THE BRASS TAP
CRAFT BEER BAR

SHAREABLES

NEW **POTSTICKERS – 13**
Fried pork, shredded lettuce, Asian chili crisp, scallions (493 CAL.)

NEW **GILROY GARLIC FRIES – 8**
Garlic, Parmesan, olive oil, parsley (1760 CAL.)

BOOM BOOM SHRIMP – 14.5
10 hand-breaded, beer-battered & tossed in sauce (940 CAL.)

PORK QUESADILLA – 11
Pepper jack cheese, Sweet Heat BBQ, pickled red onion, fresh jalapeños, romaine lettuce & sour cream (850 CAL.)

NEW **CRISPY BRUSSELS SPROUTS – 10**
Smoked bacon, Parmesan, balsamic glaze (595 CAL.)

CHEESE CURDS – 11
Lightly breaded & fried with side of buttermilk ranch (1120 CAL.)

ROASTED BUFFALO CAULIFLOWER – 10
Buffalo sauce, Nashville Hot seasoning, scallions (560 CAL.)

MAC 'N CHEESE BITES – 8.5
Aged cheddar cheese, whole milk mozzarella, pasta, panko breadcrumbs & Poblano sauce (720 CAL.)

BBQ PORK MAC 'N CHEESE BITES – 12
Aged cheddar cheese, whole milk mozzarella, pasta, panko breadcrumbs topped with white queso, pulled pork & BBQ sauce (1070 CAL.)

ONION RINGS – 10
Served with Boom Boom sauce (1500 CAL.)

HAND-BREADED PICKLE CHIPS – 10
Served with buttermilk ranch (430 CAL.)

LOADED FRIES OR TOTS – 10
White queso, sour cream, chopped smoked bacon & scallions (900 - 970 CAL.)
Brisket – 14 (1240 - 1310 CAL.)

PRETZEL – 9.5
Fresh gourmet pretzel with white queso & spicy brown mustard (800 CAL.)

TRADITIONAL OR BONELESS CHICKEN WINGS

TOSSED IN CHOICE OF SAUCE OR DRY RUB

6 WINGS – 11 | 10 WINGS – 17 | 15 WINGS – 23
Celery & bleu cheese or ranch dressing (480 - 1935 CAL.)

NEW **WING BASKET – 17.5**
8 traditional or boneless wings, crinkle-cut fries, coleslaw, celery & bleu cheese (1150 - 1930 CAL.)

WING SAUCES

NEW Asian Chili Crisp
NEW Teriyaki
NEW Garlic Parmesan
NEW Hot
Buffalo
Boom Boom
Korean BBQ
BBQ
Sweet Heat BBQ

DRY RUBS

Nashville Hot
Lemon Pepper
Brown Sugar Bourbon
Ragin' Cajun

NACHOS, DIPS & CHIPS

STEAK NACHOS* – 18.5
White queso, onion cilantro, fire roasted red peppers, cheddar jack & Cotija cheeses, fresh jalapeños, pickled red onions with sour cream & salsa (1465 CAL.)
Chicken – 15.5 (1425 CAL.) | Korean BBQ Pork – 17 (1555 CAL.)

IMPOSSIBLE™ – 18.5 (1495 CAL.) Plant-Based

HOUSE-MADE GUACAMOLE – 9.5
Avocado, lime, fresh jalapeños & onion cilantro (630 CAL.)

SALSA – 7
Tomatoes, onions, fresh jalapeños, green chilies & lime (370 CAL.)

QUESO – 9.5
Creamy white cheddar cheese, ground green chilies, onion, garlic & fresh jalapeños (630 CAL.)

TRIO – 11.5
Salsa, house-made guacamole & white queso (630 CAL.)

TACOS + CHIPS & SALSA

SERVED ON CORN OR FLOUR TORTILLAS.

2 SMOKED BRISKET – 14.5
Spicy mayo, onion cilantro, Cotija cheese, fresh jalapeños & pickled red onions (895 - 975 CAL.)

2 GRILLED POBLANO CHICKEN – 11
Poblano sauce, Cotija cheese, onion cilantro, fresh jalapeños & pickled red onions (785 - 865 CAL.)

