



Thank you for considering Tallgrass Tap House for your upcoming event! The Tap House offers over 11,000 square feet of dining space complete with onsite brewing, a full-service dining menu, and full-service bar. The Tap House offers four (4) unique gathering spaces to accommodate a variety of events. Let us create an effortless, comfortable and memorable event for your group at Tallgrass Tap House.

Large Party Dinner Menu

(Pricing is exclusive of beverages, tax and gratuity.)

Offer your guests 2 courses beginning at \$22.50 per person.

Offer your guests 3 courses beginning at \$27.50 per person.

Customized menus listing your final selections will be printed for your guests.
Please make your final selections from the menu items below.

Soup/Salad

(Select three of the following options for your guests to choose)

Tap House Salad

Mixed Greens, Plum Tomatoes, Roasted Corn, Parmesan Cheese, Brioche Croutons

Apple-Spiced Walnut Salad

Mixed Greens, Gala Apple, Spiced Walnuts, Dried Cranberries, Feta Cheese, Balsamic Vinaigrette

Classic Wedge

Iceberg Lettuce, Bleu Cheese Dressing, Bleu Cheese Crumbles, Bacon, Red Onion, Plum Tomatoes, Brioche Croutons, Toasted Almonds

Sunflower Salad

Mixed Greens, Sunflower Shoots, Toasted Sunflower Seeds, Roasted Beets, Orange Supremes, Feta Cheese, Lemon Poppy Seed Vinaigrette

Pub Ale Bisque

Cheddar, American, Smoked Gouda Cheeses, Bacon, Crispy Shallots, Parsley

French Onion

Caramelized Onions, Swiss, Brioche Croutons

Entrées

(Select four of the following options for your guests to choose)

Tallgrass Burger

Braveheart Ground Beef, Bleu Cheese, Peppered Bacon, Fried Onion Strings, Arugula, Smoked Tomato Aioli, on a Potato Bun. Served with Fries.

Meatloaf

Beef and Pork Blend, Peppered Bacon, Roasted Garlic Mashed Potatoes, Balsamic Brussel Sprouts, Fried Onions, Stout Gravy

Beer Can Roasted Chicken Pot Pie

Beer Roasted Chicken, Root Vegetables, Herb Gravy, Cheddar Puff Pastry

Bangers and Mash

House Pork Sausage, Roasted Garlic Mashed Potatoes, Balsamic Braised Red Cabbage, Caramelized Onion Gravy

Fish and Chips

Ale Beer Batter, Pacific Cod, Fries, Jalapeno Corn Coleslaw, Tartar Sauce, Lemon

Seafood Pasta (supplemental + \$6)

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

Steak Frites (supplemental + \$12)

Choice of:

12oz. USDA Choice Kansas City Strip, House Steak Sauce, Garlic-Parmesan Frites
or

12oz. USDA Choice Ribeye, House Steak Sauce, Garlic-Parmesan Frites

Dessert

(Select two of the following options for your guests to choose)

Tap House Root Beer Float

House Made Root Beer, Vanilla Ice Cream, House Made Whipped Cream, Toffee Crumble, Chocolate Sauce, Wafer Cookie

Fried Cheesecake Eggrolls

Fried Eggrolls, Cheesecake Filling, Confectioners' Sugar, Strawberry Compote, Whipped Cream, Fresh Mint

Chocolate Stout Cake

Buffalo Sweat Dark Chocolate Skillet Cake, Coffee Ice Cream, Chocolate Rubble

Catered Hor D'oeuvres

(Perfect for a Social Hour or Cocktail Party. Pricing is exclusive of tax and gratuity.)

Roasted Mixed Nuts (serves 24)

Fresh Herbs, Salty, Spicy, Sweet
\$36

BELT Deviled Eggs (24 halves)

Classic Deviled Eggs, Bacon, Tomato, Pea Shoots, Rye Crumbles
\$32

Soft Pretzel (24 bite size pieces)

Bavarian Pretzel, Beer Cheese, Honey Mustard Sauce
\$24

Fried Buffalo Chicken Wings (24 wings)

Twice Fried, Tap House Buffalo Sauce, Bleu Cheese Dressing, Celery
\$36

Korean Fried Chicken Wings (24 wings)

Twice Fried, Soy-Sesame Glaze, Chopped Cashews, Toasted Sesame, Scallions, Gochujang Ranch
\$39

Chicken Skewers (24 skewers)

Chicken Thigh, Fresh Herb Oil, Cumin-Herb Yogurt Sauce
\$48

Veggie Kabobs (24 skewers)

Zucchini, Red Onion, Red Bell Pepper, Portabella Mushroom, Fresh Herb Oil
\$48

Hummus with Garlic Pita and Veggies (serves 24)

Roasted Red Pepper Hummus, Garlic Pita Bread, Crudités
\$36

Sliced Links with House Made Dipping Sauce (serves 16)

Charred Bratwurst and Hot Links, Porter Beer Mustard, and Buffalo Sweat BBQ Sauce
\$36

Crab and Chorizo Dip (serves 24)

Blue Crab, Mexican Chorizo, Queso Fresco, Roasted Poblano Peppers, Cilantro, Fried Flour Tortilla Chips
\$48

Chimichurri Sliced Steak (serves 16)

USDA Kansas City Strip Steak, Smoked Shallot Chimichurri
\$52

Meatballs (24 meatballs)

Beef and Pork Meatballs, Roasted Red Pepper Marinara
\$36

Administration, Tax and Gratuity

We require a minimum food and beverage purchase for each of our four private dining spaces. That minimum is subject to tax and gratuity and an administrative charge of five percent of the total amount. We do not charge a rental fee for the space.

Sales tax is 8.95 percent on food and non-alcoholic beverages.

Tax on alcoholic beverages is 10 percent. (Subject to tax rates current at time of event, if any changes.)

Gratuity is not automatically added to the final check amount. Please note that any gratuity is paid in full to the service team. For your convenience, we can add: (please check one)

18 percent

20 percent

22 percent

Other amount (please indicate)

Please initial or sign next to your selection. At your discretion, you may modify the gratuity amount at the conclusion of the event.

Reservation Information

To book a large party reservation, please email us at events@lolohospitality.com, or reach us via phone at 785.320.2933.

The guarantee that is required for a group reservation is \$100. Cancellations received after the date of booking will incur a \$100 cancellation charge.

We require a 72-hour advance guarantee of the number of guests in your party. Otherwise, the final bill will reflect the greater of either: the actual number of attendees or the most recently communicated guest-count.

Hosts are welcome to bring in any additional decorations, place cards, and/or to have flowers sent from a local florist. We do ask that the host be responsible for the removal of any additional items at the conclusion of the event.