



# FOOD FLIGHTS

## APPETIZERS

### POUTINE

Fries, Alma Cheese Curds, Stout Gravy, Scallions – \$11

Add Pork Belly \$4

### CHORIZO CRAB DIP

Blue Crab, Mexican Chorizo, Roasted Poblanos, Queso Fresco, Cilantro, Fried Flour Tortillas – \$10

### SOFT PRETZEL

Bavarian Pretzels, Jalapeño Beer Cheese, Honey Mustard – \$9

### KOREAN FRIED CHICKEN WINGS

Twice Fried, Soy-Chile Glaze, Cashews, Toasted Sesame, Scallions, Gochujang Ranch – \$13

### BUFFALO FRIED CHICKEN WINGS

Twice Fried, Tap House Buffalo Sauce, Bleu Cheese Dressing, Celery Sticks – \$12

### BEER CURRIED MUSSELS

Ale-Red Curry Broth, Basil, Coriander, Grilled Baguette – \$11

### BELT DEVILED EGGS

Classic Deviled Eggs, Peppered Bacon, Plum Tomato, Pea Shoots, Rye Crumble – \$7

### FRIED COD-CORN FRITTERS

Pacific Cod, Sweet Corn, Scallions, Remoulade, Micro Greens – \$8

### BO SSAM LETTUCE WRAPS

Roasted Pork Shoulder, Bibb Lettuce, Pickled Carrot, Radish, Rice, Cashew Scallion Sauce, Cucumber Kimchi, Ssamjang – \$10

### SNACK FLIGHT

Bar Nuts, Chile Dusted Popcorn, BELT Deviled Eggs, Fried Cod-Corn Fritters – \$12

# SCHOONERS

## SOUPS & SALADS

### APPLE-SPICE WALNUT SALAD

Mixed Greens, Gala Apple, Spiced Walnuts, Dried Cranberries, Feta Cheese, Balsamic Vinaigrette – \$9

### CLASSIC WEDGE

Iceberg Lettuce, Bacon, Red Onion, Tomatoes, Bleu Cheese Crumbles, Toasted Almonds, Brioche Croutons, Parmesan, Bleu Cheese Dressing – \$10 (MINUS BACON)

*Dressings: Ranch, Bleu Cheese, Honey Mustard, Lemon Poppy Seed Vinaigrette, Balsamic Vinaigrette, Smoked Tomato Vinaigrette,*

### SUNFLOWER SALAD

Mixed Greens, Sunflower Sprouts, Toasted Sunflower Seeds, Roasted Beets, Orange Supremes, Feta Cheese, Lemon Poppy Seed Vinaigrette – \$11

### TAP HOUSE SALAD

Mixed Greens, Plum Tomatoes, Roasted Corn, Red Onions, Parmesan, Brioche Croutons – \$5

Add Grilled Chicken \$4  
Add Grilled Salmon \$7

### FRENCH ONION

Caramelized Onions, Swiss, Brioche Croutons – \$7 Bowl, \$4 Cup

### PUB ALE BISQUE

Cheddar, American, Smoked Gouda, Bacon, Crispy Shallots, Parsley – \$7 Bowl, \$4 Cup

FOOD CREATED BY JOHN MARTIN, EXECUTIVE CHEF & KATHRYN VARGA, SOUS CHEF

# FULL PINTS

## BURGERS & SANDWICHES

Served with Fries. Substitute Sweet Potato Fries, Side Salad or Cup of Soup for \$3.

### TALLGRASS BURGER

Braveheart Ground Beef, Bleu Cheese Crumbles, Peppered Bacon, Fried Onion Strings, Arugula, Smoked Tomato Aioli, Potato Bun – \$12

### BBQ CHEDDAR BURGER

Braveheart Ground Beef, Buffalo Sweat BBQ Sauce, Cheddar, Caramelized Onions, Peppered Bacon, Lettuce, Tomato, Bread and Butter Pickles, Potato Bun – \$13

### CLASSIC DINER BURGER

Griddled Double Beef Patties, Smoked Cheddar Cheese, Lettuce, Onion, Tomato, Bread and Butter Pickles, Dijonnaise, Sesame Bun – \$11

