

APPETIZERS

SHORT RIB BEEF SLIDER*

7.95 (EA)

Tap 42 Burger Blend · Braised Short Rib · Melted Cheddar
Dijonnaise

CRISPY ASIAN CALAMARI TOWER

18.5

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

SPICY SALMON CRISPY RICE*

GF

17.5

Hand Cut Fresh Salmon · Eel Sauce · Spicy Mayo · Cilantro

FLAME GRILLED CHICKEN WINGS

GF

17.5

House-Made Buffalo Sauce · Sweet & Smokey BBQ Sauce
Celery · Carrots · Chunky Blue Cheese or Buttermilk Ranch

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

17.5

Korean Style Marinated & Grilled Chicken · Sweet Soy Glaze
Butter Lettuce Cups

JUMBO SHRIMP COCKTAIL

GF

18.5

Served Chilled · Cocktail Sauce · Lemon
Stone Crab Mustard Sauce

SPINACH & ARTICHOKE DIP

17.5

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

SPICY TUNA TARTARE*

GF

19.5

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

SALADS

GRILLED CHICKEN AVOCADO SALAD

GF

20.5

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

SOUTHERN FRIED CHICKEN SALAD

21.5

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

AHI TUNA POKE SALAD*

22.5

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

TAP42 CHOPPED SALAD

GF

14.5

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

DREW'S SIGNATURE CAESAR SALAD

GFA

14.5

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

ADD ONS	
Bell & Evans Grilled Chicken Breast.....	7.0
Buffalo Chicken Tenders (2)	7.0
Grilled Salmon*	9.0
Blackened Jumbo Shrimp	9.5
Fresh Mahi Mahi*	10.5

BURGERS + HANDHELDS

SERVED WITH CRISPY FRENCH FRIES

THE PROHIBITION*

GFA

19.5

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

THE BIG SMASH*

GFA

19.5

Two Tap 42 Blend Patties · Smash Sauce · Caramelized Onions
Melted American Cheese

+ ADD THICK CUT PEPPERED BACON 2.5

THE DRUNKEN GOAT*

GFA

20.5

Lamb & Beef Burger Blend · Honey Whipped Goat Cheese
LTO · Dijonnaise ·  Purple Haze Raspberry Jam

CAJUN GRILLED MAHI SANDWICH*

GFA

19.5

Lettuce · Tomato · Onion · House-Made Herb Remoulade

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

BUFFALO CHICKEN TENDER WRAP

19.5

Hand-Battered Chicken Tenders · House-Made Buffalo Sauce
Chopped Romaine · Chunky Blue Cheese or Buttermilk Ranch

THE IMPOSSIBLE FRENCH DIP

GF

21.5

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

ENTREES

GRILLED SALMON ZEN BOWL* GF 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

CALIFORNIA CHOPPED CHICKEN BOWL 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

CRISPY CHICKEN TENDER PLATTER 24.5

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

BURRATA CHICKEN PARM ALLA VODKA 29.5

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

RAINBOW SUSHI BOWL* GFA 26.5

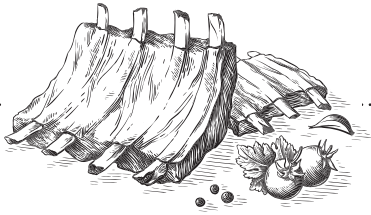
Tuna · Salmon · Steamed & Chilled Jumbo Shrimp · Avocado
Cucumber · Scallion · Sushi Rice · Sesame

SOUTHERN FRIED CHICKEN & WAFFLES 24.5

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

FRESH MAHI MAHI* GF 28.5

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

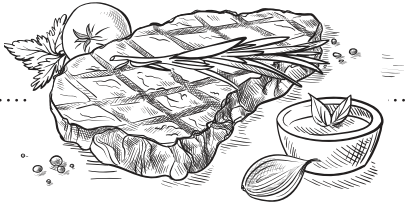


JUMBO BARBECUE BABY BACK RIBS GF

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

1LB RACK 25.5 2LB RACK 37.5

+ ADD 4 WINGS OR 2 TENDERS OR BBQ BREAST 7.0



PRIME CHIMICHURRI SKIRT STEAK* GF 38.5

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

CAJUN SPICED NEW YORK STRIP* GFA 39.5

14OZ Flame Grilled Angus Beef · Truffle Mac & Cheese
Garlic Herb Butter · Creamy Horseradish

CENTER CUT FILET MIGNON* GF 39.5

8OZ Flame Grilled · Fully Loaded Mashed Potatoes
Garlic Herb Butter

SIDES + FRIES

FULLY LOADED MASHED POTATOES GF 12.5

TRUFFLE MAC & CHEESE V 11.5

SWEET PLANTAINS V GF VA 8.5

SOY GLAZED BRUSSELS SPROUTS V GFA VA 8.5

PETITE SIGNATURE CAESAR SALAD GFA 9.5

SPICY RIGATONI ALLA VODKA SAUCE V 9.5

BASKET OF SWEET POTATO FRIES V GF VA 9.5

BASKET OF CRISPY FRIES V GF 8.5

+ Truffle Parmesan V GF 4.5

+ Cajun Spice V GF 1.5

Homemade DESSERTS

KEY LIME PIE V 11.0

Graham Cracker Crust · Whipped Cream

STRAWBERRY SHORTCAKE TRES LECHES V 12.5

Strawberries · Whipped Cream

CHOCOLATE CHUNK BREAD PUDDING V 12.5

Vanilla Bean Ice Cream · Salted Caramel · Dark Chocolate

GF Gluten Free

GFA Gluten Free Available

V Vegetarian

V Vegan

VA Vegan 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.

ALL DAY 01/06/2026