THE TAP ROOM

555 GRANT STREET, PITTSBURGH

The "Tap Room" opened in 1934 as "The Continental," one of the two "repealatoriums" that opened in the William Penn after the repeal of prohibition. There are historical questions as to when the room closed, but this much is known: The room first began to take its present day shape when it was opened as "The Harp and Crown" in 1958. The name was taken from the original "Sign of The Harp and Crown," a popular Pittsburgh tavern in the late 1700's. In the 1970's the "Harp and Crown" became "The Colonial Tap Room." After a hiatus in the 1980's, the "Tap Room," as it is known today, opened in 1992.
– Thank you for sharing in and adding to the history…

STARTERS

Crispy Wings
Mild, Hot, BBQ, Garlic Parmesan
12

Lamb & Barley Grilled Flatbread
Pulled Lamb, Minted Barley, Creamy Goat Cheese, Tomato Salsa
9

Crispy Fish Tacos
Cornmeal Crusted Cod, Slaw, Guacamole, Cilantro Lime Dressing
11

Housemade Chips
Cajun Spiced Potato Chips, Millers Mustard
8

Crested Duck Charcuterie
Locally Produced Selection of Cured Meats and Pâtés, Artisanal Cheeses, Rustic Bread, Fallot Mustard
11

Trio of Sliders
Filet, Jumbo Lump Crab and Yellowfin Tuna, Millers Mustard, Basil Mayonnaise and Avocado Aioli
15

SALADS

Select: Grilled or Blackened Chicken, Seared Sea Scallops, Penn Pilsner Marinated Sirloin Steak, Portobello Mushroom, Tuna, Salmon or Shrimp 6.50

Aveline
Local Organic Field Greens, Cucumber, Toasted Pine Nuts, Gorgonzola Cheese, Brown Sugar Vinaigrette
11

Classic Caesar
Fresh Parmigiano-Reggiano, White Anchovies, Rustic Croutons
10

BURGERS

Served with your choice of Fries, Cole Slaw, Farro Salad or Housemade Potato Chips

Curtze Angus Reserve Burger
Char-Grilled Burger, Lettuce, Tomato, Pickle, Toasted Challah Roll
12

Hogs Pond
Char-Grilled Curtze Angus Reserve, Monterey Jack Cheese, Applewood Smoked Bacon, Avocado Mayonnaise, Deep Fried Pickle, Toasted Challah Roll
13

SANDWICHES

All Sandwiches are served with your choice of Fries, Cole Slaw, Farro Salad or Housemade Potato Chips

Madras Lamb Burger
Curry Spiced Lamb, Arugula, Cucumber Mint Yogurt Dressing, Challah Roll
14

Chicken Sandwich
Pancetta, Fontina Cheese, Arugula, Basil Aioli, Olive Bread, Deep Fried Pickle
13

White Albacore Tuna Melt
Smoked Gouda, Caramelized Shallots, Sliced Tomatoes, Grilled Sourdough
12

Tavern Club Sandwich
Smoked Turkey, Lettuce, Tomato, Applewood Smoked Bacon, Mayonnaise, Swiss Cheese, Wheat Toast
11

Black Bean Burger
Cilantro Lime Sour Cream, Aged Cheddar, Tomatillo Salsa, Challah Roll
11

Reuben
Shaved Corned Beef, Sauerkraut, Swiss Cheese, Thousand Island Dressing, Deli Rye
12

Pretzel Sandwich
Black Forest Ham, Grûyére Cheese, Fallot Honey-Onion Dijon, Horseradish Slaw, Fried Pickles
11

Chef's PLT
Prosciutto, Green Leaf Lettuce, Tomatoes, Basil Mayonnaise, Focaccia
11

Pub Style Fish Sandwich
Signature Battered Cod, Spicy Remoulade
13

TAP ROOM TRADITIONS

William Penn Seafood Gumbo
8

Grass-Fed Beef and Red Bean Chili
Southwest Corn Muffin
8

Fish & Chips "Pub Style"
Signature Battered Fish, Tartar Sauce, Malt Vinegar
14

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*

WINE "BY THE GLASS"

The wines on the "By the Glass" list are in a progressive order. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste progressing to the wines that are drier and stronger in taste.

Sparkling Wines

Maschio, Prosecco Brut, Treviso DOC, Italy 187ml	*12*
Domaine Chandon, Brut, "Classic", California, NV 187ml	*15*
Domaine Chandon, Rosé, California, NV 187ml	*15*

White Wines

	6 oz. pour	9 oz. pour
Banfi Le Rime, Pinot Grigio, Tuscany, Italy	*11*	*14.5*
Viña Doña Paula, Sauvignon Blanc, "Los Cardos", Mendoza, Argentina	*10*	*13.5*
Baron Philippe de Rothschild, Chardonnay, "Cadet d'Oc", France	*11*	*14.5*
Kendall-Jackson, Chardonnay, "Vintner's Reserve", California	*14*	*18.5*
William Hill Winery, Chardonnay, Central Coast, California	*9*	*12*

Red Wines

	6 oz. pour	9 oz. pour
Robert Mondavi Private Selection, Pinot Noir, California	*12*	*16*
Hogue, Merlot Columbia Valley, Washington	*13*	*17.5*
Robert Mondavi Private Selection, Meritage, California	*12*	*16*
Pedroncelli, Cabernet Sauvignon, "Three Vineyards", Dry Creek Valley, California	*13*	*17.5*
Louis M. Martini, Cabernet Sauvignon, Sonoma County, California	*10*	*13.5*
Main Street Winery, Cabernet Sauvignon, Tri-Counties, California	*10*	*13.5*
Bodega Norton, Malbec, Mendoza, Argentina	*9*	*12*

