



TAP HOUSE

Snacks

- ROASTED MIXED NUTS** – Fresh Herbs, Salty, Spicy, Sweet **4**
- DEVILED EGGS** – Classic Deviled Eggs, Crispy Chorizo, Chorizo Oil, Pea Shoots, Parsley **5**
- COD-SCALLION FRITTERS** – Pacific Cod, Scallions, Gochujang Aioli, Asian Micro Greens **5**

Appetizers

- POUTINE** – Fries, Alma Cheese, Stout Demi-Glace, Scallions **10**
Add Crispy Pork Belly **3**
- CRAB AND CHORIZO DIP** – Blue Crab, Mexican Chorizo, Queso Fresco, Roasted Poblano Peppers, Cilantro, Fried Flour Tortilla Chips **10**
- PRETZEL STICKS** – Bavarian Pretzel Sticks, Jalapeño Cheese Sauce, Honey Mustard Sauce **8**
- FRIED BUFFALO CHICKEN WINGS** – Apple Brined Wings, Buffalo Sauce, Bleu Cheese Dressing, Celery **11**
- KOREAN FRIED CHICKEN WINGS** – Twice Fried, Soy-Sesame Glaze, Chopped Cashews, Toasted Sesame, Scallions, Gochujang Ranch **12**
- TAPHOUSE NACHOS** – Tortilla Chips, Buffalo Sweat Chili, Jalapeño Cheese Sauce, Shredded Pepper Jack, Scallions, Cherry Tomatoes, Sour Cream, Jalapeños **11**

Sides

- ROASTED GARLIC MASH POTATOES** **4**
- ARTICHOKE WILD RICE** **3**
- BACON ONION GREEN BEANS** **3**
- COLESLAW** **2**
- BALSAMIC BRUSSELS SPROUTS** **4**
- GRILLED ASPARAGUS** **6**
- FRIES** **4**
- SWEET POTATO FRIES** **5**
- FRUIT** **3**

Desserts

- CARAMEL APPLE CHEESECAKE** – Cheesecake, Caramel, Toasted Pecans, Brandied Apples **7**
- SHORTGRASS ROOT BEER FLOAT** – House-made Root Beer, Vanilla Bean Ice Cream **4**
- PEANUT BUTTER BROWNIE SUNDAE** – Peanut Butter Brownie, Vanilla Bean Ice Cream, Toasted Pecans, Caramel Sauce, Chocolate Sauce **6**

Entrées

- FISH AND CHIPS** – Tallgrass Pub Ale Beer Batter, Pacific Cod, Fries, Jalapeño Corn Coleslaw, Tartar Sauce, Lemon **16**
- MEATLOAF** – Beef and Pork Blend, Black Peppered Bacon, Roasted Garlic Mashed Potatoes, Balsamic Brussel Sprouts, Fried Onions, Stout Demi-Glace **14**
- STEAK FRITES*** – 12 oz. Choice Kansas City Strip, Smoked Shallot Chimichurri, Garlic-Parmesan Frites **29**
- BANGERS AND MASH** – English Pork Sausage, Roasted Garlic Mashed Potatoes, Mirepoix, Sauerkraut, Caramelized Onion Demi-Glace **15**
- SALMON** – Atlantic Salmon, Red Miso Marinade, Artichoke Wild Rice, Grilled Asparagus, Soy Reduction, Scallion Relish **19**
- CHICKEN FRIED CHICKEN** – Fried Chicken Breast, Roasted Garlic Mashed Potatoes, Bacon Onion Green Beans, Tallgrass Pub Ale Bacon Gravy **16**
- BEEF STROGANOFF** – Top Sirloin Tips, Pappardelle Pasta, Portobello Mushroom, Asparagus, Red Pepper, Stout Demi-Glace Cream Sauce **16**

Salads/Soups

- TAPHOUSE SALAD** – Romaine, Mixed Greens, Cherry Tomatoes, Roasted Corn, Parmesan Cheese Brioche Croutons **5**
- BLACK AND BLEU*** – Romaine, Mixed Greens, Blackened Sirloin, Bleu Cheese Crumbles, Cherry Tomatoes, Bacon Bits, Fried Onion String, Smoked Tomato Vinaigrette **13**
- GALA APPLE-SPICED WALNUT SALAD** – Romaine, Mixed Greens, Spiced Walnuts, Gala Apple, Dried Cranberries, Feta Cheese, Balsamic Vinaigrette **9**
Add Grilled Chicken **3**
Add Salmon Fillet **6**
- SPINACH SALAD** – Baby Spinach, Bacon Vinaigrette, Hard Boiled Egg, Cherry Tomato, Parmesan, Red Onion **9**
Add Grilled Chicken **3**
Add Salmon Fillet **6**
- BLACK GARLIC CAESAR** – Romaine, Mixed Greens, Parmesan, Brioche Croutons, Black Garlic Caesar Dressing **8**
Add Grilled Chicken **3**
Add Salmon Fillet **6**
- Dressings:** Ranch, Bleu Cheese, Honey Mustard, Balsamic Vinaigrette, Black Garlic Caesar, Smoked Tomato Vinaigrette
- PUB ALE CHEESE SOUP** – Tallgrass Pub Ale, Cheddar, American, Smoked Gouda Cheeses, Bacon, Scallions, Saltines **6**
- BUFFALO SWEAT CHILI** – Beef and Bean Chili, Buffalo Sweat Stout, Cheddar, Scallions, Sour Cream, Saltines **7**

