



# FOOD FLIGHTS

## APPETIZERS

### POUTINE

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

Add Pork Belly \$4

### BELT DEVILED EGGS

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

### 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, 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 – \$11

### BBQ SHRIMP

New Orleans BBQ Shrimp, Grilled Baguettes, Fresh Herbs – \$11

### PIMENTO CHEESE DIP

Pimento Cheese, Pickled Shishitos, Sesame Crackers – \$9

### 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 \$9

### 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.

### BRATWURST AND CAROLINA PULLED PORK DOG

Grilled Bratwurst, Carolina BBQ Pulled Pork, Jalapeño-Corn Slaw, Fried Onions, Poppy Seed Bun – \$12

### BULGOGI CHEESESTEAK

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

### CUBANO

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

### BAHN MI

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

Substitute Grilled Portobello Mushroom

### CLASSIC DINER BURGER\*

Griddled Double Beef Patties, Smoked Cheddar Cheese, Lettuce, Onion, Tomato, Bread and Butter Pickles, Dijonnaise, Sesame Bun – \$11

### TALLGRASS BURGER\*

Black Angus Beef, Bleu Cheese, Bacon, Fried Onion Strings, Arugula, Smoked Tomato Aioli, Potato Bun – \$13

### BBQ CHEDDAR BURGER\*

Black Angus Beef, Stout BBQ Sauce, Cheddar, Caramelized Onions, Bacon, Lettuce, Tomato, Bread and Butter Pickles, Potato Bun – \$13

### FRIED CHICKEN SANDWICH

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

### SALMON BLT

Grilled Salmon, Bacon, Lettuce, Tomato, Lemon-Dill Tzatziki, Potato Bun – \$15

### SMOKED TURKEY AVOCADO SANDWICH

Smoked Turkey, 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

## SMOKED RIBS

Smoked St. Louis Ribs, Gochujang BBQ Sauce, Mac and Cheese, Pickled Shishitos – \$17

## TAP MAC

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

Add Roasted Chicken \$4  
Add Pork Belly \$4

## POT PIE

Roasted Chicken, Root Vegetables, Roasted Corn, Arugula, Herb Gravy, Cheddar Puff Pastry – \$16

## FISH & CHIPS

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

## MEAT LOAF

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

## MISO SALMON

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

## ANDOUILLE CORN DOG

Andouille Sausage, Cornmeal Batter, Red Beans and Rice, Jalapeño-Corn Slaw, Creole Mustard – \$14

## GRAIN BOWL

Farro, Spiced Fried Chickpeas, Avocado, Radish, Pickled Carrots, Sunflower Shoots, Roasted Beets, Herbed Tahini Dressing – \$13

## UDON NOODLES

Spicy Korean Bouillabaisse, Udon Noodle, Beef, Shrimp, Napa Cabbage, Radish, Micro Greens, Scallion, Chile Threads – \$19

\*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

## 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

### OLD FASHIONED

Old Forester Rye Whiskey, Angostura Bitters, Muddled Orange and Cherry, Simple Syrup – \$7

### SUMMER BEER

Vodka, Fresh Lemon Juice, Simple Syrup, Wheat Beer – \$5.50

### STACEY'S MOM

Gin, Lemon, Blueberry, Mint, Simple Syrup – \$7.50

### FRUITY FIZZ

Titos Gluten-Free Vodka with Fresh Muddled Lemon, Lime, Orange, Blueberries – \$7

### GRAPEFRUIT NECTAR

Tanqueray Gin, Grapefruit Juice, Lime Juice, Honey Simple Syrup – \$8

### SHIPWRECKED

Spiced Rum, Pinot Grigio, Blue Curacao, Passion Fruit Juice, Mango Nectar, Cream de Coconut – \$8

### ROOFTOP PARADISE

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

# WINE

8 OZ CAN All varietals – \$9.75

MOSCATO Seven Daughters

ROSÉ 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