### KONZA PRAIRIE VEGGIE BURGER

Wild Rice-Black Bean Walnut Patty, Lettuce, Tomato, Onion, Bread and Butter Pickles, Smoke Tomato Aioli, Potato Bun – \$10

### CUBANO

Roasted Pork Shoulder, City Ham, Swiss, Bread and Butter Pickles, Mustard, Cuban Roll – \$12

### SALMON BLT

Grilled Atlantic Salmon, Peppered Bacon, Lettuce, Tomato, Lemon-Dill Tzatziki, Potato Bun – \$14

### FRIED CHICKEN SANDWICH

Buttermilk Fried Chicken, Jalapeno-Corn Slaw, Bread and Butter Pickles, Remoulade, Sesame Bun – \$11

### BAHN MI

Lemongrass Duroc Pork, Pickled Carrot, Radish, Cucumber, Jalapeno, Coriander, Chile Aioli, Hoagie Bun – \$11

### SMOKED TURKEY AVOCADO SANDWICH

Smoked Turkey, Peppered Bacon, Swiss, Tomato, Mixed Greens, Avocado Spread, Sun-Dried Tomato Aioli, Hoagie Bun – \$11

# GROWLERS

## MAIN COURSES

## 12 OZ STEAK FRITES\*

Served with Garlic-Parmesan Fries and your choice of Sauce: Smoked Chimichurri, House Steak Sauce, Kalbi Compound Butter

KC STRIP – \$24

RIBEYE – \$27

## POT PIE

Roasted Chicken, Root Vegetables, Roasted Corn, Arugula, Herb Gravy, Cheddar Puff Pastry – \$16

## SEAFOOD PASTA

Cavatappi Pasta, Smoked Tomato Cream Sauce, Arugula, Mussels, Shrimp, Pacific Cod, Fresh Herbs, Grilled Baguette – \$21

## FISH & CHIPS

Ale Beer Batter, Fresh Cod, Fries, Jalapeno-Corn Slaw, Tartar Sauce, Lemon – \$18

## CORN DOG

Andouille Sausage, Cornmeal Batter, Red Beans & Rice, Jalapeno-Corn Slaw, Creole Mustard – \$14

## TAP MAC

Cavatappi Pasta, Three Cheese Sauce, Arugula, Plum Tomato, Bacon, Parmesan Breadcrumbs – \$13 (MINUS BACON)

Add Grilled Chicken \$4  
Add Pork Belly \$4

## MEAT LOAF

Ground Beef and Pork Blend, Peppered Bacon, Roasted Garlic Mashed Potatoes, Balsamic Brussel Sprouts, Stout Gravy, Fried Onions – \$17

## HALF PINTS

### KIDS

### CORN DOG

### CHEESEBURGER

### MAC AND CHEESE

### FRIED FRESH COD

### CHICKEN STRIPS

Kids plates are served with a drink and your choice of Fries, Apples or Tap House Salad – \$7.50

## GRAIN BOWL

Wild Rice Blend, Pickled Carrot, Radish, Sunflower Sprouts, Toasted Sunflower Seeds, Roasted Beets, Lemon-Dill Tzatziki – \$13

## BANGERS & MASH

House Pork Sausage, Roasted Garlic Mashed Potatoes, Balsamic Braised Red Cabbage, Caramelized Onion Gravy – \$16

\*Consuming raw or uncooked meat, poultry, seafood, eggs or shellfish may increase your risk foodborne illness.

Before placing your order, please inform your server if a person in your party has a food allergy or intolerance.

VEGETARIAN ITEM

# FULLY TAPPED

DESSERTS & INDULGENCES

## FRIED CHEESECAKE EGGROLLS

Fried Eggrolls, Cheesecake Filling, Confectioners' Sugar, Strawberry Compote, Whipped Cream, Fresh Mint - \$6

## CHOCOLATE STOUT CAKE

Buffalo Sweat Dark Chocolate Skillet Cake, Coffee Ice Cream, Chocolate Rubble - \$6

## ROOTBEER FLOAT

Housemade Root Beer, Vanilla Ice Cream, Whipped Cream, Toffee Crumble, Chocolate Sauce, Wafer Cookie - \$6

## ROOT BEER



MADE IN HOUSE AND SERVED IN A COLD MUG

Mug - \$3.5  
Growler - \$11

### OUR STORY

In 2015, the Tap House was founded as a 'test kitchen' to develop new beers and explore all parts of the beer world. We produce a rotating lineup of craft brews exclusive to the Tap House, featured alongside the Tallgrass Brewing Company's year-round varieties and seasonal releases.

