



ROOFTOP MENU



FOOD FLIGHTS

APPETIZERS

SOFT PRETZEL

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

BUFFALO FRIED CHICKEN WINGS

Twice Fried, Tap House Buffalo Sauce, Bleu Cheese Dressing, Celery Sticks – \$12

KOREAN FRIED CHICKEN WINGS

Twice Fried, Soy-Chile Glaze, Cashews, Toasted Sesame, Scallions, Gochujang Ranch – \$13

BO SSAM LETTUCE WRAPS

Roasted Pork Shoulder, Romaine Hearts, Pickled Carrot, Radish, Rice, Cashew Scallion Sauce, Cucumber Kimchi Ssamjang – \$10

CHIPS AND DIP

House Fried Chips, French Onion Dip – \$7

SHOONERS

SALADS

APPLE-SPICE WALNUT SALAD

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

SUNFLOWER SALAD

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

HALF PINTS

KIDS

Kid's plates are served with a drink and your choice of French fries, apples, or tap house salad – \$7.50

CORN DOG | CHEESE BURGER CHICKEN STRIPS

*Consuming raw or undercooked meats may increase your risk of food-borne illness. © US Foods 2019 (25576)

FULL PINTS

Served with French fries. Substitute sweet potato fries or side salad for \$3

BURGERS & SANDWICHES

TALLGRASS BURGER*

Braveheart Ground Beef, Bleu Cheese Crumbles, Peppered Bacon, Fried Onion Strings, Arugula, Smoked Tomato Aioli, Potato Bun – \$12

CLASSIC DINER BURGER*

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 (Vegetarian)

SALMON BLT

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

BAHN MI

Lemongrass Duroc Pork, Pickled Carrot, Radish, Cucumber, Jalapeño, Coriander, Chile Aioli, Hoagie Bun – \$11

FRIED CHICKEN SANDWICH

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

SMOKED TURKEY AVOCADO SANDWICH

Smoked Turkey, Peppered Bacon, Swiss Cheese, Tomato, Mixed Greens, Avocado Spread, Sun-Dried Tomato Aioli, Hoagie Roll – \$11

WINE

All wine varietals available in an 8 oz can – \$9.75

BEER ON TAP

– CHOOSE FROM 20 TAPS – Tap House Exclusives and Guest Taps (Price Varies)

COCKTAILS

SHIPWRECKED – Spiced Rum, Pinot Grigio, Blue Curacao, Passion Fruit Juice, Mango Nectar, Cream De Coconut – \$8.5

HONEYED BEER – Wheat Beer, Vodka, Lemonade, Honey Simple Syrup – \$6

ROOFTOP PARADISE – Passionfruit, Mango Nectar, Coconut Puree and Your Choice of Peach, Grapefruit, Orange or Lemon Deep Eddy Vodka Shooter – \$10

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

FULLY TAPPED

DESSERTS & INDULGENCES

CHOCOLATE STOUT CAKE

Stout Beer, Dark Chocolate Skillet Cake, Coffee Ice Cream, Chocolate Rubble – \$6