

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 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

SPICY TUNA TARTARE* (42) (GF) 18.5

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

CRISPY CHICKEN TENDERS 15.5

Organic & Buttermilk Marinated
Double Dipped · Honey Mustard · BBQ Sauce

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

AHI TUNA POKE SALAD* (42) 23.5

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

SOUTHERN FRIED CHICKEN SALAD 19.5

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

GOLDEN QUINOA "SUPERFOOD" SALAD (GF) (42) 17.5

Mixed Greens · Brussels Sprouts
Mandarin Oranges · Green Apple
Cranberries · Almonds · Feta
Citrus Vinaigrette

TAP (42) CHOPPED SALAD (42) (GF) 15.0

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

(+)
ADD ONS (+)

ORGANIC GRILLED CHICKEN BREAST	7.0
GRILLED SALMON*	8.0
FRESH MAHI MAHI*	9.0
IMPOSSIBLE PATTY	8.5

BURGERS + SANDWICHES

SERVED WITH CRISPY FRIES

THE PROHIBITION* (GFA) 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

TRUFFLE FILET STEAK SANDWICH* (GFA) 23.5

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

THE DRUNKEN GOAT* (GFA) 19.5

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

THE IMPOSSIBLE FRENCH DIP (GF) 19.5

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

ENTREES

START WITH A **CHOPPED BLT SALAD** **GF** \$7

Chopped Romaine, Tomato, Cheddar, Grilled Onion, Bacon & your choice of House-made Dressing

CALIFORNIA CHOPPED CHICKEN BOWL **42** **GF** 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

FRESH MAHI MAHI* **42** **GF** 27.5

Simply Grilled or Blackened
Brussels Sprouts · Lemon
House-Made Tartar Sauce

CRISPY CHICKEN TENDER PLATTER 23.5

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

RAINBOW SUSHI BOWL* **42** **GFA** 26.5

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

GRILLED SALMON ZEN BOWL* **42** **GFA** 26.5

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

BURRATA CHICKEN PARM ALLA VODKA 28.5

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

JUMBO BARBECUE BABY BACK RIBS **GF** **2** 28.5

Slow Cooked · Fall Off The Bone Tender
Sweet & Smokey BBQ Sauce · Crispy Fries
[1LB HALF RACK 24.5 2LB FULL RACK 38.5]

ADD 4 WINGS OR 2 TENDERS OR BBQ BREAST 6.0

BEER BATTERED FISH & CHIPS* 24.5

Fresh Cut Mahi Mahi · Crispy Fries
Asian Style Cole Slaw
House-Made Tartar Sauce · Lemon

PRIME CHIMICHURRI SKIRT STEAK* **GF** 38.5

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

FLAME GRILLED 14oz NEW YORK STRIP* **GFA** 41.5

Certified Angus Beef · Truffle Mac & Cheese
Garlic Herb Butter

CENTER CUT FILET MIGNON* **GFA** 41.5

Flame Grilled · Truffle Mac & Cheese
Garlic Herb Butter

SIDES + FRIES

TRUFFLE MAC & CHEESE 9.5

Cheddar · Parmesan Herb Crust

SWEET PLANTAINS **VA** **GF** 8.0

Creamy Garlic Mojo · Lime

ROASTED BRUSSEL SPROUTS **VA** **GF** 8.0

Maple · Mustard · Thyme

BASKET OF SWEET POTATO FRIES **VA** **GF** 9.5

Cinnamon Spiced Sweet Cream

ASIAN STYLE COLE SLAW **GF** 7.5

Napa Cabbage · Cilantro
Sesame Ginger Drizzle

BASKET OF CRISPY FRIES **GF** 8.5

+ Truffle Parmesan **GF** 4.5
+ Cajun Spice **GF** 1.5

SPICY RIGATONI ALLA VODKA SAUCE **GF** 8.5

Parmesan · Fresh Basil

CRAFT DESSERTS

STRAWBERRY SHORTCAKE TRES LECHES **GF** 12.0

Strawberries · Whipped Cream

CHOCOLATE CHUNK BREAD PUDDING **GF** 12.0

Vanilla Bean Ice Cream · Salted Caramel · Dark Chocolate

LIGHTER CHOICE **42**

VEGETARIAN 

VEGAN 

GLUTEN FREE **GF**

VEGAN AVAILABLE **VA**

GLUTEN FREE AVAILABLE **GFA**

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.

All Day 10/23/2023