

APPETIZERS

CRISPY ASIAN CALAMARI TOWER 18.5Asian 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) 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**SPINACH & ARTICHOKE DIP 16.5**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* 18.5Bacon, Egg & Cheese • Hash Brown • Truffle Aioli
Toasted Brioche Bun**THICK CUT PEPPERED BACON 2.0****CHICAGO STYLE STEAK & EGGS* 24.5**Grilled Filet Mignon • Creamy Garlic Spinach
Classic Hash Browns • Sunny Side Up Eggs**TRUFFLE STREET CORN AVOCADO TOAST* (GF) 18.5**Sunny Side Up Eggs • Toasted Brioche
Guacamole • Truffle Crema • Chili-Lime Spice**THE BRUNCH SMASH 20.5**Two Tap 42 Blend Patties • Melted American Cheese
Thick Cut Peppered Bacon • Sunny Side Up Egg
Caramelized Onions • Smash Sauce**TRES LECHES FRENCH TOAST (GF) 18.5**Strawberries & Bananas
Dulce de Leche Whipped Cream • Maple Syrup**SOUTHERN FRIED CHICKEN & WAFFLES 24.5**Hand Battered Buttermilk Tenders • Maple Syrup
Powdered Sugar • Served with Sweet Potato Fries
Cinnamon Spiced Sweet Cream

GASTROGRUB

GRILLED CHICKEN AVOCADO SALAD (42) (GF) 19.5Mixed Greens • Charred Corn • Black Beans
Manchego Cheese • Tomato • Tortilla Strips
Cilantro Lime Vinaigrette**THE PROHIBITION BURGER* (GFA) 18.5**Tap 42 Burger Blend • Applewood Bacon
White Cheddar • LTO • Secret Sauce • Dijonnaise**CALIFORNIA CHOPPED CHICKEN BOWL (42) (GF) 23.5**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) 26.5**Pan Fried Brown Rice • Green Veggie Stir-Fry
Truffle Miso Glaze • Toasted Sesame
[Substitute quinoa 2.0]**WAGYU STEAK & NOODLE BOWL* 28.5**Mishima Reserve Wagyu Beef • Fresh Lo Mein Wok
Sprouts • Scallions • Samurai Sauce**DREW'S GRILLED CHICKEN CAESAR SALAD (GFA) 20.5**Grilled Chicken Breast • Chopped Romaine Lettuce
Focaccia Garlic & Herb Croutons
House-Made Caesar Dressing**TRUFFLE FILET STEAK SANDWICH* (GFA) 24.5**Grilled Filet Mignon • Melted White Cheddar
Caramelized Onions • Truffle Aioli**JUMBO BARBECUE BABY BACK RIBS (42) (GF) 37.5**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

CRISPY CHICKEN TENDER PLATTER 23.5Organic & Buttermilk Marinated
French Fries • Asian Style Cole Slaw
Honey Mustard • BBQ Sauce**PRIME CHIMICHURRI SKIRT STEAK* (GF) 37.5**Allen Brothers Flame Grilled & Center Cut
Sweet Plantains • Garlic Mojo • Lime