

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* ^{GFA} 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

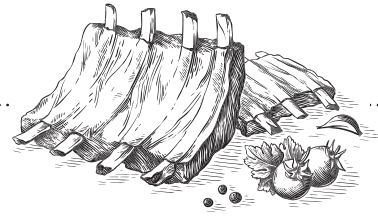
Tuna · Salmon · Steamed & Chilled Jumbo Shrimp · Avocado
Cucumber · Scallion · Sushi Rice · Sesame

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

Garlic Parmesan Broccoli · 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 ^V 11.5

GARLIC PARMESAN BROCCOLI ^V ^{GF} 9.5

SWEET PLANTAINS ^V ^{GF} ^{VA} 8.5

PETITE SIGNATURE CAESAR SALAD ^{GFA} 9.5

SPICY RIGATONI ALLA VODKA SAUCE ^V 9.5

BASKET OF SWEET POTATO FRIES ^V ^{GF} ^{VA} 9.5

BASKET OF CRISPY FRIES ^V ^{GF} 8.5

+ Truffle Parmesan ^V ^{GF} 4.5

+ Cajun Spice ^V ^{GF} 1.5

Homemade DESSERTS

KEY LIME PIE ^V 11.0

Graham Cracker Crust · Whipped Cream

STRAWBERRY SHORTCAKE TRES LECHES ^V 12.5

Strawberries · Whipped Cream

CHOCOLATE CHUNK BREAD PUDDING ^V 12.5

Vanilla Bean Ice Cream · Salted Caramel · Dark Chocolate

^{GF} Gluten Free

^{GFA} Gluten Free Available

^V Vegetarian

^V 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 B