

# TAPASTRE / PROJECT PUB

## starters

### HUMMUS BOARD - 12

House made original & red pepper hummus,  
crudité, warm pita, pita chips  
add marinated olives +1.50

### FRIED CALAMARI - 12

Tossed in lemon juice, capers & parsley,  
San Marzano marinara

### PATATAS - 9

Crispy Yukon potato wedges, 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 GRILLED OR CRISPY CHICKEN +7

ADD SHRIMP +9 ADD SALMON +9

### HOUSE SALAD - 9

Mixed greens, cherry tomato, cucumber,  
red onion, garbanzo beans, dried  
cranberries, house vinaigrette

### CHOPPED WEDGE - 11

Chopped iceberg, bacon,  
cherry tomatoes,  
house made blue-cheese dressing

### CAESAR SALAD - 11

Crispy romaine, garlic croutons,  
grated Parmigiana-Reggiano,  
house made Caesar dressing

### BEET & GOAT CHEESE - 13

Arugula, roasted beets, candied walnuts,  
crumbled goat cheese,  
house made citrus-balsamic dressing

## soup

### CHEDDAR IPA - 8

White cheddar, IPA, smoked paprika

### SOUP OF THE DAY - 8

Ask your server for our current selection

## small plates

### BEER MAC & CHEESE - 14

White Cheddar, rotating IPA,  
herbed bread crumb topping, seasonal vegetable  
add pork belly or fried chicken +7

### SALMON SLIDERS - 15

Pan seared salmon, lemon aioli, LTO

### FISH TACOS - 16

Pan seared cod, soy-ginger glaze,  
pineapple-papaya-mango salsa, napa cabbage,  
scallions, crispy corn tortilla

### GRILLED CAULIFLOWER STEAK - 13

Asparagus, butternut squash salsa,  
cauliflower purée

### DRUNKEN CLAMS ON FIRE - 13

Littleneck clams, crushed red pepper, jalapeños,  
beer & tomato broth, crostini  
add chorizo +3

### CARAMEL GINGER SHRIMP - 13

Panko crusted shrimp, Napa cabbage,  
peanuts, scallions

### JUMBO WINGS - 14

Your choice of buffalo, sweet heat, or BBQ  
blue cheese dressing, celery & carrots

### MAPLE BACON - 12

Thick cut applewood smoked nueske bacon,  
maple reduction

### BEER BRAISED BEEF SHORT RIBS - 21

Porter mushroom sauce, whipped potatoes,  
seasonal vegetable

# Sandwiches

Served with house chips or hand cut fries,  
sub duck fat fries +5  
sub house salad or Caesar salad +2

## SMOKED SALMON BLT - 15

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

## PHILLY CHEESE STEAK - 15

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

## ROASTED VEGGIE - 12

Eggplant, portabello, red pepper, squash,  
zucchini, fresh mozzarella, basil purée, olive  
tapenade, ciabatta roll

## BALSAMIC CHICKEN WRAP - 14

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

## PULLED PORK - 15

Slow roasted pork, bbq sauce, coleslaw, brioche bun  
add cheese +1

## FIRECRACKER CAULIFLOWER - 15

Beer battered cauliflower, sweet heat sauce,  
coleslaw, hero roll

## GRILLED REUBEN - 18

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

## CRISPY CHICKEN SANDWICH - 14

Fried chicken breast, applewood smoked bacon,  
romaine lettuce, tomato, chipotle mayo, ciabatta roll  
add cheese +1

## Thin & Crispy Pizza

### TRUFFLE PORK - 16

Crispy shredded pork, black truffle,  
truffle oil, scallions

### MARGHERITA - 13

Sliced tomatoes, fresh mozzarella, basil purée

### BAR PIE - 10

San Marzano marinara, shredded mozzarella

### CHEFS CHOICE - 12

Ask about our current selection

## Build Your Own Burger

Served with house chips or hand cut fries,  
sub duck fat fries +5, house salad or Caesar salad +2

### GRILLED ANGUS BEEF BURGER - 15

Lettuce, tomato, red onion, brioche bun

#### Your choice of cheese +1

cheddar, Swiss, mozzarella, blue

Applewood smoked bacon +1.50

Bacon deliciousness +2

#### Additional toppings +0.50

sautéed mushrooms, sautéed onions,  
jalapeño peppers, sweet cherry peppers,  
chipotle mayo, bbq sauce

## Desserts

- 8 -

### POT DE CRÈME

topped with whipped cream

### CHEFS BREAD PUDDING

served with whipped cream

### CRÈME BRÛLÉE

### IMPERIAL STOUT BROWNIES

served with vanilla ice cream

### SEASONAL FRUIT CRISP

topped with vanilla ice cream

\*\*\*Please place your ENTIRE order at once, we will course it out for you\*\*\*

\*\*\*Alert your server of any allergies or dietary restrictions prior to ordering\*\*\*

\*\*\*20% gratuity may be added to parties of 6 or more\*\*\*