

POTSTICKERS – 15 Fried pork, shredded lettuce, Asian chili crisp, scallions (493 CAL.)

GILROY GARLIC FRIES – 11.5 Garlic, Parmesan, olive oil, parsley (1760 CAL.)

BOOM BOOM SHRIMP – 16

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

PORK QUESADILLA – 13 Pepper jack cheese, Sweet Heat BBQ, pickled red onion, fresh jalapeños, romaine lettuce & sour cream (850 CAL.)

CRISPY BRUSSELS SPROUTS – 12 Smoked bacon, Parmesan, balsamic glaze (595 CAL.)

> CHEESE CURDS – 12.5 Lightly breaded & fried with side of buttermilk ranch (II2O CAL.)

ROASTED BUFFALO CAULIFLOWER – 12 Buffalo sauce, Nashville Hot seasoning, scallions (560 CAL.)

MAC 'N CHEESE BITES – 11

Aged cheddar cheese, whole milk mozzarella, pasta, panko breadcrumbs & Poblano sauce (720 CAL.)

BBQ PORK MAC 'N CHEESE BITES - 13.5

Aged cheddar cheese, whole milk mozzarella, pasta, panko breadcrumbs topped with white gueso, pulled pork & BBQ sauce (1070 CAL.)

ONION RINGS – 12

Served with Boom Boom sauce (1500 CAL.)

HAND-BREADED PICKLE CHIPS - 12

Served with buttermilk ranch (430 CAL.)

LOADED FRIES OR TOTS - 11.5

White queso, sour cream, chopped smoked bacon & scallions (900 - 970 CAL.) Brisket - 14.5 (1240 - 1310 CAL.)

PRETZEL - 11.5

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







NACHOS, DIPS & CHIPS

STEAK NACHOS* – 19.5

White gueso, onion cilantro, fire roasted red peppers, cheddar jack & Cotija cheeses, fresh jalapeños, pickled red onions with sour cream & salsa (1465 CAL.) Chicken - 18 (1425 CAL.) | Korean BBQ Pork - 18 (1555 CAL.)

IMPOSSIBLE™ - 19.5 (1495 CAL.)

Quant-Based



HOUSE-MADE GUACAMOLE – 11 Avocado, lime, fresh jalapeños & onion cilantro (630 CAL.)

SALSA - 8.5Tomatoes, onions, fresh jalapeños, green chilies & lime (370 CAL.)

QUESO - 11

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

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



TACOS + CHIPS & SALSA SERVED ON CORN OF FLOUR TORTILLAS.

2 SMOKED BRISKET - 15 Spicy mayo, onion cilantro, Cotija cheese, fresh ialapeños & pickled red onions (895 - 975 CAL.)

2 GRILLED POBLANO CHICKEN – 13 Poblano sauce, Cotija cheese, onion cilantro, fresh jalapeños & pickled red onions (785 - 865 CAL.)

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Tomatoes, coleslaw, Cotija cheese, onion cilantro & fresh jalapeños (755 - 835 CAL.)

2 STEAK* – 15

Onion cilantro, fire roasted red peppers, Cotija & white queso cheeses (545 - 625 CAL.)

IMPOSSIBLE™- 15 (735 - 815 CAL.)

(M) Wlant-Based

TRADITIONAL CHICKEN WINGS

6 WINGS - 12.5 | 10 WINGS - 19.5 | 15 WINGS - 27 Celery & bleu cheese or ranch dressing (480 - 1935 CAL.)

WING BASKET – 18

8 traditional or boneless wings, crinkle-cut fries, coleslaw, celery & bleu cheese

(1150 - 1930 CAL.)

WING SAUCES

Asian Chili Crisp NEW Teriyaki

Garlic Parmesan NEW Hot Buffalo

Boom Boom Korean BBQ BBQ

Sweet Heat BBQ

DRY RUBS

Nashville Hot Lemon Pepper **Brown Sugar Bourbon** Ragin' Cajun

🥦 Salt & Vinegar



TAP SALAD – 12.5

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

Steak* - 17 (450 - 1010 CAL.) Shrimp - 15.5 (430 - 990 CAL.) Chicken - 14.5 (460 - 1020 CAL.)



