

## APPETIZERS

### CRISPY ASIAN CALAMARI TOWER 17.5

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

### SPICY SALMON CRISPY RICE\* (GFA) 16.5

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

### SPINACH & ARTICHOKE DIP 16.5

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

### TRUFFLE STREET CORN GUACAMOLE (GF) 17.0

BAR (42) RITA Signature Guac · Charred Corn  
Truffle Crema · Cotija · Chile-Lime Spice

### CHICKEN LETTUCE WRAPS (42) 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

Hand-Battered & Buttermilk Marinated  
Double Dipped · Honey Mustard · BBQ Sauce

### 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 19.5

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) 13.5

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

### DREW'S SIGNATURE CAESAR SALAD (GFA) 13.5

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

#### (+) ADD ONS (+)

BELL & EVANS GRILLED CHICKEN BREAST.....	7.0
GRILLED SALMON* .....	8.0
FRESH MAHI MAHI* .....	9.0
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) 23.5

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) 18.5

Lettuce · Tomato · Onion  
House-Made Herb Remoulade

### THE IMPOSSIBLE FRENCH DIP (42) 19.5

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

## 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\* 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 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

Hand-Battered & 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 8oz 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 8.5

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 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

## CRAFT DESSERTS

### 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.