

APPETIZERS

JUMBO SHRIMP COCKTAIL ^{GF}

12 each \$38 • 24 each \$75

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

TRUFFLE STREET CORN GUACAMOLE ^{GF}

Half Tray \$79.5 • Full Tray \$159

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

SHORT RIB BEEF SLIDERS*

12 each \$90 • 24 each \$180

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

FLAME GRILLED CHICKEN WINGS ^{GF}

25 each \$50 • 50 each \$100 • 100 each \$195

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

SOUTHERN FRIED CHICKEN TENDERS

15 each \$50 • 30 each \$99 • 60 each \$195

Honey Mustard & BBQ Sauces

PHILLY CHEESESTEAK EGG ROLLS

12 each \$90 • 24 each \$180

Shaved Ribeye • Cooper Sharp Cheese • Caramelized Onions
Spicy Ketchup • Smash Sauce

ENTREES

TRUFFLE FILET STEAK SANDWICH* ^{GFA}

Serves 8-10 \$90 • Serves 18-20 \$180

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

GRILLED SALMON ZEN BOWL* ^{GFA}

Half Tray \$112.50 • Full Tray \$225

Pan Fried Brown Rice • Green Veggies
Stir-Fry • Truffle Miso Glaze • Toasted Sesame

BURRATA CHICKEN PARM & SPICY RIGATONI

Half Tray \$129 • Full Tray \$259

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

BARBECUE BABY BACK RIBS ^{GF}

Half Tray \$112.50 • Full Tray \$225

Slow Cooked • Fall-off-the-bone Tender
Sweet & Smokey BBQ Sauce

CALIFORNIA CHOPPED CHICKEN BOWL ^{GF}

Half Tray \$110 • Full Tray \$219

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

SALADS

GRILLED CHICKEN AVOCADO SALAD ^{GF}

Half Tray \$67.50 • Full Tray \$135

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

DREW'S SIGNATURE CAESAR SALAD ^{GFA}

Half Tray \$55 • Full Tray \$110

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

TAP 42 CHOPPED SALAD ^{VEG • GF}

Half Tray \$55 • Full Tray \$110

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

SIDES + FRIES

ROASTED BRUSSEL SPROUTS ^{VEG • VA • GF}

Half Tray \$50 • Large \$99

Maple • Mustard • Thyme

ASIAN STYLE COLE SLAW ^{VEG • GF}

Half Tray \$40 • Large \$79

Napa Cabbage • Cilantro • Sesame Ginger Aioli

SWEET POTATO FRIES ^{VEG • VA • GF}

Half Tray \$50 • Full Tray \$99

Cinnamon Spiced Sweet Cream

CRISPY FRIES ^{GF • VGN}

Half Tray \$50 • Full Tray \$99

Seasoned Salt • Ketchup

TRUFFLE MAC & CHEESE

Half Tray \$75 • Full Tray \$149

Cheddar • Parmesan Herb Crust

SWEET PLANTAINS ^{VEG • VA • GF}

Half Tray \$45 • Full Tray \$89

Creamy Garlic Mojo • Lime

SPICY RIGATONI ALLA VODKA SAUCE

Half Tray \$75 • Full Tray \$149

Parmesan • Fresh Basil

To order visit

www.TAP42.com



TAP42BAR

FT LAUDERDALE • CORAL GABLES • BOCA RATON

MIDTOWN MIAMI • AVENTURA • DORAL • CORAL SPRINGS

DAVIE • KENDALL • PLAM BEACH • NAPLES

CRAFT DESSERTS

KEY LIME PIE ^{VEG}

Whole 12" Pie \$42

Graham Cracker Crust • Whipped Cream

STRAWBERRY SHORTCAKE TRES LECHES ^{VEG}

Half Tray \$85 • Full Tray \$169

Strawberries • Whipped Cream

CHOCOLATE CHUNK BREAD PUDDING ^{VEG}

Half Tray \$85 • Full Tray \$169

Vanilla Bean Ice Cream • Salted Caramel • Dark Chocolate

GF = Gluten Free

GA = Gluten Free Available

VEG = Vegetarian

VGN = Vegan

VA = Vegan Available

*We are obliged to tell you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness.