

# Tapastre & Project PUB Outdoor Dining Menu

## Starters

Butternut Squash Soup - 8

Pureed butternut squash, toasted seasoned squash seeds, nutmeg cream

French Onion Soup – 9

Classic French onion soup, gruyere, mozzarella & parmigiano cheese, baguette crostini

Cheddar IPA Soup – 8

White cheddar, ipa, garlic croutons

Hummus Board – 12

House original hummus, red pepper hummus, marinated olives, with warm pita, pita chips and veggie sticks

Fried Calamari - 10

Tossed in lemon, capers & parsley, San Marzano marinara

Chef's Loaded Fries – 10

Ask your server for today's selection

Jumbo Wings – 12

Your choice of Buffalo, Sweet Heat or BBQ style, blue cheese dressing, celery

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

PUB Mixed Pickle Board – 15

A variety of our in-house pickled vegetables, fresh ricotta, olive puree, toasted sourdough

## 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*

Spicy Shrimp Tacos – 15

Spice rubbed shrimp, Napa cabbage slaw, lemon aioli, green onion, cilantro

Chef's Tacos – 15

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

Veggie Ramen Bowl – 15

Udon noodles, wild mushroom broth, carrots, scallions, spinach, zucchini,  
bean sprouts, wakame, hardboiled egg, *add pork belly +5*

Grilled Cauliflower Steak – 13

Roasted root vegetables, butternut squash salsa

Drunken Clams on Fire - 11

Littleneck clams, crushed red pepper, jalapenos, beer & tomato broth  
*Add chorizo +3*

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

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

Fried Chicken Dinner – 19

Beer battered boneless thighs, mashed potatoes, green beans, gravy, cornbread

## Thin & Crispy Pizza

Truffled Pork - 14

Crispy shredded pork, black truffle, truffle oil, scallions

Chef's 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 duck fat fries +5  
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 - 4

Hand cut french fries - 5