

BOTTOMLESS BRUNCH

APPETIZERS

CRISPY ASIAN CALAMARI TOWER 18.5

Asian 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) 17.5

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

JUMBO SHRIMP COCKTAIL 42 (GF) 18.5

Served Chilled · Cocktail Sauce
Stone Crab Mustard Sauce · Lemon

PHILLY CHEESESTEAK EGG ROLLS 17.5

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 17.5

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* 18.5

Bacon, Egg & Cheese · Hash Brown · Truffle Aioli
Toasted Brioche Bun

THICK CUT PEPPERED BACON 2.0

CHICAGO STYLE STEAK & EGGS* 25.5

Grilled Filet Mignon · Creamy Garlic Spinach
Classic Hash Browns · Sunny Side Up Eggs

TRUFFLE STREET CORN AVOCADO TOAST* 🌿 19.5

Sunny Side Up Eggs · Toasted Brioche
Guacamole · Truffle Crema · Chili-Lime Spice

THE BRUNCH SMASH 21.5

Two Tap 42 Blend Patties · Melted American Cheese
Thick Cut Peppered Bacon · Sunny Side Up Egg
Caramelized Onions · Smash Sauce

TRES LECHES FRENCH TOAST 🌿 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

TAP FAVORITES

GRILLED CHICKEN AVOCADO SALAD 42 (GF) 20.5

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

DREW'S GRILLED CHICKEN CAESAR SALAD (GFA) 20.5

Grilled Chicken Breast · Chopped Romaine Lettuce
Focaccia Garlic & Herb Croutons
House-Made Caesar Dressing

TAP 42 CHOPPED SALAD 42 (GF) 🌿 14.5

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

THE PROHIBITION BURGER* (GFA) 19.5

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

TRUFFLE FILET STEAK SANDWICH* (GFA) 24.5

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

CHOPPED CHICKEN CAESAR WRAP 19.5

Grilled Chicken OR Crispy Chicken Tenders
Romaine · Parmesan Reggiano
Focaccia Croutons · House-Made Caesar Dressing

CALIFORNIA CHOPPED CHICKEN BOWL 42 (GF) 24.5

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) 27.5

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

WAGYU STEAK & NOODLE BOWL* 29.5

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

JUMBO BARBECUE BABY BACK RIBS 🌿 (GF)

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

1LB HALF RACK 25.5 2LB FULL RACK 37.5

ADD 4 WINGS OR 2 TENDERS OR BBQ BREAST 7.0

CRISPY CHICKEN TENDER PLATTER 24.5

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

PRIME CHIMICHURRI SKIRT STEAK* (GF) 38.5

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

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.

Brunch 3/3/2025 T2