

## APPETIZERS

**CRISPY ASIAN CALAMARI TOWER 17.5**Asian Slaw · Sweet & Sour Sauce  
Scallions · Sesame Ginger Drizzle**SPICY TUNA TARTARE\* 18.5**Hand Cut Ahi Tuna · Avocado · Cucumber  
Cilantro · Spicy Mayo · Malanga Chips**JUMBO SHRIMP COCKTAIL 17.5**Served Chilled · Cocktail Sauce  
Stone Crab Mustard Sauce · Lemon**SPINACH & ARTICHOKE DIP 16.5**Four Cheese Blend · House-Made Red Salsa  
Sour Cream · Tortilla Chips**SPICY SALMON CRISPY RICE\* 16.5**Hand Cut Fresh Salmon · Eel Sauce  
Spicy Mayo · Cilantro**TRUFFLE STREET CORN GUACAMOLE 17.0**BAR RITA Signature Guac · Charred Corn  
Truffle Crema · Cotija · Chile-Lime Spice**CHICKEN LETTUCE WRAPS 16.5**Korean Style Marinated & Grilled Chicken  
Sweet Soy Glaze · Butter Lettuce Cups**SHORT RIB BEEF SLIDERS\* (2) 15.5**Tap 42 Burger Blend · Braised Short Rib  
Melted Cheddar · Dijonnaise**CRISPY CHICKEN TENDERS 15.5**Organic & Buttermilk Marinated  
Double Dipped · Honey Mustard · BBQ Sauce**FLAME GRILLED CHICKEN WINGS 16.5**Sweet & Spicy BBQ Sauce · Buffalo Sauce  
Blue Cheese Dressing · Celery · Carrots

## SALADS

**GRILLED CHICKEN AVOCADO SALAD 19.5**Sliced Grilled Chicken · Mixed Greens  
Charred Corn · Black Beans  
Manchego Cheese · Tomato · Tortilla Strips  
Cilantro Lime Vinaigrette**SOUTHERN FRIED CHICKEN SALAD 19.5**Hand-Battered Chicken Tenders  
Chopped Greens · Tomato · Bacon · Grilled  
Onions · Chopped Egg · Cheddar Cheese  
Garlic Buttermilk Dressing**AHI TUNA POKE SALAD\* 23.5**Chopped Greens · Avocado · Mango  
Macadamia Nuts · Crispy Wontons · Tomato  
Mango Vinaigrette · Sesame Ginger Drizzle**TAP 42 CHOPPED SALAD 13.5**Chopped Greens · Tomatoes · Cucumbers  
Charred Corn · Cotija Cheese · Edamame  
Carrots · Creamy Tomatillo Ranch**DREW'S SIGNATURE CAESAR SALAD 13.5**Chopped Romaine Lettuce · Parmesan  
Reggiano · Focaccia Garlic & Herb Croutons  
House-Made Caesar Dressing

## (+ ) ADD ONS (+ )

|                                      |      |
|--------------------------------------|------|
| ORGANIC GRILLED CHICKEN BREAST ..... | 7.0  |
| GRILLED SALMON* .....                | 8.0  |
| FRESH MAHI MAHI* .....               | 9.0  |
| BLACKENED JUMBO SHRIMP .....         | 9.5  |
| 6OZ PETITE FILET MIGNON* .....       | 13.0 |

## BURGERS + SANDWICHES

SERVED WITH CRISPY FRIES

**THE PROHIBITION\* 18.5**Tap 42 Burger Blend · White Cheddar · LTO  
Applewood Bacon · Secret Sauce · Dijonnaise**CRISPY CHICKEN TENDER MELT 18.5**Melted Cheddar · Smashed Avocado · Tomato  
Truffle Ranch · Toasted Baguette**THE DRUNKEN GOAT\* 19.5**Lamb & Beef Blend · Whipped Goat Cheese  
Arugula · Tomato · Onion · Dijonnaise  
Purple Haze Raspberry Jam**TRUFFLE FILET STEAK SANDWICH\* 23.5**Grilled Filet Mignon · Melted White Cheddar  
Caramelized Onions · Truffle Aioli**CAJUN GRILLED MAHI SANDWICH\* 18.5**Lettuce · Tomato · Onion  
House-Made Herb Remoulade**THE IMPOSSIBLE FRENCH DIP 19.5**Plant Based Patty · Mushroom Au Jus  
Caramelized Onions · White Cheddar  
Creamy Horseradish

# ENTREES

## CALIFORNIA CHOPPED CHICKEN BOWL 23.5

Grilled Organic 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

## SOUTHERN FRIED CHICKEN & WAFFLES 23.5

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

## BURRATA CHICKEN PARM ALLA VODKA 28.5

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

## RAINBOW SUSHI BOWL\* 26.5

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 36.5 ]  
ADD 4 WINGS OR 2 TENDERS OR BBQ BREAST 6.0

## 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

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

## BEER BATTERED FISH & CHIPS\* 24.5

Fresh Cut Mahi Mahi · Crispy Fries  
Asian Style Cole Slaw  
House-Made Herb Remoulade · Lemon

## FRESH MAHI MAHI\* 27.5

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

## PRIME CHIMICHURRI SKIRT STEAK\* 37.5

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

## FLAME GRILLED 14oz NEW YORK STRIP\* 39.5

Certified Angus Beef · Truffle Mac & Cheese  
Garlic Herb Butter

## CENTER CUT FILET MIGNON\* 39.5

Flame Grilled · Truffle Mac & Cheese  
Garlic Herb Butter

## SIDES + FRIES

### TRUFFLE MAC & CHEESE 9.5

Cheddar · Parmesan Herb Crust

### SWEET PLANTAINS 8.0

Creamy Garlic Mojo · Lime

### ROASTED BRUSSEL SPROUTS 8.0

Maple · Mustard · Thyme

### BASKET OF SWEET POTATO FRIES 9.5

Cinnamon Spiced Sweet Cream

### SPICY RIGATONI ALLA VODKA SAUCE 8.5

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

### PETITE SIGNATURE CAESAR SALAD 8.0

Focaccia Garlic & Herb Croutons  
Parmesan Reggiano

## CRAFT DESSERTS

### STRAWBERRY SHORTCAKE TRES LECHES 12.0

Strawberries · Whipped Cream

### CHOCOLATE CHUNK BREAD PUDDING 12.0

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.