

APPETIZERS

CRISPY ASIAN CALAMARI TOWER 18.5

Asian Slaw · Sweet & Sour Sauce
Scallions · Sesame Ginger Drizzle

SPICY SALMON CRISPY RICE* (GFA) 17.5

Hand Cut Fresh Salmon · Eel Sauce
Spicy Mayo · Cilantro

FLAME GRILLED CHICKEN WINGS (GF) (42) 16.5

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

JUMBO SHRIMP COCKTAIL (42) (GF) 17.5

Served Chilled · Cocktail Sauce
Stone Crab Mustard Sauce · Lemon

PHILLY CHEESESTEAK EGG ROLLS 16.5

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 (42) 17.5

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

SHORT RIB BEEF SLIDERS* (2) 16.5

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

SPINACH & ARTICHOKE DIP 16.5

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

SPICY TUNA TARTARE* (42) (GF) 19.5

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

SALADS

GRILLED CHICKEN AVOCADO SALAD (GF) (42) 19.5

Sliced Grilled Chicken · Mixed Greens · Charred Corn
Black Beans · Manchego Cheese · Tomato
Tortilla Strips · Cilantro Lime Vinaigrette

SOUTHERN FRIED CHICKEN SALAD 20.5

Hand-Battered Chicken Tenders · Chopped Greens
Tomato · Bacon · Grilled Onions · Chopped Egg
Cheddar Cheese · Garlic Buttermilk Dressing

AHI TUNA POKE SALAD* (42) 24.5

Chopped Greens · Avocado · Mango
Macadamia Nuts · Crispy Wontons · Tomato
Mango Vinaigrette · Sesame Ginger Drizzle

TAP 42 CHOPPED SALAD (42) (GF) (42) 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 (+)

BELL & EVANS GRILLED CHICKEN BREAST.....	7.0
GRILLED SALMON*	9.0
FRESH MAHI MAHI*	9.5
BLACKENED JUMBO SHRIMP	9.5

BURGERS + SANDWICHES

SERVED WITH CRISPY FRIES

THE PROHIBITION* (GFA) 18.5

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

THE BIG SMASH* (GFA) 18.5

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

ADD SUNNY SIDE UP EGG L.O
ADD THICK CUT PEPPERED BACON 2.5

THE DRUNKEN GOAT* (GFA) 19.5

Lamb & Beef Blend · Whipped Goat Cheese
Arugula · Tomato · Onion · Dijonnaise
Purple Haze Raspberry Jam

TRUFFLE FILET STEAK SANDWICH* (GFA) 24.5

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

CRISPY CHICKEN TENDER MELT 18.5

Melted Cheddar · Smashed Avocado · Tomato
Truffle Ranch · Toasted Baguette

CAJUN GRILLED MAHI SANDWICH* (GFA) 19.5

Lettuce · Tomato · Onion
House-Made Herb Remoulade

THE IMPOSSIBLE FRENCH DIP (42) 20.5

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

ENTREES

CALIFORNIA CHOPPED CHICKEN BOWL 23.5

Bell & Evans Grilled Chicken Breast
Cilantro Rice · Charred Corn · Guacamole · Tomato
Black Beans · House-Made Red Salsa · Lime
[**Substitute Quinoa 2.0**]

WAGYU STEAK & NOODLE BOWL* 28.5

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

BLACKENED MAHI MAHI* 28.5

Simply Grilled or Blackened · Brussels Sprouts
Lemon · House-Made Herb Remoulade

BURRATA CHICKEN PARM ALLA VODKA 28.5

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

RAINBOW SUSHI BOWL* 27.5

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

JUMBO BARBECUE BABY BACK RIBS

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

[1LB HALF RACK 24.5 2LB FULL RACK 37.5]

ADD 4 WINGS OR 2 TENDERS OR BBQ BREAST 7.0

GRILLED SALMON ZEN BOWL* 26.5

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

CRISPY CHICKEN TENDER PLATTER 23.5

Hand-Battered & Buttermilk Marinated
Double Dipped · French Fries · Asian Style Cole Slaw
Honey Mustard · BBQ Sauce

SOUTHERN FRIED CHICKEN & WAFFLES 24.5

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

PRIME CHIMICHURRI SKIRT STEAK* 37.5

Flame Grilled & Center Cut · Sweet Plantains
Garlic Mojo · Lime

FLAME GRILLED 14oz NEW YORK STRIP* 42.5

Certified Angus Beef · Truffle Mac & Cheese
Garlic Herb Butter

CENTER CUT 8oz FILET MIGNON* 42.5

Flame Grilled · Truffle Mac & Cheese
Garlic Herb Butter

SIDES + FRIES

TRUFFLE MAC & CHEESE 10.5

White Cheddar · Manchego · Parmesan
Butter Toasted Breadcrumbs · Chives

SWEET PLANTAINS 8.5

Creamy Garlic Mojo · Lime

ROASTED BRUSSEL SPROUTS 8.5

Maple · Mustard · Thyme

PETITE SIGNATURE CAESAR SALAD 9.5

Focaccia Garlic & Herb Croutons
Parmesan Reggiano

BASKET OF SWEET POTATO FRIES 9.5

Cinnamon Spiced Sweet Cream

SPICY RIGATONI ALLA VODKA SAUCE 9.5

Parmesan · Fresh Basil

ASIAN STYLE COLE SLAW 7.5

Napa Cabbage · Cilantro
Sesame Ginger Drizzle

BASKET OF CRISPY FRIES 8.5

+ Truffle Parmesan  4.5

+ Cajun Spice  1.5

HOMEMADE DESSERTS

KEY LIME PIE 11.0

Graham Cracker Crust · Whipped Cream

STRAWBERRY SHORTCAKE TRES LECHES 12.5

Strawberries · Whipped Cream

CHOCOLATE CHUNK BREAD PUDDING 12.5

Vanilla Bean Ice Cream · Salted Caramel · Dark Chocolate

LIGHTER CHOICE 

VEGETARIAN 

VEGAN 

GLUTEN FREE 

VEGAN AVAILABLE 

GLUTEN FREE AVAILABLE 

A service charge of 18% will be added to your group if it is a party of 6 or more. We proudly serve Bell & Evans chicken products.

*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.