



CITY TAP
KITCHEN & CRAFT

FOR THE TABLE

Whipped Ricotta \$12½

whipped ricotta paired with sweet fig jam, crostini.

White Fish Dip \$13½

house-made white fish dip with subtle smoke and citrus, crostini.

Charred Brussels Sprouts \$11¾

white miso, pomegranate.

Ten Spice Wings \$16¾

blue cheese ranch, crisp vegetables

Nashville Hot Cauliflower \$12

breaded cauliflower, house-made hot sauce, ranch.

Ahi Tuna & Wonton Nachos \$17¾

edamame, napa cabbage, sliced jalapeno, miso aioli, sweet soy reduction, avocado, toasted sesame seeds, cilantro

Cheesesteak Eggrolls \$13½

pepper jack cheese, caramelized onions, spicy ketchup.

Pretzels & Pimento \$14¾

southern pimento cheese spread, maple bourbon mustard, soft pretzel sticks.

Korean Short Rib Tacos \$16

asian slaw, chili sauce, cilantro.

Spinach Artichoke Dip \$13½

seasoned pita bread.

Hummus \$12¾

olive pepper relish, olive oil, assorted vegetables, flatbread.

City Tap Nachos \$18

short rib, pepper jack smoked gouda cheese sauce, fresno peppers, red onions, green onions, guacamole, cilantro lime crema, pico de gallo

PIZZA

Margherita Pizza \$14¾

tomato sauce, fresh mozzarella, extra virgin olive oil, basil.

Pepperoni Pizza \$16¾

curly pepperoni, tomato sauce, mozzarella.

THE GOAT \$15½

sliced red onions, pistachio pesto, rosemary, truffle honey.

Buffalo Chicken \$17

shredded chicken breast, buffalo sauce, scallions, ranch.

Broccoli \$15¾

ricotta sauce, roasted garlic, shaved broccoli and mozzarella cheese.

HANDHELD

Hot Honey Chicken Sandwich \$18

buttermilk fried chicken, citrus remoulade, hot honey sauce, pickles, brioche.

Philly Cheesesteak \$19½

a classic with shaved ribeye steak, cheese whiz, and onions on a hoagie roll.

Eggplant Sandwich \$15½

Roasted red peppers, lettuce, garlic aioli, balsamic glaze on foccacia bread.

Caesar Wrap \$14

Chicken. +\$2 Shrimp. +\$4

Grilled Cheese & Tomato Soup \$16

sourdough, cheddar, tomato, bacon.

Roasted Corn & Chicken Quessadilla \$16¾

Monterey Jack Cheese, Green Peppers, Sour Cream, Pico de gallo, guacamole.

All Sandwiches & Burgers come with a choice of fries or side salad.

Substitute for: Brussel Sprouts \$4 | Sweet Potatoes \$2 | Parm Fries \$2 | Onion Rings \$5 | Soup \$2

BURGERS

City Tap Stack Burger \$18½

two grilled patties, american cheese, special sauce, lettuce, red onion, pickles.

ADD ONS:

Smokey bacon +\$3
Avocado +\$3
Fried Egg +\$2

Veggie Burger \$15¾

wild rice, black bean & beet patty, aged cheddar, dijonaise, roasted tomatoes, alfalfa sprouts

Turkey Burger \$17½

lettuce, tomato, guacamole, sharp cheddar, shallot aioli, brioche.

SOUP, SALADS AND BOWLS

Classic Tomato Soup cup / \$7 bowl / \$9

Chicken Tortilla Soup cup / \$7 bowl / \$9

City Tap Chop \$15

bacon, blue cheese, olives, roasted tomatoes, croutons, crispy shallots, shaved onions, egg, white balsamic vinaigrette.

Southwestern Chicken Salad \$15½

monterey jack cheese, tortilla strips, mixed greens, corn & poblano, black beans, grape tomatoes, bell pepper, red onion & chipotle ranch.

Caesar \$12½

romaine hearts, parmesan crisp, garlic croutons, crispy shallots, classic dressing.

East Side Poke Bowl \$18½

marinated tuna, farro, arugula, avocado, sesame, scallions, cilantro, pickled onions.

Mediterranean Chicken Bowl \$18½

marinated chicken, diced cucumbers, cherry tomatoes, kalamata olives, farro, crumbled feta, shredded carrots, arugula, pickled red onion.

Apple Gouda \$15½

arugula, frisee, granny smith apples, beemster gouda, candied pecans, cider vinaigrette.

