

# Tapastre & Project PUB Outdoor Dining Menu

## Starters

Chips & Salsa - 7

House made salsa and tortilla chips, *add guac +5*

Fried Calamari - 10

Tossed in lemon juice, capers & parsley, San Marzano marinara

Patatas - 8

Crispy Yukon gold potatoes, saffron aioli

Duck Fat Fries - 8

House smoked ketchup

Devils eggs - 7

Deviled eggs with a kick

Vegetable Dumplings - 9

Asian slaw, soy-ginger dipping sauce

**Salad - *add chicken +6, add shrimp +7, add salmon +7***

House salad – 5/8

Mixed greens, cherry tomato, cucumber, red onion,  
garbanzo beans, dried cranberries, house vinaigrette

Chopped Wedge Salad - 9

Chopped iceberg, bacon crumbles, cherry tomato wedges,  
house made blue cheese dressing

Caesar Salad – 6/10

Crispy romaine, house made Caesar dressing,  
grated Parmigiano-Reggiano, garlic croutons

Beet & Goat Cheese Salad - 11

Arugula, roasted beets, candied walnuts,  
goat cheese, citrus-balsamic vinaigrette

## Small Plates

Beer Mac & Cheese - 12

Seasonal vegetable, herbed bread crumb topping,  
ipa beer cheese      *Add pork belly or fried chicken +5*

Seafood tacos – 15

*Check with your server for this week's selection*

Tuna Poke Tostada - 16

Sushi grade ahi tuna, napa cabbage, cucumber,  
wasabi mayo, sesame

Clams with White Wine Sauce - 11

Garlic, butter & white wine sauce, blistered cherry tomatoes, crostini

Caramel Ginger Shrimp - 11

Panko crusted, peanuts, scallions

Cajun Crab Cakes - 12

Remoulade Sauce, Lemon, Dirty Rice

Jalapeno-Raspberry Beef Kebabs - 10

Roasted red potatoes, arugula-frisée salad

Rosemary Grilled Salmon Skewers - 11

Roasted red potatoes, lemon puree, arugula-frisée salad

Chimichurri Chicken - 11

Corn & red pepper relish, roasted red potatoes

Maple Bacon - 10

Thick cut applewood smoked Nueske bacon, maple reduction

Slow Roasted Pork Belly - 15

Crispy polenta, balsamic gastrique

Beer Braised Beef Short Ribs - 19

Porter Mushroom Sauce, whipped potatoes, broccoli

# Thin & Crispy Pizza

Truffled Pork - 14  
Crispy shredded pork, black truffle, truffle oil, scallions

Chefs Pizza - 12  
*Ask for selection*

Roasted Veggie - 12  
Roasted red pepper, kalamata olives, onions,  
goat cheese, arugula

Margherita - 11  
Sliced tomatoes, EVOO, fresh mozzarella, basil puree

# Sandwiches

*served with house chips or hand cut fries,  
sub house side salad +1, Caesar side salad +2*

Grilled Reuben - 15  
House beer-braised corned beef, swiss cheese, sauerkraut,  
house made Russian dressing, grilled sourdough

Beer BBQ Brisket - 19  
House-smoked brisket, bbq sauce, pepper jack,  
house-pickled hot pepper & red cabbage slaw, cuban roll

Smoked Salmon BLT - 13  
House-smoked salmon, nueske bacon, lettuce, tomato,  
dill mayo, toasted sourdough

Chicken Sandwich - 11  
Grilled or crispy chicken breast, Romaine lettuce, tomato,  
chipotle mayo, applewood smoked bacon, ciabatta roll

Philly Cheese Steak - 13  
Thin sliced ribeye, cherry peppers, onions, aged cheddar, hero roll

Roasted Veggie - 10  
Mediterranean mélange, fresh mozzarella, basil puree,  
black olive tapenade, ciabatta roll

Balsamic Chicken Wrap - 11  
Grilled chicken breast, fresh mozzarella, roasted red peppers,  
arugula, balsamic vinaigrette, grilled tortilla

Fried Chicken Tower - 16  
Beer battered boneless thighs, coleslaw, beer mustard, ciabatta roll

Pulled Pork - 12  
Slow roasted pork, bbq sauce, coleslaw, brioche bun

# Grilled Angus Beef Burger

*served with house chips or hand cut fries,  
sub house side salad +1, Caesar side salad +2*

Lettuce, Tomato, Red Onion on Brioche Bun - 12  
*Chipotle Mayo or BBQ Sauce upon request*

Your Choice of Cheese - 1  
Cheddar, Swiss, Blue, Fresh Mozzarella  
Applewood Smoked Bacon - 1.50  
Bacon Deliciousness - 2  
Additional Toppings - .50  
Sautéed Mushrooms  
Sautéed Onions  
Jalapeno Peppers  
Sweet Cherry Peppers

# Sides

Hand sliced potato chips - 3  
Seasoned waffle chips - 4  
Hand cut french fries – 4