

Tapastre & Project PUB

Menu

*Take-out Service Not Available Between 6-8PM
on Friday & Saturday*

Starters

Chips & Salsa - 8
House made salsa and corn tortilla chips, *add house made guac +5*

Fried Calamari - 11
Tossed in lemon, capers & parsley, San Marzano marinara

Jumbo Wings - 12
Your choice of Buffalo, Sweet Heat or BBQ style, blue cheese dressing, celery

Patatas - 9
Crispy Yukon gold potatoes, saffron aioli

Duck Fat Fries - 8
House smoked ketchup

Devils eggs - 8
Deviled eggs with a kick

Vegetable Dumplings - 11
Asian slaw, soy-ginger dipping sauce

Salad

add chicken +6, add shrimp +7, add salmon +7

House salad - 9
Mixed greens, cherry tomato, cucumber, red onion, garbanzo beans, dried cranberries, house vinaigrette

Chopped Wedge Salad - 11
Chopped iceberg, bacon crumbles, cherry tomato wedges,
house made blue cheese dressing

Caesar Salad - 11
Crispy romaine, house made Caesar dressing, grated Parmigiano-Reggiano, garlic croutons

Beet & Goat Cheese Salad - 12
Arugula, roasted beets, candied walnuts, goat cheese, citrus-balsamic vinaigrette

Thin & Crispy Pizza

Truffled Pork - 16
Crispy shredded pork, black truffle, truffle oil, scallions

Margherita - 13
Sliced tomatoes, EVOO, fresh mozzarella, basil puree

Small Plates

Beer Mac & Cheese - 14
Seasonal vegetable, herbed bread crumb topping, ipa beer cheese
Add pork belly or fried chicken +5

Salmon Sliders - 15
Pan seared salmon, lemon aioli, LTO, onion roll

Chef's Tacos - 16
Check with your server for this week's selection

Grilled Cauliflower Steak - 13
Asparagus, ratatouille salsa

Drunken Clams on Fire - 12
Littleneck clams, crushed red pepper, jalapenos, beer & tomato broth *Add chorizo +3*

Caramel Ginger Shrimp - 12
Panko crusted, peanuts, scallions

Cajun Crab Cakes - 13
Remoulade Sauce, Lemon, Dirty Rice

Maple Bacon - 12
Thick cut applewood smoked Nueske bacon, maple reduction

Beer Braised Beef Short Ribs - 21
Porter Mushroom Sauce, whipped potatoes, broccoli

Sandwiches

*served with house chips or hand cut fries,
sub duck fat fries +5*

Grilled Reuben - 18

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

Smoked Salmon BLT - 15

House-smoked salmon, Nueske bacon, lettuce,
tomato,
dill mayo, toasted sourdough

Fried Chicken Tower - 17

Beer battered boneless thighs, coleslaw, beer
mustard, ciabatta roll

Philly Cheese Steak - 15

Thin sliced ribeye, cherry peppers, onions, aged
cheddar, hero roll

Roasted Veggie - 12

Mediterranean mélange, fresh mozzarella, basil
puree, black olive tapenade, ciabatta roll

Balsamic Chicken Wrap - 14

Grilled chicken breast, fresh mozzarella, roasted red
peppers,
arugula, balsamic vinaigrette, grilled tortilla

Pulled Pork - 15

Slow roasted pork, bbq sauce, coleslaw, brioche bun

PUB Burger

served with house chips or hand cut fries

Grilled Angus Beef Burger - 15

Lettuce, tomato, red onion on brioche bun

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

Chipotle Mayo or BBQ Sauce upon request

Sides

Hand sliced potato chips – 5

Hand cut french fries – 6