

Tapastre & Project PUB Takeout Menu

Starters

Chips & Salsa - 7

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

Patatas - 7

Crispy Yukon gold potatoes, saffron aioli

Duck Fat Fries - 7

House smoked ketchup

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

Superfood & Ancient Grain Salad – 11

Kale, broccoli, almonds, carrots, quinoa, farro, blueberries, pomegranate vinaigrette

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 - 12

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

Chicken Sandwich - 10

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

Philly Cheese Steak - 12

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 - 10

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

Sides

Hand sliced potato chips - 3

Seasoned waffle chips - 4

Hand cut french fries – 4

Small Plates

Beer Mac & Cheese - 12

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

Seafood tacos – 13

Check for this week's selection

Tuna Poke Tostada - 16

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

Sautéed Clams – 11

White wine, lemon, butter, fresh herbs,
Served with 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

Grilled Vegetables & Fettucine – 15

Balsamic butter sauce, Reggiano-parmigiano,
house-made fettucine

Rosemary Grilled Salmon Skewers - 10

Roasted red potatoes, lemon puree,
arugula-frisée salad

Chimichurri Chicken - 10

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

Grilled Angus Beef Burger - 11

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

Lettuce, Tomato, Red Onion on Brioche Bun
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

Family Meals

(dinners come with mixed green salad)

\$15 each, 4 for \$55

Beer Mac & Cheese with Fried Chicken

Chicken Cordon Blue

Rice pilaf, sautéed spinach

\$17 each, 4 for \$65

Baked Grouper

Mango glaze, coconut jasmine rice,
sesame-ginger baby bok choy

Dessert Cups

\$4 each, 3 for \$10

Limoncello Cheesecake

Chocolate Bread Pudding

Blueberry Crisp