

ROOF MENU



SANDWICHES • BURGERS

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

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 ♥

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 🌱

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

PULLED PORK SANDWICH \$15

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

APPETIZERS

SOFT PRETZEL..... \$11

Bavarian Pretzels, Chipotle Cheese, Honey Mustard ♥ 🌱

KOREAN 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

BO SSAM LETTUCE WRAPS \$14

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

TAP BOARD \$22

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

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 \$6.50

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, Herb Tahini Dressing 🌱

SALMON TACOS ... \$18

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

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, Coffee Ice Cream, Chocolate Rubble 🌱

SALADS

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 🌱

COWBOY COBB \$12

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

COCKTAILS | WINE

SEE BEER MENU FOR CURRENT OFFERINGS

BEER ON TAP

CHOOSE FROM 20 TAPS | PRICES VARY
SEE BEER MENU FOR CURRENT OFFERINGS



Vegetarian



Staff Favorite

• 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 +50¢

**UP ON
THE
ROOF
MENU**

