



APPETIZERS

POUTINE .....\$17

Hand Cut Fries, Alma Cheese Curds, Gouda, Stout Gravy, Scallions ♥  
Add Pork Belly .....\$6.50

CRISPY CHICKEN BAO BUNS .....\$20

Crispy Chicken, Soy Glaze, Cucumber Radish Kimchi, Sprouts, Avocado, Candied Jalapeño Sauce

TAP BOARD..... \$22

Mortadella, Salami, Capicola, Bratwurst, Andouille, Roasted Garlic Beer Aioli, Spiced Walnuts, Peppers, Alma Cheese Curds, Smoked Cheddar, Garlic Parmesan Flatbread Crisps

SOFT PRETZEL.... \$11

Bavarian Pretzels, Cheese Sauce, Honey Mustard ♥ 🍷

TAP HOUSE NACHOS ..... \$13

Chorizo, Chipotle Cheese Sauce, Onions, Poblano Peppers, Pico de Gallo, Sriracha Sour Cream, Fried Corn Tortilla Chips

KOREAN FRIED CHICKEN WINGS... \$16

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 ..... \$14

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

LETTUCE WRAPS.. \$14

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

JALAPEÑO POPPER CRAB RANGOON .. \$12

Fried Wontons, Crab Cream Cheese, Roasted Jalapeño, Bacon, Sweet and Sour Sauce

CHEESY CHORIZO FLATBREAD ..... \$14

Garlic Spread, Cheddar, Mozzarella, Gouda, Bacon Bits, Mexican Chorizo, Fresh Jalapeños

SANDWICHES • BURGERS

SERVED WITH FRIES. SUBSTITUTE SWEET POTATO FRIES FOR \$3, SIDE SALAD FOR \$4 OR BOWL OF SOUP FOR \$5



BAHN MI .....\$14

Duroc Pork, Pickled Carrot, Radish, Cucumber, Jalapeño, Cilantro, Chile Aioli, Baguette ♥

HOT ITALIA CAPRESE .....\$15

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

CLASSIC DINER BURGER\* .....\$14

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

TALLGRASS BURGER\* .....\$16

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

BBQ CHEDDAR BURGER\* .....\$16

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

FRIED CHICKEN SANDWICH ..... \$13

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

KONZA PRAIRIE VEGGIE BURGER .....\$13

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

SALMON SANDWICH .....\$17

Grilled Salmon, Sliced Cucumber, Tomato, Lemon Herb Goat Cheese, Micro Radish, Pea Shoots, Potato Bun

GRILLED CHICKEN SANDWICH.....\$16

Marinated Chicken Breast, Smoked Cheddar Cheese, Bacon, Smoked Tomato Aioli, Lettuce, Tomato, Sesame Bun

PULLED PORK SANDWICH .....\$15

Barbecue Pulled Pork, Sriracha Slaw, Roasted Jalapeños, Red Onions, Lime, Brioche Bun

PHILLY CHEESESTEAK SANDWICH .....\$15

Thin-Sliced Beef, Poblano Peppers, Onions, Gouda Cheese, Dijonnaise, Baguette

GET SAUCED; TRIPLE SAUCE FLIGHT.....\$3

Choose 3 Tap House Favorites to share-Ranch, Honey Mustard, Smoked Tomato Aioli, Chipotle Ranch, Stout BBQ Sauce, Gochujang Ranch

SALADS | SOUP

Add Salad Chicken.....\$5

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 🍷

CLASSIC WEDGE .....\$11

Iceberg Lettuce, Bacon, Red Onion, Tomatoes, Bleu Cheese Crumbles, Toasted Almonds, Brioche Croutons, Parmesan, Bleu Cheese Dressing (Vegetarian-Minus Bacon) 🍷