The Tap House and Tallgrass Brewing Company team truly hope you enjoy these beers and dishes as much as we enjoy creating them to share with you!

Enjoy our outdoor seating and variety of event spaces. To learn more about our event offerings, ask us or check them out online.

TALLGRASSTAPHOUSE.COM



## HOURS

MON-THURS  
11am-10pm  
Bar closes at 11pm

FRI-SAT  
11am-10pm  
Bar closes at midnight

SUNDAY  
11am-10pm  
Bar closes at 10pm

BEER BREWED BY CHRIS KIND-CHALMERS, HEAD BREWER

# BEER ON TAP

### PINTS

#### CHOOSE FROM 20 TAPS

Tap House, Tallgrass Brewing Co. and Guest Taps. Price varies.

### GROWLERS

#### 64 OUNCES OF TAP HOUSE

Available on all Tap House beers! Take the Tap House home with you. Price varies.

# WINE

### WHITE

#### STELLA ROSA MOSCATO

Il Conte Italy 2016, Notes of Peach, Apricot and Honey - \$7

#### MEZZACORONA PINOT GRIGIO

Trentino Italy 2016, Notes of Green Apple, Mineral and Honeysuckle - \$6

#### MATUA SAUVIGNON BLANC

Marlborough New Zealand 2016, Notes of Fresh Lemon Zest, Limestone and Tropical Fruits - \$8

#### COLUMBIA CREST CHARDONNAY

Columbia Valley California 2015, Notes of Apples, Melon, Caramelized Sugar and Butterscotch - \$8

### FLIGHTS

## TAP HOUSE EXCLUSIVES

Choose 4 of our Tap House Exclusive Beers to taste what we are currently brewing! - \$8 to \$15

## TALLGRASS ORIGINALS

Choose 4 of our Tallgrass Brewing Co. Beers to taste what is happening across town! - \$10 to \$15

Or choose any 4-6 Beers to build your own Flight. Price varies.

### RED

#### DARK HORSE PINOT NOIR

California 2016, Notes of Cherry, Molasses and Light Floral - \$6

#### NOBLE VINES 181 MERLOT

Lodi California 2015, Notes of Blackberry, Cherry, Vanilla and Baking Spices - \$7

#### 19 CRIMES RED BLEND

South Eastern Australia 2016, Notes of Bing Cherry, Vanilla and Cranberry - \$7

#### EDNA VALLEY CABERNET SAUVIGNON

Central Coast California 2014, Notes of Blackberry, Cedar, Anis and Cocoa - \$8

# COCKTAILS

#### AMARETTO SOUR

Luxardo Amaretto Liqueur, House-Made Sour Mix - \$6

#### RAZBERRY SUMMER BEER

Vodka, Lemonade, Tallgrass Raspberry Jam Beer - \$6

#### TAP HOUSE MARGARITA

Tequila, Triple Sec, House-Made Sour, Tallgrass 8-Bit Beer - \$7

#### FRUITY FIZZ

Titos Gluten-Free Vodka with Fresh Muddled Lemon, Lime, Orange, and Blueberries - \$8

#### STACEY'S MOM

Gin, Lemon, Blueberry, Mint, Simple Syrup - \$7

#### HIGH TIDE

Spiced Rum, Blue Curacao, Pineapple Juice, Ginger Beer - \$9

#### RYE CANDY

Bulleit Rye Whiskey, Kaluah, and Orange Bitters - \$10

#### NAUGHTY ROOT BEER

Rittenhouse Rye Whiskey, Creme de Cacao, House-Made Root Beer - \$8.5



## HAPPY HOUR

\$3

### TAP HOUSE EXCLUSIVES

3pm-6pm Mon-Fri  
All Day Sunday