Sandwiches/Burgers

- All Sandwiches/Burgers Come with Fries**
Sub Sweet Potato Fries Add 2
Sub TapHouse Salad Add 3
Sub Veggie Burger
- TALLGRASS BURGER*** – Ground Beef, Bleu Cheese, Black Peppered Bacon, Fried Onion Strings, Arugula, Smoked Tomato Aioli, Potato Bun **11**
- MUSHROOM SWISS BURGER*** – Ground Beef, Tallgrass Pub Ale Caramelized Mushrooms and Onions, Swiss, Black Pepper Bacon, Black Garlic Aioli, Potato Bun **12**
- BBQ CHEDDAR BURGER*** – Ground Beef, Zombie Monkie BBQ Sauce, Fried Onion Strings, Cheddar, Black Peppered Bacon, Lettuce, Tomato, Pickles, Potato Bun **13**
- CLASSIC BURGER*** – Ground Beef, Cheddar, Lettuce, Tomato, Red Onion, Pickles, Potato Bun **10**
- CUBANO SANDWICH** – Mojo Pork Belly, Smoked Ham, Swiss, Dill Pickles, Mustard, Cuban Roll **12**
- PHILLY CHEESESTEAK** – Sliced Sirloin, Poblano Peppers, Onions, Pepper jack Cheese, Hoagie **13**
- SALMON BLT** – Grilled Salmon, Black Peppered Bacon, Mixed Greens, Tomato, Lemon-Dill Tzatziki, Potato Bun **13**
- SMOKED TURKEY AVOCADO SANDWICH** – Smoked Turkey, Black Peppered Bacon, Swiss, Tomato, Mixed Greens, Avocado Spread, Mustard Aioli, Cuban Roll **11**
- MEATLOAF SANDWICH** – Beef and Pork Blend, Tomato Glaze, Cheddar, Pickles, Fried Onions, Mixed Greens, Potato Bun **9**

John Martin, Chef

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



Our History

The decision to found Tallgrass Brewing Company was made by Jeff Gill and his wife Tricia on April 8, 2006 during a dinner date. Tricia asked Jeff, **“What do you want to do with the rest of your life?”** Jeff, an avid homebrewer and geologist, had been thinking about that exact question quite a bit. “I want to start a microbrewery,” Jeff answered. **Jeff loved creating beers** for his friends and family, and had been dreaming of sharing those creations with more and more people.

That night, Jeff and Tricia made a commitment to **start a brewery**. This meant moving, Jeff giving up his career, and Tricia changing jobs. For the next year, Jeff juggled a full-time job while trying to **gain as much experience** in the craft beer business as possible. One year later to the date, Jeff started his first day as founder and CEO of Tallgrass Brewing Company, and spent the summer of 2007 building the original brewery. The first Tallgrass beer sold, the Original Pub Ale, was brewed in August 2007. By 2010, Tallgrass was the **largest craft brewer in Kansas**.

In 2015, Tallgrass opened a **brand new 60,000-square-foot brewery** and packaging facility adjacent to the Manhattan Municipal Airport, quadrupling the brewery’s capacity and making **Jeff’s original dream** of sharing his creations with more and more people a greater reality. That same year also saw the opening of the Tallgrass Tap House, furthering the original vision of sharing amazing creations into the world of food.

If you are reading this, you are at the **Tallgrass Tap House**, an 11,000-square-foot brewpub with indoor seating for 260 and outdoor seating for 60 on a rooftop deck overlooking downtown Manhattan. As the brewery’s “test kitchen” to develop new beers, the Tap House produces a rotating lineup of **craft brews exclusive to the brewpub**, featured alongside the brewery’s year-round varieties, seasonal releases and Explorer Series beers, which at the time of this menu printing, are sold in 16 states.

Jeff and his team truly hope you **enjoy these beers and dishes** as much as we enjoyed creating them to share with you.