER 24.5

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

BURRATA CHICKEN PARM ALLA VODKA 29.5

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

RAINBOW SUSHI BOWL* 26.5

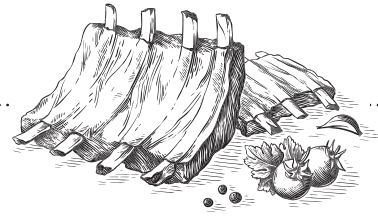
Tuna · Salmon · Steamed & Chilled Jumbo Shrimp · Avocado
Cucumber · Scallion · Sushi Rice · Sesame

SOUTHERN FRIED CHICKEN & WAFFLES 24.5

Hand Battered Buttermilk Tenders · Maple Syrup
Powdered Sugar · Served with Sweet Potato Fries
Cinnamon Spiced Sweet Cream

BLACKENED MAHI MAHI* 28.5

Garlic Parmesan Broccoli · Lemon
House-Made Herb Remoulade



JUMBO BARBECUE BABY BACK RIBS

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



PRIME CHIMICHURRI SKIRT STEAK* 38.5

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

CAJUN SPICED NEW YORK STRIP* 39.5

14OZ Flame Grilled Angus Beef · Truffle Mac & Cheese
Garlic Herb Butter · Creamy Horseradish

CENTER CUT FILET MIGNON* 39.5

8OZ Flame Grilled · Fully Loaded Mashed Potatoes
Garlic Herb Butter

SIDES + FRIES

FULLY LOADED MASHED POTATOES 12.5

TRUFFLE MAC & CHEESE 11.5

GARLIC PARMESAN BROCCOLI 9.5

SWEET PLANTAINS 8.5

PETITE SIGNATURE CAESAR SALAD 9.5

SPICY RIGATONI ALLA VODKA SAUCE 9.5

BASKET OF SWEET POTATO FRIES 9.5

BASKET OF CRISPY FRIES 8.5

+ Truffle Parmesan   4.5

+ Cajun Spice   1.5

Homemade DESSERTS

KEY LIME PIE 11.0

Graham Cracker Crust · Whipped Cream

STRAWBERRY SHORTCAKE TRES LECHES 12.5

Strawberries · Whipped Cream

CHOCOLATE CHUNK BREAD PUDDING 12.5

Vanilla Bean Ice Cream · Salted Caramel · Dark Chocolate

 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.

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

ALL DAY 04/24/2026 B