

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 1700s. In the 1970s the "Harp and Crown" became "The Colonial Tap Room." After a hiatus in the 1980s, the "Tap Room," as it is known today, opened in 1992. – Thank you for sharing in and adding to the history...

ITEMS TO SHARE

HOUSE MADE CHIPS 10
*cajun-spiced kettle chips / miller's mustard
french onion dip*

PUB FRIES 13
cheese sauce / bacon / scallions / sour cream

DUCK POUTINE 15
emerald valley farms curds / confit duck / bechamel / scallion

RABBIT AND PORK CHEEK TERRINE 14
pickled vegetables / whole grain / zach's toast / apple chutney

CRISPY JUMBO WINGS 16
*one pound of wings with
choice of: buffalo / mild / garlic-parmesan
wagle whiskey barbecue or house made dry rub*

TAP ROOM NACHOS 14
*white corn tortilla / pulled smoked pork / beer cheese
lime crema / pico / jalapeños / scallion / queso fresco*

CRISPY CALAMARI 13
piquillo pepper / charred lemon / fines herbes

GREENS AND BOWLS

GUMBO 8
shrimp / andouille / rice / scallions

RED BEAN & BEEF CHILI 8
cheddar & jalapeño corn muffin

SALMON AVELINE SALAD* 18
*faroe islands salmon / field greens / gorgonzola
pine nuts / cucumber / maple-dijon vinaigrette*

CHICKEN CAESAR SALAD 17
*grilled chicken breast / romaine / rustic croutons
shaved parmesan / white anchovies / caesar dressing*

STEAKHOUSE SALAD* 22
*peppercorn-cruste sirloin / iceberg
tomato / cucumber / carrot / smoked blue cheese
fried onion / bacon ranch dressing*

TAP ROOM BURGERS

*served with your preference of: sea salt fries, spiced kettle chips, roasted seasonal vegetables or a side salad
substitute the impossible burger, all the flavor, aroma and beefiness of meat, but it's just plants add 2*

THE "CONTINENTAL" BURGER* 16
*char-grilled angus burger / lettuce / tomato
pickle / toasted brioche bun*

WILD MUSHROOM PATTY MELT* 17
*wild mushrooms / caramelized onion jam
gruyère cheese / toasted brioche bun*

PRIME GRIND BURGER* 17
*grass-fed prime beef burger / emerald valley cheddar
lettuce / tomato / red onion / pickle*

BLACK BEAN AND VEGETABLE BURGER 15
*monterey jack / miller's mustard / lettuce / tomato
toasted brioche bun*

HANDHELDS

served with your preference of: sea salt fries, spiced kettle chips, roasted seasonal vegetables or house salad

GRILLED CHICKEN SANDWICH 16
fontina / bacon / arugula / basil aioli / toasted olive bread

THE TAP ROOM PUB CLUB 15
*hickory-smoked turkey / swiss / bacon / mayo
lettuce / tomato / sprouted grain bread*

CLASSIC REUBEN 15
*corned beef / sauerkraut / swiss / 1000 island dressing
griddled marble rye*

GRILLED SALMON BLT* 16
*atlantic salmon / crispy bacon / arugula / tomato
basil aioli / toasted ciabatta bun*

TAP ROOM FISH SANDWICH 15
beer-battered cod / brioche bun / pickles / tartar sauce

THE "FRENCH" DIP 15
*shaved prime rib / gruyère / provolone
onion aioli / french onion au jus*

TAP ROOM FAVORITES

BEER MAC & CHEESE 14
cavatappi pasta / beer cheese sauce

TAP ROOM TACOS 16
*smoked pork or beer-battered cod / pico de gallo
lime crema / cilantro / jalapeños / queso*

FISH & CHIPS 22
beer-battered cod fillet / tartar sauce / french fries

STEAK FRITES 22
*peppercorn grilled sirloin steak / truffle parmesan fries
wagle whiskey barbecue*

