

TAPASTRE / PROJECT PUB

starters

CHIPS & SALSA - 9

add house-made queso +4

FRIED CALAMARI - 12

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

JUMBO WINGS - 14

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

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

ADD MARINATED SKIRT STEAK +14

HOUSE SALAD - 9

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

COUSCOUS GREEK SALAD - 12

Arugula, pearly couscous, feta cheese,
kalamata olives, cherry tomatoes, red onion,
cucumber, creamy Greek dressing

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

MOULES FRITES - 15

Mussels in a white wine sauce with garlic, shallots,
onions, parsley and cherry tomatoes, hand-cut fries

BBQ RIB BOARD - 16

House-made potato salad, cornbread

MAPLE BACON - 12

Thick cut applewood smoked Nueske bacon,
maple reduction

BULGOGI STEAK & POTATOES - 28

Bulgogi marinated skirt steak, roasted potatoes,
marinated cucumbers, corn & red pepper relish

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