



FOOD FLIGHTS

APPETIZERS

POUTINE

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

Add Pork Belly \$4

STEAMED MUSSELS

Spicy Tomato-White Wine Broth, PEI Mussels, Andouille, Fresh Herbs, Grilled Baguettes – \$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, Romaine Hearts, Pickled Carrot, Radish, Rice, Cashew Scallion Sauce, Cucumber Kimchi, Ssamjang – \$10

JALAPEÑO POPPER CRAB RANGOON

Fried Wontons, Crab Cream Cheese, Roasted Jalapeño, Bacon, Sweet and Sour Sauce – \$11

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

TAP HOUSE SALAD

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

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

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

MEAT LOAF

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

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

MISO SALMON

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

SEAFOOD UDON NOODLES

Spicy Korean Bouillabaisse, Udon Noodle, Shrimp, Cod, Mussels, Napa Cabbage, Braised Radish, Micro Greens, Chile Threads – \$22

GRAIN BOWL

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

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.

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

VEGETARIAN ITEM

BEER ON TAP

FLIGHTS

TAP HOUSE EXCLUSIVES

Choose 4 of our Tap House Exclusive beers! – \$8 to \$15

REGIONAL FAVORITES

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

GROWLERS

32 OR 64 OZ OF TAP HOUSE

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

PINTS

CHOOSE FROM 20 TAPS

Tap House Exclusives and Guest Taps. Price varies.

BUILD YOUR FLIGHT

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

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



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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

THE GOOD OL' RYE

Bourbon and Baker Single Barrel Knob Creek Rye Whiskey, Luxardo Amaretto, Orange Bitters, Soda Water – \$10

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 All varietals – \$9.75

MOSCATO Seven Daughters

ROSÈ Infinite Monkey Theorem

WHITE BLEND Infinite Monkey Theorem

RED BLEND Infinite Monkey Theorem

HAPPY HOUR

\$3 TAP HOUSE EXCLUSIVES
3pm–6pm Mon–Fri
All day Sunday

COLD BEER TO GO



Take beer home with you! Grab and Go price varies

HOURS

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

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

SUNDAY
11am–10pm
Bar closes at 10pm

