

# Tapastre & Project PUB

## Menu

*Take-out Service Not Available Between 6-8:30PM  
on Friday & Saturday*

### Starters

- Hummus Plate - 12  
House made original & red pepper hummus,  
Crudité, marinated olives, pita chips
- 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, butternut squash salsa
- Drunken Clams on Fire - 13  
Littleneck clams, crushed red pepper, jalapenos, beer &  
tomato broth *Add chorizo +3*
- Caramel Ginger Shrimp - 13  
Panko crusted, peanuts, scallions
- Cajun Crab Cakes - 14  
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  
sub duck fat fries +5*

### 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