

SOME ASSORTED INFORMATION FOR YOU

BRUNCH: Sat. & Sun. 11am - 4pm

LUNCH: Mon.- Fri. 11am - 2:30pm

ALL DAY: Mon.- Thurs. until 11pm
Fri. & Sat until 12am / Sun until 10pm

CHEF ADRIAN VILLARREAL

LUNCH

11AM - 2:30PM

SOUP OF THE DAY GET A CUP OR GET A BOWL	5/8-
BLUE PLATE CHEF'S DAILY LUNCH ENTRÉE	9-
SANDWICH OF THE DAY CHOICE OF SIDE	10-
QUESADILLA DEL DIA BARRIO SALAD	11-

SOUP & SALADS

TOMATO BISQUE	5/8-
CAESAR GARLIC CROUTONS, PARMESAN, ROMAINE	7-
CHICKEN 11- SHRIMP 12-	
SEARED GOAT CHEESE SALAD ARTISAN GOAT CHEESE, BRAISED RED BEETS, ARUGULA, CANDIED PECANS, BEET VINAIGRETTE	10-
SALMON MISO-SOY MARINATED, GRILLED PEARS, RED PEPPERS, RED ONIONS, ALMONDS, MIXED GREENS, PEAR VINAIGRETTE	12-
COBB GRILLED CHICKEN, AVOCADO, CHERRY TOMATOES, EGG, ROMAINE, BACON BLUE CHEESE DRESSING	12-

SHARES & PLATES

*HOT BOILED PEANUTS OLD BAY SEASONED	3-
*MARINATED OLIVES HOUSE MARINATED BLACK & GREEN OLIVES	4-
*CHIPS AND CHARRED TOMATO SALSA QUESO, AVOCADO	5-
FRIED PICKLES JALAPEÑO CREAM DIPPING SAUCE	7-
*ROASTED GARLIC & LEMON HUMMUS CUCUMBERS, NAAN BREAD	8-
MEDITERRANEAN FLATBREAD ROASTED VEGETABLES, GOAT CHEESE, LEMON CONFIT, PESTO	8-
*POMMES FRITES FRIES TO BE EATEN WITH A FORK CHOICE: DIABLA SALSA, JALAPEÑO CREAM, BACON BLUE CHEESE, OR SUNNY SIDE UP EGGS	8-
*EGGPLANT & DAIYA CHEESE ROLL BASIL, SUNDRIED TOMATOES, BALSAMIC & HAZELNUT DRESSING	10-
BRAISED OCTOPUS SERVED CHILLED ESCABECHE STYLE, WARM POTATO SALAD	11-
KABOCHA SQUASH FREE FORM RAVIOLI BROWN BUTTER VEAL SAUCE, AMARETTO, SHAVED PARMESAN, SAGE	11-
POPCORN FRIED VEAL BUTTERMILK FRIED SWEETBREADS, APPLE & BASIL CORN CAKE, ROOT BEER, BLACK MUSTARD	11-
TUNA TATAKI SESAME SEARED TUNA, AVOCADO, NORI DRESSING, SUN DRIED TOMATOES, MIXED GREENS, ORANGE OIL	12-
SEARED SCALLOPS CREAM CORN PUDDING, SUN DRIED TOMATOES, GREMOLATA	12-
BUFFALO FRIED CALAMARI TOSSED WITH BLUE CHEESE, CELERY	12-

