

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* (GFA) 17.5

Hand Cut Fresh Salmon • Eel Sauce
Spicy Mayo • Cilantro

FLAME GRILLED CHICKEN WINGS (GF) 42 17.5

House-Made Buffalo Sauce • Chunky Blue Cheese
Celery • Carrots

PHILLY CHEESESTEAK EGG ROLLS 17.5

Shaved Ribeye • Cooper Sharp Cheese
Caramelized Onions • Spicy Ketchup
Smash Sauce

TRUFFLE STREET CORN GUACAMOLE 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

JUMBO SHRIMP COCKTAIL 42 (GF) 18.5

Served Chilled • Cocktail Sauce
Stone Crab Mustard Sauce • Lemon

SPINACH & ARTICHOKE DIP 17.5

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

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 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* 42 24.5

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

TAP 42 CHOPPED SALAD 42 (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 (+)

BUFFALO CHICKEN TENDERS (2)	6.5
BELL & EVANS GRILLED CHICKEN BREAST	7.0
GRILLED SALMON*	9.0
BLACKENED JUMBO SHRIMP	9.5
FRESH MAHI MAHI*	10.5

BURGERS + HANDHELDS

SERVED WITH CRISPY 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
Melted American Cheese • Caramelized Onions
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 WRAP 19.5

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

THE IMPOSSIBLE FRENCH DIP 21.5

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

ENTREES

CALIFORNIA CHOPPED CHICKEN BOWL 24.5

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* 29.5

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

BLACKENED MAHI MAHI* 28.5

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

BURRATA CHICKEN PARM ALLA VODKA 29.5

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

RAINBOW SUSHI BOWL* 28.5

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 25.5 2LB FULL RACK 37.5]

ADD 4 WINGS OR 2 TENDERS OR BBQ BREAST 7.0

GRILLED SALMON ZEN BOWL* 27.5

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

CRISPY CHICKEN TENDER PLATTER 24.5

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

SOUTHERN FRIED CHICKEN & WAFFLES 24.5

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

PRIME CHIMICHURRI SKIRT STEAK* 38.5

Allen Brothers Center Cut · Flame Grilled
Garlic Mojo · Lime · Fully Loaded Mashed Potatoes

CAJUN SPICED NEW YORK STRIP* 43.5

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

CENTER CUT FILET MIGNON* 43.5

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

SIDES + FRIES

FULLY LOADED MASHED POTATOES 12.5

Melted Cheddar Cheese · Thick-Cut Bacon
Sour Cream · Chives

TRUFFLE MAC & CHEESE 11.5

White Cheddar · Manchego · Parmesan
Butter Toasted Breadcrumbs · Chives

PETITE SIGNATURE CAESAR SALAD 9.5

Focaccia Garlic & Herb Croutons
Parmesan Reggiano

PETITE CHOPPED HOUSE SALAD 8.5

Mixed Greens · Carrot · Cucumber
Tomato · Champagne Vinaigrette

BASKET OF SWEET POTATO FRIES 9.5

Cinnamon Spiced Sweet Cream

SOY GLAZED BRUSSELS SPROUTS 9.5

Butter Soy Vinaigrette · Lemon

SPICY RIGATONI ALLA VODKA SAUCE 9.5

Parmesan · Fresh Basil

ASIAN STYLE COLE SLAW 7.5

Napa Cabbage · Cilantro
Sesame Ginger Drizzle

SWEET PLANTAINS 8.5

Creamy Garlic Mojo · Lime

BASKET OF CRISPY FRIES 8.5

+ Truffle Parmesan   4.5

+ Cajun Spice   1.5

HOMEMADE DESSERTS

KEY LIME PIE 11.0

Graham Cracker Crust · Whipped Cream

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.

All Day TDA 11/26/2025