CITY TAP

KITCHEN & CRAFT

BAR FAVORITES

SOUPS

Made Fresh Daily (cup 4.00, bowl 6.00)

CLASSIC TOMATO

CHIPOTLE CHICKEN TORTILLA

CHARRED BRUSSELS SPROUTS | 9.75
white miso, pomegranate

NASHVILLE HOT CAULIFLOWER | 10.75
crispy fried, city tap hot sauce, ranch

ELOTE "STREET CORN" DIP | 9.75
jalapeños, chili powder, cotija, cilantro, chips

HUMMUS | 9.75
olive pepper relish, flatbread, olive oil, lemon

TUNA TARTARE TACOS* | 13.25
crispy wonton shells, korean bbq sauce, sake soy sauce, cilantro, toasted sesame, scallions, miso aioli, pickled ginger

PULLED PORK NACHOS | 13.75
ranchero beans, nacho and colby jack cheeses, scallions mexican crema, cilantro, red onions, avocado mash

MUSSELS

PANCHO | 16.75
ground chorizo, poblano peppers, tomatoes, garlic

ABIGAIL | 16.75
roasted garlic butter, belgian ale broth

CITY TAP MAC & CHEESE | 9.75
cavatappi, pepper jack queso blanco, toasted bread crumbs
+ bacon 2.00 + chorizo 2.00 + fried chicken 3.00 + shrimp 5.00

TEN SPICE WINGS | 15.25
blue cheese ranch, crisp vegetables

CORN & CRAB HUSHPUPPIES | 14.25
citrus remoulade, honey-thyme butter

PRETZELS & PIMENTO | 11.50
southern pimento cheese spread, maple bourbon mustard, soft pretzel sticks

KOREAN BEEF TACOS | 13.75
kimchi, chili sauce, cilantro

SALADS & BOWLS

CITY TAP CHOP | 12.85
bacon, egg, blue cheese, olives, roasted tomatoes, croutons, crispy shallots, grilled focaccia, white balsamic vinaigrette

ITALIAN DELI | 12.85
kalamata olives, olive oil,romaine, red onions, pepperoni, prosciutto, cherry peppers, grilled focaccia, bacon, red wine vinegar, grated parmesan

GREENS & GRAINS | 11.85
baby kale, arugula, farro, peas, quinoa, cucumbers, red onions, green goddess dressing

CAESAR | 9.85
romaine hearts, garlic croutons, grilled focaccia, classic dressing

DELHI CHICKEN BOWL | 16.85
chopped chicken, curried farro salad, cilantro, avocado, arugula, pickled onions, roasted tomatoes

EAST SIDE POKE BOWL* | 18.50
marinated tuna, farro, arugula, avocado, scallions, cilantro, pickled onions, miso sauce, sesame

BEET & GOAT CHEESE SALAD | 11.85
baby kale, arugula, orange segments, red beets, red onion, candied pecans, goat cheese, apple cider vinaigrette

+ grilled steak* 9.00 + shrimp* 8.00 + avocado 2.00
+ grilled chicken* 6.00 + tuna 9.50 + salmon 8.50

ENTRÉES

SHRIMP & GRITS 19.75
prosciutto, white cheddar grits, cajun beurre blanc, ham hock braised collard greens

STEAK FRITES 32.00
10oz flat iron with house rub, house cut fries, steak sauce, garlic butter

SPICY SHRIMP TACOS 16.75
cotija, pickled onions, diced cherry peppers, smoked pineapple glaze, ranchero rice & beans

GRILLED ATLANTIC SALMON 27.25
rosemary butternut mash, maple brown butter, roasted brussels sprouts & beets, crispy sage, beet puree

SEAFOOD LINGUINE 18.50
mussels, shrimp, garlic, shallots, white wine, fresh lemon juice, herbed bread crumbs, butter, parsley

TANDOORI CHICKEN KABOBS 19.85
hummus, tabbouleh salad, pomegranate, balsamic, olive oil, lemon, cilantro, fresh oven pita

KOREAN BEEF FRIED RICE 19.50
spicy house kimchi, english peas, carrots, sesame, sunny-side up egg

BBQ MEATLOAF 18.25
mashed potatoes, charred brussels sprouts, honey thyme butter

CHICKEN & WAFFLES 19.50
maple syrup, red pepper jam, honey thyme butter, ask for it nashville hot!

RIGATONI ROMA 16.50
ground italian sausage, red wine, shallots, garlic, heavy cream fresh tomato sauce, cremini mushroom, cherry peppers, grated parmesan, grilled focaccia.

Sandwiches

FRIED CHICKEN SANDWICH 15.50
pickled green tomatoes, pimento cheese spread, shredded romaine, hand cut fries

CITY TAP CUBANO 15.00
roasted pork, prosciutto, pickles, maple bourbon mustard, provolone, hand cut fries

GRILLED CHEESE & TOMATO SOUP 14.00
grilled sourdough, american, cheddar & jack cheeses, house made tomato soup
+ bacon 2.00 + tomato 1.00 + avocado 2.00

VEGGIE BURGER 14.75
wild rice, black bean & beet patty, aged cheddar, dijonnaise, roasted tomatoes, arugula, hand cut fries

BBQ MEATLOAF SANDWICH 15.25
white cheddar, arugula, sunny-side up egg, hand cut fries

NASHVILLE HOT CHICKEN SANDWICH 15.50
pickles, lettuce, hand cut fries

BLACK ANGUS TAP BURGER* | 15.50
american cheese, special sauce, lettuce, red onions, pickles
+ smoky bacon 2.00 + avocado 2.00 + fried egg* 1.00

Brick Oven Pizza

LOGAN SQUARE 14.75
garlic roasted cremini mushroom, goat cheese crema, provolone, red onion, rosemary, olive tapenade, roasted & marinated tomatoes, arugula, truffle oil

CLASSIC MARGHERITA 13.25
tomato sauce, fresh mozzarella, extra virgin olive oil, basil

PEPPERONI 14.75
curly pepperoni, tomato sauce, mozzarella, oregano, chili flake

ABE FROMAN 15.00
fennel sausage, caramelized onions & peppers, provolone, mozzarella

FOUR FATHERS 16.50
bacon, pepperoni, sausage, prosciutto, mozzarella, sliced red onions, cherry peppers

THE G.O.A.T 13.85
sliced red onions, pistachio pesto, rosemary, truffle honey

DESSERTS

Made Fresh Daily

ULTIMATE ROOT BEER FLOAT 12.00
with keg root beer from our taps

CHOCOLATE GANACHE TART 11.00
raspberry sauce, mascarpone whipped cream

KEY LIME PIE 8.00
the best you've ever had, guaranteed

COOKIE DOUGH SMASH 9.00
hot chocolate chip cookie with vanilla ice cream

Premium Beverages

CRAFT ROOT BEER 5.00

SEASONAL TAP ..... MKT
ask your server for today's offering

*Consuming raw or undercooked beef, pork, lamb, poultry, eggs and seafood may increase your chances of foodborne illness.
Please inform us if anyone in your party has any food allergies or dietary restrictions.