COWBOY COBB ..... \$12

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

TAP HOUSE SALAD ..... \$6

Mixed Greens, Tomatoes, Roasted Corn, Red Onions, Parmesan, Brioche Croutons 🍷

PUB ALE BISQUE

Cheddar, American, Smoked Gouda, Bacon, Fried Onions, Parsley ♥

Bowl.....\$8

ENTRÉES

STEAK FRITES\* .....\$32

14 Oz KC Strip, Kalbi Compound Butter, Hand Cut Fries

BASEBALL CUT SIRLOIN\* ..... \$30

Creamy Smoked Tomato Chimichurri, Mashed Potatoes, Lemon Garlic Broccolini

TAP MAC ..... \$16

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

Add Roasted Chicken..... \$4

Add Pork Belly..... \$6.50

FISH & CHIPS ..... \$18

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

MEATLOAF ..... \$19

Ground Beef And Pork Blend, Bacon, Roasted Garlic Mashed Potatoes, Balsamic Brussel Sprouts, Stout Gravy, Fried Onions ♥

GRAIN BOWL ..... \$14

Herbed Couscous, Spiced Fried Chickpeas, Avocado, Radish, Cucumber, Pickled Carrots, Pea Shoots, Herb Tahini Dressing 🍷

STIR FRY ..... \$16

Rice Noodles, Carrots, Broccolini, Edamame, Poblano, Onion, Portobello Mushroom, Gochu-Soy Glaze, Toasted Sesame Seeds 🍷

ROASTED CHICKEN .....\$24

Beer Brined Half Chicken, Sautéed Cranberry Orange Potatoes (Available after 4 p.m. only)

SALMON TACOS ..... \$18

Grilled Salmon, Flour Tortillas, Sriracha Slaw, Cilantro Lime Avocado Crème, Pico De Gallo, Corn Tortilla Chips, Queso Fresco, Chipotle Cheese

SHRIMP & SAUSAGE PESTO .....\$25

Cavatappi Pasta, Italian Sausage, Shrimp, Basil Cashew Parmesan Pesto, Mozzarella

TRIPLE DOG DARE YA (YES, AS IN THREE)....\$26

**Pork Bratwurst**, House Beer Mustard, Pulled Pork, Coleslaw, Pretzel Bun • **Andouille Sausage**, Poblano Pepper, Yellow Onion, Creole Shrimp Salad, Parsley, White Bun • **Bacon Wrapped Beef Dog**, Pico De Gallo, Sriracha Sour Cream, Queso Fresco, Cilantro, Poppyseed Bun

*The Triple Dog Add-On!*  
**THE THREE MINI BEER FLIGHT / \$5**

DESSERTS

CHURROS ..... \$8.50

Deep Fried Churros, Cinnamon and Sugar, Strawberry Sauce, White Chocolate Sauce, Caramel Sauce 🍷

CHOCOLATE STOUT CAKE...\$7

Stout Beer, Dark Chocolate Skillet Cake, Vanilla Ice Cream, Chocolate Rubble 🍷

🍷 Vegetarian  
♥ Staff Favorite

\* Consuming raw or uncooked meat, poultry, seafood, eggs or shellfish may increase your risk of foodborne illness. \* We fry in 100% Peanut Oil

\* Before placing your order, please inform your server if a person in your party has a food allergy or intolerance. \* Additional Sauces +50¢