STRAIGHT UP

French Connection 11
Bombay Sapphire Gin, Fresh Mint and Lemon Juice, topped off with Domaine Chandon Sparkling

Orchard Spice Manhattan 11
Maker's Mark Bourbon, Thatcher's Organic Apple Spice Ginger Liqueur, Maple Syrup, Apple Juice and a dash of Bitters

Spring in Southampton 13
Effen Cucumber Vodka, Cointreau Orange Liqueur, Fresh Mint and Lemon Juice

Ginger Snap Sour 13
Jameson Irish Whiskey, Apple Juice, Fresh Lemon Juice, topped with Fever-Tree Ginger Beer, served over Ice

Cucumber Mule 12
Belvedere Vodka, Thatcher's Organic Cucumber Liqueur, Fresh Lime Juice, Fever-Tree Ginger Beer, served over Ice

MUDDLED & CRUSHED

Far East Mojito 10
Bacardi Limón Rum and Fresh Lime Juice muddled with Mint, Sugar and Fresh Ginger, topped with Soda Water

Berry Mojito 12
10 Cane Rum, Thatcher's Yumberry Liqueur muddled with Seasonal Berries and Fresh Mint, topped with Soda Water

HOMEGROWN

Unique regionally inspired flavors specially crafted by acclaimed mixologists, driven by local trends, authentic flavors and the best fresh, indigenous ingredients available. Christy Pope has been at the forefront of the cocktail movement for over a decade. Her menu celebrates the original cocktail born in the Boston/Albany/New York area, inspiring the Belmont, as well as highlights local flavors such as Currant, Pear and Rosemary

The Belmont Cocktail 12
Woodford Reserve Bourbon, Averna Liqueur and a dash of Orange Bitters

Pear & Rosemary Buck 13
Patrón Silver Tequila, Pear Purée and Fresh Lime Juice muddled with Rosemary and topped off with Fever-Tree Ginger Beer

Au Currant Smash 10
Absolut Vodka and Cassis Liqueur muddled with Mint and Fresh Limes

Hibiscus Honeysuckle 10
Hibiscus-infused Bacardi Superior Rum mixed with Honey Syrup and Fresh Lime Juice

SHAKEN OR STIRRED

Sage Advice 10
Prairie Organic Vodka mixed with Pineapple Juice and muddled with Fresh Sage and Lemon Juice

Blushing Berri 12
Ketel One Vodka muddled with Fresh Blueberries and Lime Juice

Indian Summer 11
Hendrick's Gin, Thatcher's Organic Elderflower Liqueur and Fresh Lime Juice

Raspbery Citrus Drop 12
Stoli Vodka and Cointreau Orange Liqueur muddled with Fresh Raspberries and Lemon Juice, shaken and topped with Sprite

Bitter Sweet 11
Grey Goose Vodka, Noilly Prat Sweet Vermouth and Cranberry Juice, muddled with Fresh Strawberries and a dash of Balsamic Vinegar

WITH OR WITHOUT SALT

Grand Ole Margarita 14
Herradura Silver Tequila, Monin Agave Nectar, Fresh Lime and Orange Juices, topped with a Float of Grand Marnier

Skinny Minny Rita 13
Tres Generaciones Reposado Tequila, Monin Sugar-Free Sweetener and Fresh Lime Juice

WHAT'S BREWING

Beers on Tap

Yuengling Lager, Pottsville, Pennsylvania	*4.5*
East End Brewery, Pittsburgh, Pennsylvania	*5.5*
Penn Brewery Seasonal, Pittsburgh, Pennsylvania	*5.5*
Guinness, Ireland	*6*
Blue Moon, Colorado	*5.5*
Straub, Pennsylvania	*5.5*
Stella Artois, Belgium	*5.5*
Dog Fish 60 Minute IPA, Milton, Delaware	*5.5*

Regional

Yuengling Lager	*5*
Penn Pilsner	*5*

American

Budweiser, Bud Light	*5*
Michelob ULTRA	*5*
Miller Lite	*5*

Premium

Stella Artois	*6*
Sam Adams Boston Lager	*6*
Corona Extra	*6*
Guinness	*6*
Heineken	*6*
Amstel Light	*6*
St. Pauli Girl (Non-Alcoholic)	*6*

SINGLE MALTS & SCOTCH

Laphroaig, 10 year	*15*
Balvenie, 12 year	*16*
Macallan, 12 year	*16*
Glenlivet, 16 year	*23*
Chivas, 18 year	*21*
Macallan, 18 year	*26*
Chivas, 25 year	*71*
Macallan, 25 year	*76*
Johnnie Walker, Blue	*52*

WHISKEY & BOURBON

Wild Turkey 101	*11*
Knob Creek	*14*
Woodford Reserve	*14*
Booker's	*16*
Jameson Irish Whiskey	*11*
Bushmills, 16 year	*24*
Jameson, 18 year	*24*

TEQUILA

Don Julio Resposado	*16*
Don Eduardo	*17*
Don Julio Anejo	*17*
Patron Anejo	*19*

BEER COCKTAILS

Yinz Beer 7
Yuengling, Hendrick's Gin, Lime

Straub Shandy 5.5
Straub, Sprite

Stella's Apple Pie 7.5
Stella Artois, Thatcher's Apple Spice Ginger Liqueur

Orange Moon 7.5
Blue Moon, Prairie Organic Vodka, Orange Juice, Triple Sec, Cardomom

Black Shandy 5.5
Penn Pilsner, Coke

Black & Bubbles 7.5
Guinness, Domaine Chandon Sparkling Wine

Spicy Dog 7.5
Dogfish Head IPA, Absolut Pepper, Spiyc Bloody Mary Mix