2 BLACKENED COD – 12.75
Tomatoes, coleslaw, Cotija cheese, onion cilantro & fresh jalapeños (755 - 835 CAL.)

2 STEAK* – 14.5
Onion cilantro, fire roasted red peppers, Cotija & white queso cheeses (545 - 625 CAL.)

IMPOSSIBLE™ – 14.5 Plant-Based
(735 - 815 CAL.)

SALADS

TAP SALAD – 12.5
Lettuce mix, cheddar jack cheese, smoked bacon, tomato & red onion with choice of dressing (310 - 870 CAL.)

Steak* – 16.5 (450 - 1010 CAL.)
Shrimp – 15 (430 - 990 CAL.)
Chicken – 14 (460 - 1020 CAL.)

CAESAR – 10.5
Romaine lettuce, Parmesan, croutons & Caesar dressing (640 CAL.)

Steak* – 14.5 (780 CAL.)
Shrimp – 13 (760 CAL.)
Chicken – 12 (790 CAL.)

SIDES

NEW GILROY GARLIC FRIES – 4 (880 CAL.)
NEW ONION RINGS – 5 (750 CAL.)
COLESLAW – 3 (190 CAL.)
ROASTED BUFFALO CAULIFLOWER – 4 (280 CAL.)
SIDE TAP SALAD – 4 (155 - 435 CAL.)

SIDE CAESAR SALAD – 4 (320 CAL.)
CRINKLE-CUT FRIES – 3.75 (450 CAL.)
TATER TOTS – 3.75 (500 CAL.)
Try Fries or Tots Sauced or Tossed - 50¢
CRISPY BRUSSELS SPROUTS – 5 (280 CAL.)

* Steak and burgers are cooked to order and may contain raw or undercooked ingredients based on desired cooking specifications. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 2,000 calories a day used for general nutritional advice, but calorie needs vary. Allergen Warning: Food prepared in this establishment may have come in contact with or contain peanuts, tree nuts, milk, eggs, wheat, soy, shellfish or fish. Fried items should NOT be consumed if you have a food allergy due to the use of shared fryers for shellfish and other proteins. Allergen and nutritional information available upon request.

PREMIUM ANGUS BLEND BURGERS

SERVED WITH CRINKLE-CUT FRIES OR TOTS. SUBSTITUTE SIDE SALAD, CRISPY BRUSSELS SPROUTS OR ROASTED BUFFALO CAULIFLOWER – 1 (140 - 410 CAL.)

Burgers Served on a **Butter Brioche Bun.** Lower Carb Option? Substitute Lettuce Leaves for Bun.

ALL-AMERICAN PUB* – 14.5
Aged cheddar cheese, smoked bacon, lettuce, tomato, pickle (1310 CAL.)

GUAC BURGER* – 15.5
House-made guacamole, aged cheddar cheese, coleslaw, pickled red onions, spicy mayo (1540 CAL.)

SWEET HEAT BBQ BACON* – 16
Pepper jack cheese, smoked bacon, lettuce, tomato, onion rings & Sweet Heat BBQ (1390 CAL.)

NEW

THE BIGGY BBQ MAC BURGER* – 17
Aged cheddar cheese, smoked bacon, pulled pork, BBQ sauce & gooey mac 'n cheese bites (1820 CAL.)

IMPOSSIBLE™ BURGER – 16.5
Plant-based burger, lettuce, tomato, pickle (1030 CAL.) Plant-Based

TBT FAVORITES

CHICKEN TENDERS – 15
Hand-breaded, beer-battered with BBQ sauce. Served with coleslaw and crinkle-cut fries or tots. (1300 CAL.)
Try tossed in any sauce or dry rub - 50¢

FISH & CHIPS – 16
Hand-breaded, beer-battered with malt-vinegar aioli. Served with coleslaw and crinkle-cut fries or tots. (1430 CAL.)