BURGERS & SANDWICHES

ALL BURGERS & SANDWICHES

SERVED W/ CHOICE OF: FRIES, MIXED GREENS OR SPICY CUCUMBERS: SUB ANY SIDE FOR \$1

- BLACK BEAN BURGER** 100% VEGETARIAN 9-
GRUYERE CHEESE, AVOCADO MAYO, PICKLED RADISH,
LETTUCE LEAF, SPROUTS, SESAME BUN
- THE "HOGGER"** 100% GROUND PORK 11-
BLUE CHEESE, SAUTEED PEPPERS & ONIONS,
RUM CREOLE SAUCE
- PUB BURGER** 50% BRISKET & 50% CHUCK 12-
SQUARE AMERICAN CHEESE, HOUSEMADE B & B PICKLES,
WHOLE WHEAT ENGLISH MUFFIN
- LOCAL DOUBLE STACK BURGER** 100% BRASSTOWN BEEF 13-
1/2 LB. BURGER, LOCAL CHEESE & MUSHROOMS
- PORTABELLO SANDWICH** 9-
PESTO MARINATED PORTABELLO, GRILLED ZUCCHINI,
GOAT CHEESE, SPROUTS, ROASTED RED ONIONS, LEMON AIOLI
- BAJA FISH SANDWICH** 11-
BUTTERMILK FRIED TILAPIA, GREEN CABBAGE,
PINEAPPLE & JICAMA SLAW, CILANTRO CHIPOTLE MAYO
- "COWGIRL CREAMERY" GRILLED CHEESE** 11-
PAIRED WITH TOMATO BISQUE AS THE SIDE
- BLACKENED CHICKEN SANDWICH** 12-
APPLES, ICEBERG LETTUCE,
RADISH, BACON BLUE CHEESE SAUCE
- BRISKET "TORTA"** 12-
THREE CHILI BRAISED BRISKET, AVOCADO,
RED ONION, CILANTRO, SOUR CREAM

SIDES
\$5 DOLLARS EACH

*PUB FRIES
*MIXED GREENS
CAESAR SALAD
VEGETABLES SHABU SHABU

*WARM POTATO SALAD
*SPICY KOREAN CUCUMBERS
* RATATOUILLE VEGETABLES
*WHITE BEAN CANNELLINI RAGOUT

TAP TACOS

CHOOSE 1 FOR \$3.50 CHOOSE 3 FOR \$9

SERVED IN A CORN OR FLOUR TORTILLA

CRISPY FISH

TILAPIA, SPICY RED CABBAGE SLAW, CREAMY MOJO SAUCE

YUCATAN BBQ PORK

ANNATTO BRAISED PORK SHOULDER, PICKLED RED ONION, CILANTRO

BUTTERMILK FRIED CHICKEN

CRISPY CHICKEN, BUTTERMILK PEPPERCORN SAUCE, CORN RELISH

SHRIMP A LA DIABLA

SAUTÉED SHRIMP, ANCHO & GUAJILLO SALSA, CABBAGE, CILANTRO

ADD SOUR CREAM OR ANY HOUSE MADE SALSA FOR \$1

CHARRED TOMATO --- DIABLA --- AVOCADO & CILANTRO

SUPPER

SERVED EVERY DAY AFTER 5 PM

CLASSIC FISH & CHIPS

TARTAR SAUCE, MALT VINEGAR

14-

*MASSAMAN CURRY SEITAN

WHEAT GLUTEN, CARROTS, POTATOES,
AVOCADO, CASHEW NUTS, JASMINE RICE

16-

ROASTED CHICKEN

ALL NATURAL PAN ROASTED CHICKEN BREAST,
RICOTTA TORTELLINI, PEAS, CARROTS, BACON JUS

18-

STEAK FRITES

HANGER STEAK, FRIES, BORDELAISE SAUCE

19-

PORK PORTERHOUSE

WHITE BEAN RAGOUT, BACON, SPINACH
RED PEPPER, ONIONS, HAZELNUT OIL, PESTO

19-

SCALLOP SHABU SHABU

FALL VEGETABLES, SHABU SHABU BROTH

20-

* DENOTES VEGAN FRIENDLY

DESSERTS \$6

STICKY TOFFEE PUDDIN'

MILK CHOCOLATE CREME BRULÉE

BROWN BREAD ICE CREAM

BEER TART

GOOD TO KNOW

JOIN US ON FACEBOOK @ WWW.FACEBOOK.COM/TAPAT1180

LIVE MUSIC EVERY FRIDAY NIGHT

OUR BATHROOMS ARE LOCATED ON THE 2ND FLOOR

TRIVIA EVERY TUESDAY AT 8:00

COMPLIMENTARY VALET (TIPS GO TO CHARITY)

BRUNCH SATURDAY AND SUNDAY 11AM-4PM

YES, IT'S A BEAVER (WE ALSO HAVE A STAG)

THE CONSUMPTION OF RAW OR UNDERCOOKED FOODS SUCH AS MEAT, POULTRY, FISH, SHELLFISH, OR EGGS WHICH MAY CONTAIN HARMFUL BACTERIA MAY CAUSE SERIOUS ILLNESS