DESSERTS

FLOURLESS CHOCOLATE CAKE 7
chocolate mousse / white chocolate lace / strawberry

CHEESECAKE 7
berries / whipped cream / mint

COCONUT POT AU CREME 7
mango chutney / shortbread / toasted coconut

PEACH CAKE 7
peach / orange crumb / cream cheese glaze

Chef de Cuisine Ryan McKee / Executive Sous Chef Rommel Guevara / Executive Chef Michael Fischetti

An 18% service charge will be added for parties of 8 or more

**Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness.
Please notify us of any food allergy.*

WHAT'S BREWING

LOCAL CRAFT

We take great pride in our city and the Craft breweries that we have partnered with, Church Brew Works, Penn Brewery, East End, ask your bartender or server for a list of our seasonal offerings.

BEERS ON TAP

CHURCH BREW WORKS THUNDERHOP 7
Double IPA, Pittsburgh, PA

EAST END BREWERY 6.5
Brewer's Choice, Pittsburgh, PA

PENN BREWERY 6
Brewer's Choice, Pittsburgh, PA

ARSENAL ARCHIBALD'S ADO 7
Semi Sweet Hard Apple Cider, Pittsburgh, PA

STRAUB BREWING 6
Brewer's Choice, St. Mary's PA

YUENGLING 6

Traditional Lager, Pottsville, PA

DOGFISH HEAD 60 MINUTE 7
IPA, Milton, DE

GUINNESS 7
Dry Stout, Dublin, Ireland

STELLA ARTOIS 7
Lager, Leuven, Belgium

COORS LIGHT / MILLER LITE / MICHELOB ULTRA 6

BOTTLES

REGIONAL 6
Yuengling / Penn Pilsner / Penn Dark / Iron City / IC Light

AMERICAN 6
*Budweiser / Bud Light / Michelob Ultra / Miller Lite
Coors Light / Rolling Rock*

PREMIUM 7
*Stella Artois / Samuel Adams Boston Lager / Corona Extra
Corona Light / Heineken / Blue Moon / Amstel Light*

NON-ALCOHOLIC 6.5
St Pauli Girl

CRAFT / CANS

JACK'S ORIGINAL CIDER 12 oz. 6

WEYERBACHER MELLOW MONKS 12 oz. 7.5

FULL PINT ALL IN 16 oz. 9

FULL PINT WHITE LIGHTNING 16 oz. 9

EAST END MONKEY BOY 12 oz. 7.5

TRÖEGS FRUIT & TART SERIES 12 oz. 7.5

VICTORY NO BRAINER 12 oz. 7

WINES BY THE GLASS

HOUSE WINES

MAN
*chardonnay / merlot / cabernet sauvignon
6 oz. pour 9*

SPARKLING WINES

CANTINE MASCHIO, PROSECCO, BRUT
*Treviso, Veneto, Italy
187ml 11*

MARQUIS DE LA TOUR, BRUT
*Loire Valley, France
187ml 14*

CHANDON, SPARKLING ROSÉ
*California
187ml 14*

WHITE WINES

KRIS, PINOT GRIGIO, "ARTIST CUVÉE"
*delle Venezie, Italy
6 oz. pour 12 / 9oz pour 15.25*

KENDALL-JACKSON, CHARDONNAY, "VINTNER'S RESERVE"
*California
6 oz. pour 12 / 9 oz. pour 15.25*

DECOY BY DUCKHORN, SAUVIGNON BLANC
*Sonoma County, California
6 oz. pour 12.5 / 9 oz. pour 17.5*

RED WINES

ELOUAN, PINOT NOIR
*Oregon
6 oz. pour 12.5 / 9 oz. pour 17.5*

HONORO VERA, MERLOT, JUMILLA
*Murcia, Spain
6 oz. pour 11 / 9 oz. pour 13.5*

TERRAZAS DE LOS ANDES, MALBEC,
"ALTOS DEL PLATA"
*Mendoza, Argentina
6 oz. pour 12 / 9 oz. pour 15.25*

LOUIS M. MARTINI, CABERNET SAUVIGNON
*California
6 oz. pour 13 / 9 oz. pour 17*