



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, Brioche Crumble – \$7

SOFT PRETZEL

Bavarian Pretzels, Pimento Cheese Sauce, Honey Mustard – \$10

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

BAR NUTS

Sweet, Salty, Spicy – \$6

BBQ SHRIMP

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

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)

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

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

PUB ALE BISQUE

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

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 – \$13

BAHN MI

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

CLASSIC DINER BURGER*

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

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 – \$12

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

TAP MAC

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

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

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

GRAIN BOWL

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

SMOKED RIBS

Smoked St. Louis Ribs, Gochujang BBQ Sauce, Mac and Cheese, Bread and Butter Pickles – \$18

UDON NOODLES

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

MISO SALMON

Miso Marinated Atlantic Salmon, Farro, Grilled Asparagus, Cashew Scallion Sauce – \$19

*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

Gluten free menu available upon request.

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

SUMMER BEER

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

SHIPWRECKED

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

FRUITY FIZZ

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

KC BBQ BLOODY MARY

360 BBQ Vodka, Bloody Mary Mix, Seasoned Rim, Slim Jim, Pickle Spear Garnish – \$8

IRISH COLD BREW

House Cold Brew Coffee, Bailey's Irish Cream, Irish Whiskey – \$8

STACEY'S MOM

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

ROOFTOP PARADISE

Passionfruit Juice, Mango Nectar, Coconut Puree, Choice of Peach or Orange Deep Eddy Vodka Shooter – \$10

WINE

8 OZ CAN All varietals – \$9.75

MOSCATO Seven Daughters

BUBBLES Essentially Geared

SAUVIGNON BLANC Essentially Geared

RED Essentially Geared

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.