SHRIMP PLATTER – 16
Hand-breaded, beer-battered and fried or grilled with cocktail sauce. Served with coleslaw and crinkle-cut fries or tots. (660 - 1460 CAL.)
Try tossed in any sauce or dry rub - 50¢

HOT HONEY PEPPERONI – 15
Vine-ripened tomato sauce, whole milk mozzarella, crispy pepperoni cups, creamy ricotta, fresh basil & drizzled with hot honey (1690 CAL.)

BRASS TAP CLASSIC – 15
Vine-ripened tomato sauce, whole milk mozzarella, crispy pepperoni cups, Italian sausage, fresh mushrooms & topped with Italian herbs (1620 CAL.)

WHITE CAPRESE – 15
Garlic butter sauce, whole milk mozzarella, shredded Parmesan, creamy ricotta, juicy diced tomatoes, fresh basil, Italian herbs & drizzled with balsamic glaze (1810 CAL.)

CARNIVORE – 17
Vine-ripened tomato sauce, whole milk mozzarella, crispy pepperoni cups, Italian sausage, chopped smoked ham, smoked bacon & topped with Italian herbs (1660 CAL.)

CRAFT YOUR MASTERPIECE 12.5 (800 - 1000 CAL.)

Sauce It
(60 - 200 CAL.)
Vine-Ripened Tomato Sauce | Garlic Butter Sauce

Top It

CHEESES - $1 EACH (70 - 450 CAL.)
Whole Milk Mozzarella
Aged Cheddar Jack
Creamy Ricotta
Shredded Parmesan

VEGETABLES - $1 EACH (0 - 10 CAL.)
Fresh Mushrooms
Red Onions
Green Peppers
Diced Tomatoes
Fresh Basil

MEATS - $2 EACH (25 - 210 CAL.)
Crispy Pepperoni Cups
Italian Sausage
Chopped Smoked Ham
Smoked Bacon
Seasoned Grilled All-White Meat Chicken

HANDHELD DELICIOUSNESS

SERVED WITH CRINKLE-CUT FRIES OR TOTS. SUBSTITUTE SIDE SALAD, CRISPY BRUSSELS SPROUTS OR ROASTED BUFFALO CAULIFLOWER – 1 (140 - 410 CAL.)

NEW

ASIAN BBQ CRISPY CHICKEN SANDWICH – 15
Hand-breaded, beer-battered chicken breast, Korean BBQ sauce, spicy mayo, coleslaw, pickled red onions, fresh jalapeños & onion cilantro on a butter brioche bun (1670 CAL.)

CRISPY CHICKEN SANDWICH – 14.5
Hand-breaded, beer-battered chicken breast, aged cheddar cheese, romaine lettuce, pickle & mayo on a butter brioche bun (1320 CAL.)
Try tossed in any sauce or dry rub - 50¢

CHICKEN CLUB WRAP – 13
Aged cheddar cheese, smoked bacon, tomato, lettuce, mayo in a flour tortilla with buttermilk ranch dressing (1590 CAL.)

BRISKET GRILLED CHEESE – 15
Aged cheddar & pepper jack cheeses, pickled red onion & fresh jalapeños on toasted brioche bread with Sweet Heat BBQ (1520 CAL.)

DESSERTS

NEW

BOURBON-MAPLE BROWN BUTTER CAKE – 10
Decadent warm brown butter cake, bourbon-maple sauce, vanilla ice cream, caramel. (975 CAL.) CONTAINS ALCOHOL

CHOCOLATE CHIP LAVA COOKIE & ICE CREAM – 10 (960 CAL.)

* Steak and burgers are cooked to order and may contain raw or undercooked ingredients based on desired cooking specifications. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 2,000 calories a day used for general nutritional advice, but calorie needs vary. Allergen Warning: Food prepared in this establishment may have come in contact with or contain peanuts, tree nuts, milk, eggs, wheat, soy, shellfish or fish. Fried items should NOT be consumed if you have a food allergy due to the use of shared fryers for shellfish and other proteins. Allergen and nutritional information available upon request.