

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*

GF

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 SHRIMP COCKTAIL

GF

18.5

Served Chilled · Cocktail Sauce · Lemon Stone Crab Mustard Sauce

SPINACH & ARTICHOKE DIP

17.5

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

SPICY TUNA TARTARE*

GF

19.5

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

SALADS

GRILLED CHICKEN AVOCADO SALAD

GF

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

TAP42 CHOPPED SALAD

GF

14.5

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

DREW'S SIGNATURE CAESAR SALAD

GFA

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*

GFA

19.5

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

THE BIG SMASH*

GFA

19.5

Two Tap 42 Blend Patties · Smash Sauce · Caramelized Onions Melted American Cheese

+ ADD THICK CUT PEPPERED BACON 2.5

THE DRUNKEN GOAT*

GFA

20.5

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

CAJUN GRILLED MAHI SANDWICH*

GFA

19.5

Lettuce · Tomato · Onion · House-Made Herb Remoulade

TRUFFLE FILET STEAK SANDWICH*

GFA

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

GF

21.5

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

ENTREES

GRILLED SALMON ZEN BOWL* GF 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 GF 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* GFA 26.5

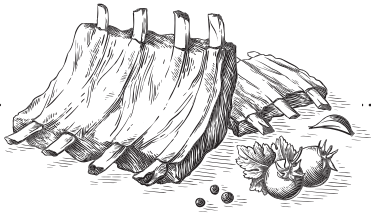
Tuna · Salmon · Steamed & Chilled Jumbo Shrimp · Avocado
Cucumber · Scallion · Sushi Rice · Sesame

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* GF 28.5

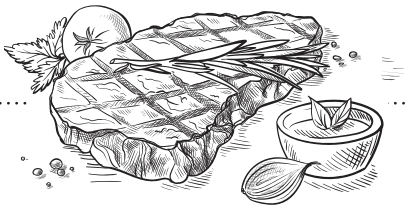
Soy Glazed Brussels Sprouts · Lemon
House-Made Herb Remoulade



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



PRIME CHIMICHURRI SKIRT STEAK* GF 38.5

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

CAJUN SPICED NEW YORK STRIP* GFA 39.5

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

CENTER CUT FILET MIGNON* GF 39.5

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

SIDES + FRIES

FULLY LOADED MASHED POTATOES GF 12.5

TRUFFLE MAC & CHEESE GF 11.5

SWEET PLANTAINS GF VA 8.5

SOY GLAZED BRUSSELS SPROUTS GF GFA VA 8.5

PETITE SIGNATURE CAESAR SALAD GFA 9.5

SPICY RIGATONI ALLA VODKA SAUCE GF 9.5

BASKET OF SWEET POTATO FRIES GF VA 9.5

BASKET OF CRISPY FRIES GF 8.5

+ Truffle Parmesan GF 4.5
+ Cajun Spice GF 1.5

Homemade DESSERTS

KEY LIME PIE GF 11.0

Graham Cracker Crust · Whipped Cream

STRAWBERRY SHORTCAKE TRES LECHES GF 12.5

Strawberries · Whipped Cream

CHOCOLATE CHUNK BREAD PUDDING GF 12.5

Vanilla Bean Ice Cream · Salted Caramel · Dark Chocolate

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.

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

ALL DAY 01/29/2026