



TAP HOUSE

APPETIZERS

BAR NUTS

Sweet, Salty, Spicy - \$6 ✓

POUTINE

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

Add Pork Belly \$4

SOFT PRETZEL

Bavarian Pretzels, Pimento Cheese Sauce, Honey Mustard - \$10 ✓

KOREAN WINGS

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

BELT DEVILED EGGS

Classic Deviled Eggs, Plum Tomato, Pea Shoots,
Brioche Crumble - \$7

BBQ SHRIMP

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

BUFFALO 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

BO SSAM LETTUCE WRAPS

Roasted Pork Shoulder, Romaine Hearts, Pickled Carrot, Radish,
Rice, Cashew Scallion Sauce,
Cucumber Kimchi, Ssamjang - \$11

JALAPEÑO POPPER CRAB RANGOON

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

SOUPS & SALAD

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 \$9

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

PUB ALE SOUP

Cheddar, American, Smoked Gouda, Bacon,
Crispy Shallots, Parsley -
\$7 Bowl, \$4 Cup

BURGERS AND SANDWICHES

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

TALLGRASS BURGER *

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

CLASSIC DINER BURGER *

Griddled Double Beef Patties, House Smoked Cheddar Cheese,
Lettuce, Onion, Tomato, Bread and Butter Pickles, Dijonnaise,
Sesame Bun - \$12

BBQ CHEDDAR BURGER *

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

KONZA PRAIRIE VEGGIE BURGER

Wild Rice-Black Bean Walnut Patty, Lettuce, Tomato, Onion,
Bread and Butter Pickles, Smoked Tomato Aioli,
Potato Bun - \$11 ✓

FRIED CHICKEN SANDWICH

Buttermilk Fried Chicken, Jalapeno-Corn Slaw,
Bread and Butter Pickles, Remoulade,
Sesame Bun - \$12

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

BURGERS AND SANDWICHES CONT...

BRATWURST AND CAROLINA PULLED PORK DOG

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

CUBANO

Roasted Pork Shoulder, City Ham, Swiss, Bread and Butter Pickles, Mustard, Cuban Roll - \$13

SMOKED TURKEY AVOCADO SANDWICH

Smoked Turkey, Bacon, Swiss, Tomato, Mixed Greens, Avocado Spread, Sun-Dried Tomato Aioli, Hoagie Bun - \$11

BULGOGI CHEESESTEAK

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

SALMON BLT

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

BAHN MI

Lemongrass Duroc Pork, Pickled Carrot, Radish, Cucumber, Jalapeno, Coriander, Chile Aioli, Hoagie Bun - \$12

ENTREES

MEATLOAF

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 - \$19

UDON NOODLES

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

GRAIN BOWL

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

FISH & CHIPS

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

TAP MAC

Cavatappi Pasta, Three Cheese Sauce, Arugula, Plum Tomato, Bacon, Parmesan Breadcrumbs - \$13 *v (Minus Bacon)*

Add Grilled Chicken \$4 Add Pork Belly \$4

12oz 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, Bread and Butter Pickles - \$18

SIDES

FARRO - \$3

RICE - \$1

GRILLED ASPARAGUS - \$5

FRIES - \$4

SWEET POTATO FRIES - \$5

APPLE - \$1

COLESLAW - \$2

MAC AND CHEESE - \$5

BRUSSEL SPROUTS - \$4

MASHED POTATOES - \$4

KIDS

All Kid's Meals \$7.50

Each meal comes with a drink, and choice of fries, apples, or a salad

CHEESEBURGER

CORN DOG

CHICKEN STRIPS

MAC AND CHEESE

FRESH FRIED COD

DESSERT

CHOCOLATE STOUT CAKE

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

ROOT BEER FLOAT

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

FRIED CHEESECAKE EGGROLL

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

BEER TO GO!

32oz Crowler or 64oz Growler

Available on all TAP HOUSE EXCLUSIVE beers!

Take the Tap House home with you!

Price Varies.

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