

TAP 42 3 COURSE SUMMER MENU

LUNCH MENU \$29 / AVAILABLE MONDAY - FRIDAY

APPETIZERS

CRISPY ASIAN CALAMARI TOWER

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

SPICY SALMON CRISPY RICE* GEA

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

FLAME GRILLED CHICKEN WINGS GF

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

TRUFFLE STREET CORN GUACAMOLE GE

Signature Guac · Charred Corn · Truffle Crema · Cotija · Chile-Lime Spice

(PLEASE CHOOSE ONE)

THE PROHIBITION*

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

GRILLED CHICKEN AVOCADO SALAD GE

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

CRISPY CHICKEN TENDER PLATTER

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

THE BIG SMASH*

Two Tap 42 Blend Patties · Smash Sauce Melted American Cheese · Caramelized Onions ADD SUNNY SIDE UP EGG 1.0 ADD THICK CUT PEPPERED BACON 2.5

BLACKENED MAHI MAHI SANDWICH

House-Made Tartar Sauce · Lettuce Tomato · Onion · Crispy Fries

CALIFORNIA CHOPPED CHICKEN BOWL GE

Grilled Free Range Chicken Breast Cilantro Rice · Charred Corn Guacamole · Tomato · Black Beans House-made Red Salsa · Lime

DESSERT

STRAWBERRY SHORTCAKE TRES LECHES

Strawberries · Whipped Cream

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.



3 COURSE SUMMER MENU

DINNER MENU \$39 / AVAILABLE SUNDAY - THURSDAY

APPETIZERS

CRISPY ASIAN CALAMARI TOWER

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

SPICY SALMON CRISPY RICE* GFA

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

FLAME GRILLED CHICKEN WINGS GF

Sweet & Spicy BBQ Sauce \cdot Blue Cheese Dressing \cdot Celery \cdot Carrots

TRUFFLE STREET CORN GUACAMOLE GF

Signature Guac · Charred Corn · Truffle Crema · Cotija · Chile-Lime Spice

ENTREES (PLEASE CHOOSE ONE)

WAGYU STEAK & NOODLE BOWL*

Certified Angus Beef · Fresh Lo Mein Wok Sprouts · Scallions · Samurai Sauce

BARBECUE BABY BACK RIBS GF

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

CRISPY CHICKEN TENDER PLATTER

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

GRILLED SALMON ZEN BOWL* GEA

Pan Fried Brown Rice · Green Veggie Stir-Fry
Truffle Miso Glaze · Toasted Sesame

RAINBOW SUSH! BOWL* GFA

 $\label{thm:cond} \textbf{Tuna} \cdot \textbf{Salmon} \cdot \textbf{Whitefish} \cdot \textbf{Avocado} \\ \textbf{Cucumber} \cdot \textbf{Scallion} \cdot \textbf{Sushi Rice} \cdot \textbf{Sesame} \\$

BURRATA CHICKEN PARM

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

DESSERT

STRAWBERRY SHORTCAKE TRES LECHES

Strawberries · Whipped Cream

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