

BOTTOMLESS BRUNCH

APPETIZERS

CRISPY ASIAN CALAMARI TOWER 18.5
Asian Slaw • Sweet & Sour Sauce • Scallions
Sesame-Ginger Aioli

SPICY SALMON CRISPY RICE* (GFA) 17.5
Hand Cut Fresh Salmon • Eel Sauce
Spicy Mayo • Cilantro

FLAME GRILLED CHICKEN WINGS 42 (GF) 17.5
Sweet & Spicy BBQ Sauce • Buffalo Sauce
Blue Cheese Dressing • Celery • Carrots

JUMBO SHRIMP COCKTAIL 42 (GF) 18.5
Served Chilled • Cocktail Sauce
Stone Crab Mustard Sauce • Lemon

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 42 17.5
Korean Style Marinated & Grilled Chicken
Sweet Soy Glaze • Butter Lettuce Cups

SPINACH & ARTICHOKE DIP 17.5
Four Cheese Blend • House-Made Salsa
Sour Cream • Tortilla Chips

SPICY TUNA TARTARE* 42 (GF) 19.5
Hand Cut Ahi Tuna • Avocado • Cucumber
Cilantro • Spicy Mayo • Malanga Chips

SHORT RIB BEEF SLIDERS* (2) 16.5
Tap 42 Burger Blend • Braised Short Rib
Melted Cheddar • Dijonnaise

BRUNCH BITES

THE HANGOVER SANDWICH * 18.5
Bacon, Egg & Cheese • Hash Brown • Truffle Aioli
Toasted Brioche Bun
THICK CUT PEPPERED BACON 2.0

TRES LECHES FRENCH TOAST 18.5
Strawberries & Bananas
Dulce de Leche Whipped Cream • Maple Syrup

THE BRUNCH SMASH 21.5
Two Tap 42 Blend Patties • Melted American Cheese
Thick Cut Peppered Bacon • Sunny Side Up Egg
Caramelized Onions • Smash Sauce

BAJA BREAKFAST BURRITO 19.5
Cheesy Scrambled Eggs • Bacon • Tater Tots
Green Chile Queso • Refried Beans • Chipotle Crema

SOUTHERN FRIED CHICKEN & WAFFLES 24.5
Hand Battered Buttermilk Tenders • Maple Syrup
Powdered Sugar • Served with Sweet Potato Fries
Cinnamon Spiced Sweet Cream

CHICAGO STYLE STEAK & EGGS * 25.5
Grilled Filet Mignon • Creamy Garlic Spinach
Classic Hash Browns • Sunny Side Up Eggs

TAP FAVORITES

GRILLED CHICKEN AVOCADO SALAD 42 (GF) 20.5
Mixed Greens • Charred Corn • Black Beans
Manchego Cheese • Tomato • Tortilla Strips
Cilantro Lime Vinaigrette

DREW'S GRILLED CHICKEN CAESAR SALAD (GFA) 20.5
Grilled Chicken Breast • Chopped Romaine Lettuce
Focaccia Garlic & Herb Croutons
House-Made Caesar Dressing

TAP 42 CHOPPED SALAD 42 (GF) 14.5
Chopped Greens • Tomatoes • Cucumbers
Charred Corn • Cotija Cheese • Edamame • Carrots
Creamy Tomatillo Ranch

THE PROHIBITION BURGER* (GFA) 19.5
Tap 42 Burger Blend • Applewood Bacon
White Cheddar • LTO • Secret Sauce
Dijonnaise

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

CALIFORNIA CHOPPED CHICKEN BOWL 42 (GF) 24.5
Bell & Evans Grilled Chicken Breast
Cilantro Rice • Charred Corn • Guacamole
Tomato Black Beans • House-Made Red Salsa • Lime
[Substitute Quinoa 2.0]

GRILLED SALMON ZEN BOWL* 42 (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

JUMBO BARBECUE BABY BACK RIBS 2 27.5 (GF)
Slow Cooked • Fall Off The Bone Tender
Sweet & Smokey BBQ Sauce • Crispy Fries
1LB HALF RACK 25.5 2LB FULL RACK 37.5
ADD 4 WINGS OR 2 TENDERS OR BBQ BREAST 7.0

CRISPY CHICKEN TENDER PLATTER 24.5
Organic & Buttermilk Marinated
French Fries • Asian Style Cole Slaw
Honey Mustard • BBQ Sauce

PRIME CHIMICHURRI SKIRT STEAK* (GF) 38.5
Allen Brothers Flame Grilled & Center Cut
Sweet Plantains • Garlic Mojo • Lime

LIGHTER CHOICE 42

VEGETARIAN

VEGAN

GLUTEN FREE (GF)

VEGAN AVAILABLE (VA)

GLUTEN FREE AVAILABLE (GFA)