



FOOD FLIGHTS

APPETIZERS

POUTINE

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

Add Pork Belly \$4

BEER CURRIED MUSSELS

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

SOFT PRETZEL

Bavarian Pretzels, Pimento Cheese Sauce, Honey Mustard – \$9

BAR NUTS

Sweet, Salty, Spicy – \$6

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

CHORIZO CRAB DIP

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

BELT DEVILED EGGS

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

FRIED COD-CORN FRITTERS

Fresh 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

PORK RIND NACHOS

Pork Rinds, Pimento Cheese Sauce, Chorizo Black-eyed Peas, Tomato, Jalapeños, Sour Cream, Scallions – \$11

SCHOONERS

SOUPS & SALADS

APPLE-SPICE WALNUT SALAD

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

SUNFLOWER SALAD

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

CLASSIC WEDGE

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

TAP HOUSE SALAD

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

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

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

WILD RICE AND MUSHROOM

Wild Rice, Portobello Mushrooms, Leeks, Herbs – \$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 & KATI BUTRICO, SOUS CHEF

FULL PINTS

BURGERS & SANDWICHES

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

BULGOGI CHEESESTEAK

Korean Marinated Sirloin, Poblano Pepper, Onion, Kimchi, Pimento Cheese Sauce, Scallion, Hoagie Bun – \$14

FRIED CHICKEN SANDWICH

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

CUBANO

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

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, Stout 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, Smoked Tomato Aioli, Potato Bun – \$10

SALMON BLT

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

BAHN MI

Lemongrass Duroc Pork, Pickled Carrot, Radish, Cucumber, Jalapeño, 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: 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, Fresh Cod, Fresh Herbs, Grilled Baguette – \$21

FISH & CHIPS

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

CORN DOG

Andouille Sausage, Cornmeal Batter, Chorizo Black-eyed Peas & Rice, Jalapeño-Corn Slaw, Creole Mustard – \$14

TAP MAC

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

Add Roasted 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

GRAIN BOWL

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

MISO SALMON

Miso Marinated Atlantic Salmon, Farro, Grilled Asparagus, Cashew Scallion Sauce – \$18

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

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

VEGETARIAN ITEM

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

BEER ON TAP

PINTS

CHOOSE FROM 20 TAPS

Tap House Exclusives and Guest Taps. Price varies.

FULLY TAPPED

DESSERTS & INDULGENCES

FRIED CHEESECAKE EGGROLL

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

CHOCOLATE STOUT CAKE

Stout Beer, 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

FLIGHTS

REGIONAL FAVORITES

Choose 4 beers to taste what our neighbors are brewing! - \$12 to \$18

TAP HOUSE EXCLUSIVES

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

BUILD YOUR OWN FLIGHT

Choose any 4-6 beers to build your own flight. Price varies.

GROWLERS

64 OUNCES OF TAP HOUSE

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

COCKTAILS

STACEY'S MOM

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

SHIPWRECKED

Spiced Rum, Pinot Grigio, Blue Curacao, Passion Fruit Juice, Mango Nectar, Cream de Coconut - \$8.5

GRAPEFRUIT NECTAR

Tanqueray Gin, Grapefruit Juice, Lime Juice, Honey Simple Syrup - \$9

ROOFTOP PARADISE

Passionfruit Juice, Mango Nectar, Coconut Puree and your choice of Peach, Grapefruit, Orange or Lemon Deep Eddy Vodka Shooter - \$10

NAUGHTY ROOT BEER

Bourbon and Baker Single Barrel Knob Creek Rye Whiskey, Creme de Cacao, House-Made Root Beer - \$8.5

FRUITY FIZZ

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

HONEYED BEER

Wheat Beer, Vodka, Lemonade, Honey Simple Syrup - \$6

AMARETTO SOUR

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

WINE

8 OZ CAN INFINITE MONKEY THEOREM

All varietals - \$9.75

MOSCATO | ROSÈ | WHITE BLEND | RED BLEND

HAPPY HOUR



\$3 TAP HOUSE EXCLUSIVES

3pm-6pm Mon-Fri
All day Sunday

COLD BEER TO GO



Take a growler home with you! - \$8 to \$15

f @tallgrasstaphouse

t @TGTaphouse

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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

