

CITY TAP

KITCHEN & CRAFT

BAR FAVORITES

SOUPS

Made Fresh Daily (cup 4.50, bowl 6.50)

TOMATO & VEGETABLE

CHIPOTLE CHICKEN TORTILLA

CHARRED BRUSSELS SPROUTS | 12.25
white miso, pomegranate

NASHVILLE HOT CAULIFLOWER | 13.25
crispy fried, city tap hot sauce, ranch

ELOTE "STREET CORN" DIP | 12.25
roasted poblanos, chili powder, cotija, cilantro, chips

HUMMUS | 11.25
olive pepper relish, flatbread, olive oil, lemon

TUNA TARTARE TACOS* | 14.75
flour tortillas, korean bbq sauce, sake soy sauce, cilantro, scallion, toasted sesame seeds, miso aioli, pickled ginger

PULLED PORK NACHOS | 16.25
ranchero beans, nacho and colby jack cheeses, scallions
mexican crema, cilantro, red onions, avocado mash

CITY TAP MAC & CHEESE | 11.75
rigatoni, queso blanco sauce, toasted herb breadcrumb
*bacon 3.00 *grilled chicken 6.00 *fried chicken 6.00
*shrimp 9.00 *steak* 10.00

TEN SPICE WINGS | 16.75
ue cheese ranch, crisp vegetables

CORN & CRAB HUSHPUPPIES | 15.75
citrus remoulade, honey-thyme butter

PRETZELS & PIMENTO | 14.50
southern pimento cheese spread,
maple bourbon mustard, soft pretzel sticks

SALADS & BOWLS

CITY TAP CHOP | 16.00
bacon, egg, blue cheese, olives, roasted tomatoes, croutons,
crispy shallots, grilled focaccia, white balsamic vinaigrette

ITALIAN DELI | 16.00
kalamata olives, romaine, red onions, pepperoni,
prosciutto, cherry peppers, grilled focaccia, bacon,
red wine vinaigrette, grated parmesan

GREENS & GRAINS | 16.00
baby kale, arugula, farro, peas, quinoa,
cucumbers, red onions, green goddess dressing

CAESAR* | 14.50
romaine hearts, garlic croutons,
grilled focaccia, classic dressing

BUDDHA BOWL | 18.35
crispy vegetarian meatballs, arugula, farro, cilantro,
avocado, pickled onions, roasted tomatoes, lime crema

EAST SIDE POKE BOWL* | 21.00
marinated tuna, farro, arugula, avocado, scallions, cilantro,
pickled onions, miso sauce, sesame

BEET & GOAT CHEESE SALAD | 16.00
baby kale, arugula, orange segments, red beets, red onion,
candied pecans, goat cheese, apple cider vinaigrette
grilled steak 10.00 *shrimp 9.00 *grilled chicken 6.00
*fried chicken 7.00 *salmon* 10.00 *avocado 3.00

Premium Beverages

CRAFT ROOT BEER 6.50

SEASONAL TAP MKT
ask your server for today's offering

CHEF'S SEASONAL SELECTIONS

COFFEE RUBBED RIBEYE 42.50
mushrooms in marsala demi glace, mashed potatoes, grilled asparagus, chives

SALMON BUERRE BLANC 34.25
lemon wine butter sauce, herbed rice medley, roasted asparagus

SHRIMP TERYAKI BOWL (UNDER 500 CAL.) 19.75
sushi rice, seaweed salad, red bell pepper, avocado, orange sesame vinaigrette

LEMON PEPPER CHICKEN SKEWERS 25.50
hummus, market salad, feta cheese, garlic pita, balsamic glaze, grilled lemon



ENTRÉES



SHRIMP & GRITS 26.00
prosciutto, white cheddar grits, cajun beurre blanc,
ham hock braised collard greens

STEAK FRITES 32.75
8oz NY Strip, Parmesan truffle fries, chimichurri,
house steak sauce

