



Thank you for considering Tallgrass Taphouse for your upcoming event! The Taphouse offers over 11,000 square feet of dining space complete with onsite brewing, a full-service dining menu, and full-service bar. The Taphouse 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 Taphouse.

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)

Taphouse Salad

Romaine, Mixed Greens, Cherry Tomatoes, Roasted Corn, Parmesan Cheese, Brioche Croutons

Spinach Salad

Baby Spinach, Bacon Vinaigrette, Hard Boiled Egg, Cherry Tomato, Parmesan, Red Onion

Classic Wedge

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

Black Garlic Caesar Salad

Romaine, Mixed Greens, Parmesan Cheese, Brioche Croutons, Black Garlic Caesar Dressing

Pub Ale Cheese Soup

Tallgrass Pub Ale, Cheddar, American, Smoked Gouda Cheeses, Bacon, Scallions, Saltines

Buffalo Sweat Chili

Beef and Bean Chili, Buffalo Sweat Stout, Pepper Jack Cheese, Scallions, Sour Cream, Saltines

Entrées

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

Tallgrass Burger

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

Meatloaf

Beef and Pork Blend, Black Peppered Bacon, Roasted Garlic Mashed Potatoes, Balsamic Brussel Sprouts, Fried Onions,
Stout-Demi Glace

Salmon

Atlantic Salmon, Red Miso Marinade, Artichoke Wild Rice, Grilled Asparagus, Soy Reduction, Scallion Relish

Beef Stroganoff

Top Sirloin Tips, Pappardelle Pasta, Portobello Mushrooms, Asparagus, Red Pepper, Stout Demi-Glace Cream Sauce

Bangers and Mash

English Pork Sausage, Roasted Garlic Mashed Potatoes, Mirepoix, Sauerkraut, Caramelized Onion Demi-Glace

Fish and Chips

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

Steak Frites (supplemental + \$12)

12oz. Choice Kansas City Strip, Smoked Shallot Chimichurri, Garlic – Parmesan Frites

Dessert

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

Shortgrass Root Beer Float

House-made Root Beer, Vanilla Bean Ice Cream

Cheesecake

New York Style Cheesecake, Drizzled with choice of Caramel Sauce or Chocolate Sauce

Peanut Butter Brownie Sundae

Peanut Butter Brownie, Vanilla Bean Ice Cream, Toasted Pecans, Caramel Sauce, Chocolate Sauce

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

Deviled Eggs (24 halves)

Classic Deviled Eggs, Crispy Chorizo, Chorizo Oil, Pea Shoots, Parsley
\$24

Pretzel Sticks (24 bite size sticks)

Bavarian Pretzel Sticks, Jalapeno Cheese Sauce, Honey Mustard Sauce
\$24

Fried Buffalo Chicken Wings (24 wings)

Apple Brined Wings, 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
\$36

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
\$24

Sliced Links with House Made Dipping Sauce (serves 16)

Charred Bratwurst and Hot Links, Porter Beer Mustard, and Zombie Monkie 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)

Tri Tip Steak, Smoked Shallot Chimichurri
\$48

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@tallgrassbeer.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.