

APPETIZERS

CRISPY ASIAN CALAMARI TOWER 17.5

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

SPICY SALMON CRISPY RICE* (GFA) 16.5

Hand Cut Fresh Salmon • Eel Sauce
Spicy Mayo • Cilantro

FLAME GRILLED CHICKEN WINGS (42) (GF) 16.5

Sweet & Spicy BBQ Sauce • Buffalo Sauce
Blue Cheese Dressing • Celery-Carrots

SPINACH & ARTICHOKE DIP 16.5

Four Cheese Blend • House-Made Salsa
Sour Cream • Tortilla Chips

TRUFFLE STREET CORN GUACAMOLE (42) (GF) 17.0

BAR (42) RITA Signature Guac • Charred Corn
Truffle Crema • Cotija • Chile-Lime Spice

CHICKEN LETTUCE WRAPS (42) 16.5

Korean Style Marinated & Grilled Chicken
Sweet Soy Glaze • Butter Lettuce Cups

JUMBO SHRIMP COCKTAIL (42) (GF) 17.5

Served Chilled • Cocktail Sauce
Stone Crab Mustard Sauce • Lemon

SPICY TUNA TARTARE* (42) (GF) 19.5

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

BRUNCH BITES

THE HANGOVER SANDWICH* 18.5

Sunny Side Up Egg • Smashed Avocado
Crispy Bacon • Hash Brown • White Cheddar
Truffle Aioli • Toasted Brioche Bun

THICK CUT PEPPERED BACON 2.0

CHICAGO STYLE STEAK & EGGS* 24.5

Grilled Filet Mignon • Creamy Garlic • Spinach
Classic Hash Browns • Sunny Side Up Eggs

TRUFFLE STREET CORN AVOCADO TOAST* (42) 18.5

Sunny Side Up Eggs • Toasted Brioche
Guacamole • Truffle Crema • Chili-Lime Spice

THE BRUNCH SMASH 20.5

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

TRES LECHES FRENCH TOAST (42) 18.5

Strawberries & Bananas
Dulce de Leche Whipped Cream • Maple Syrup

SOUTHERN FRIED CHICKEN & WAFFLES 23.5

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

GASTROGRUB

GRILLED CHICKEN AVOCADO SALAD (42) (GF) 19.5

Mixed Greens • Charred Corn • Black Beans
Manchego Cheese • Tomato • Tortilla Strips
Cilantro Lime Vinaigrette

THE PROHIBITION BURGER* (GFA) 18.5

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

CALIFORNIA CHOPPED CHICKEN BOWL (42) (GF) 23.5

Grilled Organic Chicken Breast
Cilantro Rice • Charred Corn • Guacamole
Tomato • Black Beans • House-Made Salsa • Lime
[Substitute Quinoa 2.0]

GRILLED SALMON ZEN BOWL* (42) (GFA) 26.5

Pan Fried Brown Rice • Green Veggie Stir-Fry
Truffle Miso Glaze • Toasted Sesame
[Substitute Quinoa 2.0]

WAGYU STEAK & NOODLE BOWL* 28.5

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

DREW'S GRILLED CHICKEN CAESAR SALAD (GFA) 20.5

Grilled Chicken Breast • Chopped Romaine Lettuce
Focaccia Garlic & Herb Croutons
House-Made Caesar Dressing

TRUFFLE FILET STEAK SANDWICH* (GFA) 23.5

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

JUMBO BARBECUE BABY BACK RIBS (42) (GF) 36.5

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

1LB HALF RACK 24.5 2LB FULL RACK 36.5

ADD 4 WINGS OR 2 TENDERS OR BBQ BREAST 6.0

CRISPY CHICKEN TENDER PLATTER 23.5

Organic & Buttermilk Marinated
French Fries • Asian Style Cole Slaw
Honey Mustard • BBQ Sauce

PRIME CHIMICHURRI SKIRT STEAK* (GF) 37.5

Allen Brothers Flame Grilled & Center Cut
Sweet Plantains • Garlic Mojo • Lime