

ROOF MENU



BEER ON TAP | CHOOSE FROM 20 TAPS

TAP HOUSE EXCLUSIVES AND GUEST TAPS | PRICES VARY

APPETIZERS

SOFT PRETZEL..... \$11

Bavarian Pretzels, Chipotle Cheese, Honey Mustard ♡ 🌱

KOREAN WINGS ... \$18

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

BUFFALO FRIED CHICKEN WINGS .. \$16

Twice Fried, Tap House Buffalo Sauce, Bleu Cheese Dressing, Celery Sticks

CHORIZO CRAB DIP..... \$13

Blue Crab, Mexican Chorizo, Roasted Poblanos, Queso Fresco, Cilantro, Fried Flour Tortillas

BO SSAM LETTUCE WRAPS \$12

Roasted Pork Shoulder, Bibb Lettuce, Pickled Carrot, Radish, Rice, Cashew Scallion Sauce, Cucumber Kimchi, Ssamjang ♡

SALADS

Add Salad Chicken..... \$4

Add Grilled Salmon..... \$9

Add Chorizo..... \$5

Add Shrimp..... \$5

Dressings: Ranch, Bleu Cheese, Honey Mustard, Chipotle Ranch, Balsamic Vinaigrette

APPLE-SPICE WALNUT SALAD ... \$11

Mixed Greens, Gala Apple, Spiced Walnuts, Dried Cranberries, Feta Cheese, Balsamic Vinaigrette 🌱

COWBOY COBB \$12

Mixed Greens, Pico De Gallo, Roasted Corn, Spiced Black Beans, Red Onion, Avocado, Tortilla Crumble, Queso Fresco, Cilantro, Chipotle Ranch Dressing 🌱

DESSERTS

CHURROS \$8.50

Deep Fried Churros, Cinnamon and Sugar, Strawberry Sauce, Chocolate Sauce, Caramel Sauce 🌱

CHOCOLATE STOUT CAKE \$7

Stout Beer, Dark Chocolate Skillet Cake, Coffee Ice Cream, Chocolate Rubble 🌱

🌱 Vegetarian ♡ Staff Favorite

SANDWICHES • BURGERS

Served With Fries. Substitute Sweet Potato Fries, Side Salad Or Cup of Soup \$4

CLASSIC DINER BURGER* \$13

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

TALLGRASS BURGER* \$14

Black Angus Beef, Bleu Cheese, Bacon, Fried Onion Strings, Arugula, Smoked Tomato Aioli, Potato Bun ♡

FRIED CHICKEN SANDWICH \$12

Buttermilk Fried Chicken, Jalapeño-Corn Slaw, Bread and Butter Pickles, Remoulade, Sesame Bun

KONZA PRAIRIE VEGGIE BURGER..... \$12

Wild Rice-Black Bean Walnut Avocado Patty, Lettuce, Tomato, Onion, Bread and Butter Pickles, Smoked Tomato Aioli, Potato Bun 🌱

BAHN MI \$13

Duroc Pork, Pickled Carrot, Radish, Cucumber, Jalapeño, Cilantro, Chile Aioli, Hoagie Bun ♡

HOT ITALIA CAPRESE \$13.50

Capicola, Mortadella, Genoa Salami, Mozzarella, Sliced Tomato, Roasted Garlic Spread, Roasted Red Pepper, Herb Oil, Ciabatta Hoagie

CHICKEN SALAD SANDWICH \$13

Smoked Chicken Salad, Creamy Dressing, Sliced Almonds, Gala Apple, Celery, Bibb Lettuce, Tomato, Herb Butter, Hoagie Bun, Scallions

ENTRÉES

TAP MAC \$16

Cavatappi Pasta, Three Cheese Sauce, Arugula, Plum Tomato, Bacon, Parmesan Breadcrumbs (Vegetarian-Minus Bacon) ♡

Add Roasted Chicken..... \$4

Add Pork Belly \$4

FISH & CHIPS \$18

Ale Beer Batter, Fresh Cod, Fries, Jalapeño-Corn Slaw, Tartar Sauce, Lemon

GRAIN BOWL \$14

Herbed Couscous, Spiced Fried Chickpeas, Avocado, Radish, Cucumber, Pickled Carrots, Pea Shoots, Herbal Tahini Dressing 🌱

COCKTAILS | WINE

HOUSE RED • HOUSE WHITE

MOSCATO • ROOFTOP SANGRIA \$5

SUMMER BEER.... \$6.50

Vodka, Fresh Lemon Juice, Simple Syrup, Wheat Beer

KC BBQ BLOODY MARY \$9

360 BBQ Vodka, Bloody Mary Mix, Seasoned Rim, Slim Jim, Pickle Spear Garnish

CHERRY ON TOP \$10

Marachino Cherry Juice, House Sour Mix, Lime Deep Eddy Vodka Shooter

SLOE GINNIE \$8

Sloe Gin, London Dry Gin, House Sour Mix, Lemon and Cherry Garnish

MEZCAL MARG..... \$9

Mezcal, Triple Sec, House Sour Mix, Cucumber, Jalapeño, Simple Syrup

- Consuming raw or uncooked meat, poultry, seafood, eggs or shellfish may increase your risk to foodborne illness.
- Before placing your order, please inform your server if a person in your party has a food allergy or intolerance.
- Additional Sauces +\$0.50

**UP ON
THE
ROOF**

MENU