SPICY SHRIMP TACOS 18.75
cotija, pickled onions, diced cherry peppers, avocado mash,
smoked pineapple glaze, ranchero rice & beans

SPICY CRAB & CAPELLINI 30.75
lump crab, san marzano tomatoes, white wine, garlic, crushed
cherry peppers, toasted herb panko, grilled focaccia

BLACKENED CHICKEN CARBONARA 26.50
blackened grilled chicken, rigatoni, peas, bacon, roasted
tomato, white wine, parmesan & lemon cream sauce

CHICKEN & WAFFLES 26.50
maple syrup, red pepper jam, honey thyme butter,
ask for it nashville hot!

COUNTRY-STYLE MEATLOAF 27.50
mashed potatoes, charred brussels sprouts, honey thyme
butter, rich gravy, crispy onion straws

SANDWICHES

CHICKEN FAJITA BURRITO grilled chicken, seasoned rice, sauteed peppers & onions, pico de gallo, jack & cheddar cheese, lime crema 17.50
CITY TAP CUBANO roasted pork, prosciutto, pickles, maple bourbon mustard, provolone, hand cut fries 17.50
CRISPY CAPRESE SANDWICH heirloom tomato, fresh mozzarella, pistachio pesto, arugula, balsamic glaze on a griddled baguette 17.50
VEGGIE BURGER wild rice, black bean & beet patty, aged cheddar, dijonaise, roasted tomatoes, arugula, hand cut fries 17.50
TOP ROUND FRENCH DIP sliced beef, provolone cheese on toasted baguette with au jus for dipping 18.50
NASHVILLE HOT CHICKEN SANDWICH pickles, lettuce, hand cut fries 17.50
TURKEY BLTA roasted, hand-carved turkey, bacon, lettuce, tomato, avocado, citrus remoulade 16.50



BLACK ANGUS TAP BURGER* | 18.50

american cheese, special sauce, lettuce, red onions, pickles
+ smoky bacon 2.00 + avocado 2.00 + fried egg* 1.00

BRICK OVEN PIZZA

CLASSIC MARGHERITA tomato sauce, fresh mozzarella, extra virgin olive oil, basil 18.50
PEPPERONI curly pepperoni, tomato sauce, mozzarella, oregano, chili flake 19.00
PULLED PORK PIZZA tomato sauce, bbq sauce, onions & peppers, mozzarella, oregano, chili flake 19.90
ABE FROMAN fennel sausage, caramelized onions & peppers, provolone, mozzarella 19.00
FOUR FATHERS bacon, pepperoni, sausage, prosciutto, mozzarella, sliced red onions, cherry peppers 21.00
THE G.O.A.T sliced red onions, pistachio pesto, rosemary, truffle honey 19.00
LOGAN SQUARE provolone, red onion, rosemary, olive tapenade, arugula, truffle oil, marinated tomatoes, goat cheese crema, cremini mushrooms 19.00
MAUI CHICKEN PIZZA tomato sauce, grilled chicken, mozzarella, sweet chili sauce, pineapple, red onion, scallions 18.00
STREET TACO PIZZA seasoned taco beef, tomato sauce, mozzarella, cilantro, fresno chiles, crispy tortilla strips, grilled lime ... 18.00

DESSERTS

Made Fresh Daily

RICOTTA DOUGHNUTS 11.50
powdered sugar, salted caramel espresso cream,
raspberry reduction

NUTELLA TRIPLE CHOCOLATE CAKE 13.00
dark chocolate sponge cake, nutella buttercream, chocolate
ganache, strawberry, lemon mascarpone

SEASONAL FRUIT CRUMBLE 12.00
served warm with vanilla ice cream and salted caramel sauce

KEY LIME PIE 10.50
the best you've ever had, guaranteed

COOKIE DOUGH SMASH 11.50
hot chocolate chip cookie with vanilla ice cream

*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.