CAESAR – 11 Romaine lettuce, Parmesan, croutons & Caesar dressing (640 CAL.)

Steak* - 15.5 (780 CAL.) Shrimp - 14 (760 CAL.) Chicken - 13 (790 CAL.)



GILROY GARLIC FRIES – 6 (880 CAL.)

ONION RINGS - 6 (750 CAL.)

COLESLAW - 4.5 (190 CAL.)

ROASTED BUFFALO CAULIFLOWER - 6 (280 CAL.) SIDE TAP SALAD - 6.5 (155 - 435 CAL.)

SIDE CAESAR SALAD - 6 (320 CAL.) CRINKLE-CUT FRIES - 5 (450 CAL.) TATER TOTS - 5 (500 CAL.) Try Fries or Tots Sauced or Tossed - 50¢ CRISPY BRUSSELS SPROUTS - 6 (280 CAL.)

TBT FAVORITES

CHICKEN TENDERS - 17

Hand-breaded, beer-battered with BBQ sauce. Served with coleslaw and crinkle-cut fries or tots.

Try tossed in any sauce or dry rub - 50c



FISH & CHIPS - 19

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

SHRIMP PLATTER - 18.5

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¢

HANDHELD DELICIOUSNESS

SERVED WITH CRINKLE-CUT FRIES OR TOTS. SUBSTITUTE SIDE SALAD, CRISPY BRUSSELS SPROUTS OR ROASTED BUFFALO CAULIFLOWER -1



ASIAN BBQ CRISPY CHICKEN SANDWICH - 16.5

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 - 16.5

heer-hattered chicken breast, aged cheddar cheese, romaine lettuce, nickle & mayo on a butter brioche bun (1320 CAL.) Try tossed in any sauce or dry rub - 50¢

CHICKEN CLUB WRAP – 15

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

BRISKET GRILLED CHEESE – 16.5

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

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

ALL-AMERICAN PUB* – 17

Aged cheddar cheese, smoked bacon, lettuce, tomato, pickle (1310 CAL.)

GUAC BURGER* - 19

House-made guacamole, aged cheddar cheese, coleslaw, pickled red onions, spicy mayo (1540 CAL.)

SWEET HEAT BBQ BACON* – 17.5

Pepper jack cheese, smoked bacon, lettuce, tomato, onion rings & Sweet Heat BBQ (1390 CAL.)

THE BIGGY BBQ MAC BURGER* – 19 Aged cheddar cheese, smoked bacon, pulled pork, BBQ sauce & gooey mac 'n cheese bites (1820 CAL.)

IMPOSSIBLE[™] **BURGER** – 18

Plant-based burger, lettuce, tomato, pickle (1030 CAL.) Plant-Bo





HOT HONEY PEPPERONI – 15.5

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

BRASS TAP CLASSIC - 15.5

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 - 17.5

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

DESSERTS





BOURBON-MAPLE BROWN BUTTER CAKE - 11 Decadent warm brown butter cake, bourbon-maple sauce, vanilla ice cream, caramel. (975 CAL.)

CHOCOLATE CHIP LAVA COOKIE & ICE CREAM - 10.5 (960 CAL.)



— Served with Crinkle-Cut Fries —

All-American Cheeseburger* – 13 (1310 CAL.)

Crispy Chicken Sandwich – 13 (1320 CAL.)

6 Traditional or Boneless Wings – 13 (780 - 1560 CAL.)

Chicken Tap Salad – 13 (460 - 1020 CAL.)

Pepperoni Pizza – 12 (1630 CAL.)

2 Chicken Tacos

+ Chips & Salsa – 11 (785 - 865 CAL.)