20 Taps / EXCLUSIVES & GUEST TAPS / TRY A FLIGHT!

2 P.M. – 5:30 P.M. SUNDAY – FRIDAY



\$2 OFF TAP HOUSE EXCLUSIVE BEERS, SUMMER BEER & CROWLERS TO GO



TAKE A CROWLER OR THREE HOME SEE OUR COOLER FOR CURRENT BREWS

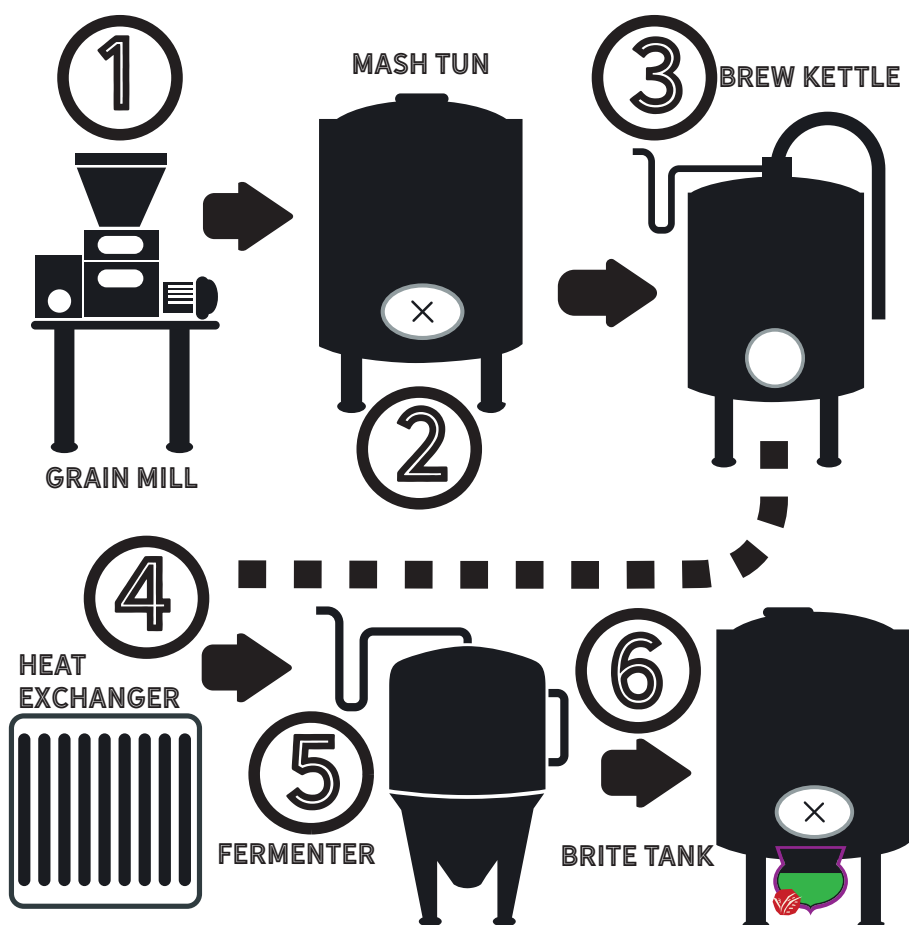
COCKTAILS

- JOHN DALY**..... \$7  
Vodka, Orange Pekoe Black Tea, Lemonade
- SUMMER BEER**..... \$7  
Vodka, Fresh Lemon Juice, Simple Syrup, Wheat Beer
- TAP HOUSE OLD FASHIONED** ..... \$12  
Bulleit Rye, Angostura Bitters, Demerara Sugar, Soda, Bing Cherry
- MICHELADA** .....\$9.50  
Ragnarök Festbier, Clamato, Lime Juice, Hot Sauce, Worcestershire, Tajin
- TAP HOUSE SANGRIA**... \$7  
Red Wine, Brandy, Triple Sec, Simple Syrup, Lime, Orange Garnish
- BLUEBERRY G&T** .....\$11  
Hayman's Old Tom Gin, Blueberries, Lemon-Thyme Syrup, Tonic

- COSMOPOLITAN** .....\$11  
Tito's Vodka, Triple Sec, Lime Juice, Cranberry Juice
- PALOMA**..... \$7  
Sauza Blanco Tequila, Grapefruit Juice, Simple Syrup, Wheat Beer
- STRAWBERRY MARGARITA**..... \$10  
Lunazul Reposado, Strawberry, Triple Sec, Lime
- PINEAPPLE GINGER MOJITO**..... \$9  
Pineapple Infused Rum, Ginger Beer, Lime, Mint
- BREWER'S PUNCH** ..... \$7  
Wheat Beer, Orange Juice, Passionfruit-Guava Nectar, Grenadine
- Add a Spiced Rum Slammer.....\$2

**HOUSE RED**  
**HOUSE WHITE**  
**MOSCATO**

HOW WE BREW TALLGRASS TAP HOUSE BEERS



**BUILD YOUR OWN FLIGHT**

CHOOSE ANY COMBINATION OF 4-6 BEERS

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