

## STARTERS

### SEARED SEA SCALLOPS

Pan seared Atlantic sea scallops, truffle cream wild rice, pomegranite molasses, baby arugula 13

### SHORT RIB POUTINE

House fries tossed with garlic cheddar cheese curds, braised short rib and home style gravy 14

### TAP CITY WINGS

Jumbo wings tossed in your choice of Thai Buffalo, BBQ or Jamaican Jerk sauce, served with a carrot & celery blue cheese salad 12

### STUFFED PRETZEL

House made Philly Steak stuffed pretzel served with house made mustard 11

### LOCAL MUSSELS

White wine, butter, thyme, shallots, chili flakes, roasted garlic and fine herbs 12

### GARLIC CHEDDAR CHEESE CURDS

Beer battered, fried and served with fig mustard jam 10

### BLUE HILLS CHEESE BOARD

Great Hill Blue and imported cheeses, fig jam, dried cranberries, toasted almonds, Carr's Water Crackers and house pickles 12

### SHRIMP & GRITS

Pan seared tiger shrimp, garlic cheddar grits, Aleppo pepper and white wine 14

### RAW LOCAL OYSTERS

Six local oysters served with cocktail sauce and seasonal mignonette 15

### MARYLAND CRAB CAKES

Maryland lump crabmeat, on top of roasted corn salsa and zesty chipotle aioli 13

### CLAM CHOWDER

Chopped sea clams, Yukon gold potatoes, bacon & cream 8

### FRENCH ONION SOUP

House made veal stock, caramelized onion, baguette crostini and melted gruyere 9

18% GRATUITY WILL BE ADDED TO  
PARTY OF 10 OR MORE

## PARKING AVAILABLE

AT THE BACK OF THE RESTAURANT  
PUBLIC PARKING AREA

 **LIKE US ON FACEBOOK!**

MENU ITEMS & PRICING SUBJECT TO CHANGE

**VISIT OUR  
SISTER RESTAURANTS!**

### YARMOUTH HOUSE

(508) 771-5154 335 Route 28, West Yarmouth

### DIPARMA ITALIAN TABLE

(508) 771-7776 175 Route 28, West Yarmouth

### RED FACE JACK'S

(508) 771-JACK 585 Route 28, West Yarmouth



**TAP CITY GRILLE**  
GOOD FOOD WELL CRAFTED

**\$10 OFF Dinner for 2**

**3-6 Dine in Only**  
Valid on entrées only. Not valid with any other offers or promotions. Exp 9/30/18



**774.470.4588**

**586 MAIN STREET,  
HYANNIS, MASSACHUSETTS**

**OPEN 7 DAYS A WEEK  
11:30-12:30AM**

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## SALADS

ADD ON: GRILLED SHRIMP - 10  
WILD SALMON - 10  
GRILLED CHICKEN - 6  
STEAK MEDALLION - 9

### HOUSE MIX GREENS

Baby greens, dry cranberries, candied hazelnuts, cranberry vinaigrette, fresh horseradish 8

### TRADITIONAL CAESAR

Crisp chopped romaine lettuce, garlic croutons, shaved asiago cheese, and Caesar dressing 9

### SALT ROASTED BEET

Baby arugula, Burrata cheese, candied hazelnuts, honey champagne vinaigrette 12

### ARUGULA SALAD

Baby arugula, gorgonzola cheese, slivered almonds, sun dried cranberries, honey sherry vinaigrette 11

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## WOOD OVEN FIRED PIZZA

13" HAND TOSSED DOUGH TOPPED WITH OUR  
5 CHEESE BLEND & HOMEMADE SAUCE

THE NORTH END PIZZA Hot Italian sausage, pepperoni, ricotta & fresh mozzarella 15

CHEESE & TRUFFLE Garlic cream sauce and white truffle oil 14

PORKY FIG Applewood bacon lardons, fig jam, caramelized onions, baby arugula and pomegranite molasses 15

MARGHERITA PIZZA Sliced tomato, fresh mozzarella & basil 14

THE MUSHROOM Mixed mushrooms, garlic cream sauce, goat cheese and caramelized onions 15

PEAR & BRIE Garlic cream sauce, ripe pears, French double cream brie and pomegranite molasses 15

LINGUICA & ROASTED PEPPERS San Marzano tomatoes, shredded cheese, chopped linguica, red onions and roasted red peppers 15

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## DINNER ENTRÉES

Available after 5pm

### SEAFOOD RISOTTO

North Atlantic sea scallops, gulf shrimp, mussels, lobster, parmesan risotto 26

### OVEN ROASTED ATLANTIC COD

Pan roasted and finished with an organic wild rice blend, seasonal vegetable 21

### FRIED CHICKEN & WAFFLES

Buttermilk battered and fried, beer waffle, kale and cabbage slaw, served with braised kale, honey mustard and syrup 17

### FISH & CHIPS

Atlantic cod, huse made french fries, kale and cabbage slaw 17

### STEAK FRITES

Grilled center cut sirloin, hotel butter, mixed greens, frites 24

### BEEF SHORT RIB BOURGOGNE

Red wine braised short rib, creamy mashed potato and sunchoke chips 23

### MAC AND CHEESE

Four cheese sauce, cavatappi pasta, seasoned crumbs 11  
Buffalo Chicken 13  
Grilled Chicken & Pepperjack 13

### LOBSTER MAC AND CHEESE

Maine lobster meat, cavatappi pasta, creamy four cheese sauce and seasoned crumbs 23

### SEARED SEA SCALLOPS

Pan seared Atlantic sea scallops, truffle cream wild rice, pomegranate molasses and baby arugula 25

### FRESH CATCH OF THE DAY

Seasonal fresh local and imported catch, server suggested

**BEFORE PLACING YOUR ORDER, PLEASE INFORM US IF YOU OR ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.**

**CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, POULTRY, SHELLFISH OR EGGS COULD INCREASE YOUR RISK OF FOODBORNE ILLNESS.**

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## SIGNATURE BURGERS & SANDWICHES

FEATURING HOUSE GRIND SHORT RIB, CHUCK AND BRISKET ANGUS BEEF. SERVED ON A BRIOCHE ROLL, WITH HOUSE BURGER SPREAD, L,T,O, BEER PICKLE AND CHOICE OF MIXED GREENS OR HOUSE FRIES WITH TRUFFLE KETCHUP

### ALPENHAUS BURGER

Sauteed wild mushrooms, aged gruyere cheese 14

### ORIGINAL SIGNATURE BURGER 13

Add bacon or choice of cheese 1 each

### BELLY BUSTER

Applewood smoked bacon, caramelized onions and smoked cheddar cheese 15

### TEXAS BURGER

House made bbq sauce, thick cut bacon, smoked cheddar cheese 15

### LAMB BURGER

Seasoned lamb, grilled eggplant, feta cheese spread, tzatziki 15

### COD SANDWICH

Local beer battered cod, house made remoulade and smoked cheddar 12

### VEGGIE "BAHN MI"

Grilled and pickled veggies, white bean spread and spicy mayo, topped with jalapenos 10

### LOBSTER ROLL

Maine lobster, Sorrento mayonnaise, organic Boston lettuce, brioche roll 25

### THE BAKED ITALIAN

Genoa salami, mortadella, prosciutto, provolone, pizza cheese, herbed viegar, toasted roll, tomato, onion and pickle salad 13