Salad Add-Ons

Grilled Steak + \$9
Shrimp + \$8
Avocado + \$2
Grilled Chicken + \$6
Tuna + \$10
Salmon + \$10

ENTREES

Salmon & Corn Velouté \$28¾

mushrooms, bacon, cherry tomatoes, and asparagus.

Shrimp & Grits \$21½

prosciutto, white cheddar grits, cajun beurre blanc, ham hock, braised collards.

Steak Frites \$31

sliced NY sirloin, parm fries, and our house steak sauce.

Mac & Cheese \$16½

add Buffalo Chicken + \$7 Short Rib + \$8

Tuscan Pasta \$19

penne pasta in a garlic cream sauce with sun-dried tomatoes, spinach, and parmesan cheese.

Roasted Chicken \$26¾

mashed potatoes, asparagus, gravy.

COCKTAILS

CURATED BY OUR STAFF

Mango Mailata \$17
bluecoat gin, mango, lemon,
mint.
curated by: DENNIS

Penn-icillin \$17
dewar's, ginger, honey,
lemon.
curated by: HAJJ

The Real-mule-to \$17
stateside vodka, pineapple
ginger beer, lime.
curated by: RYAN

Pink Pony Club \$17
tequila blanco,
angostora, strawberry
lemon, mint.
curated by: JASSIEM

Rescue Spa Martini \$17
stateside vodka, cucumber,
basil, elderflower.
curated by: MINNA

Post Game Sour \$18
woodford, disaronno,
lemon, vanilla
curated by: DENNIS

Key to The City \$20
casmigos reposado,
lime, pistachio liqueur,
rum chata.
curated by: CARL

CITY TAP CLASSICS

Paloma \$14
tequila

Margarita \$14
tequila

Dirty Martini \$16
vodka/gin

Old fashioned \$16
whiskey

French 75 \$14
gin

Philly Roasted Espresso Martini \$16
vodka

WINES

RED

CABERNET MCMANNIS \$12	MONTEPULCIANO VALLE TRITANA \$13
PINOT NOIR VENTANA \$13	MALBEC CANTENA VISTA \$14

WHITE

PINOT GRIGIO CA DEL SARTO \$12	SAUVIGNON BLANC KURANI \$13
CHARDONNAY SEAN MINOR \$14	RIESLING GOOD KARMA \$13

BUBBLES

PROSECCO ZARDETTO \$12
ROSE LES DAUPHINS \$13

DRAFTS

LIGHT & EASY

	16oz	5oz
City Tap Pilsner	\$7	\$3½
Kenwood Lager	\$6	\$3
New Trail Crisp Lager	\$7	\$3½
Von Trapp Vienna Lager	\$7	\$3½
Bud Light	\$6	\$3
Modelo	\$6	\$3
Peroni	\$7	\$3½
Bells Amber Ale	\$7	\$3½
Yuengling	\$6	\$3
Philadelphia Walt Wit	\$7	\$3½
Sam Adams Seasonal	\$7	\$3½
Allagash White	\$8	\$4
König Ludwig Weissbier	\$7	\$3½

STOUTS & DARK

	16oz	5oz	20oz
Guinness	\$8	\$4	\$10
Love City Sylvie Stout	\$8	\$4	
Yards Brawler English Ale	\$7	\$3½	

IPAS & PALE ALES

	16oz	5oz
Levante Cloudy & Cumbbersome - new ipa	\$8	\$4
Tonewood Fuego - hazy ipa	\$8	\$4
Sloop Juice Bomb - hazy ipa	\$8	\$4
Sierra Nevada Hazy Little Thing - hazy ipa	\$8	\$4
Cigar City Jai Alai - american ipa	\$7	\$3½
Founders All Day West Coast - american ipa	\$8	\$4
Cape May IPA - american ipa	\$7	\$3½
New Trail Broken Heels - hazy ipa	\$7	\$3½
Troegs Perpetual - imperial pale ale	\$7	\$3½
Half Acre Daisy Cutter - american pale ipa	\$7	\$3½

CIDERS & SOURS

	16oz	5oz
Downeast Rotating	\$8	\$4
Original Sin Black Widow - blackberry cider	\$9	\$4½
Aslin Volcano Sauce - smoothie sour	\$10	\$5
Crooked Stave Sour Rosé	\$10	\$5



SCAN FOR FULL
DRINK MENU!



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