

Tuesday - Thursday | 3pm—9pm

Friday | 3pm—10pm

Saturday | 11:30am—10pm | Sunday | 2pm—8pm

Brewport Tap House & Kitchen

SHAREABLES

ROASTED GARLIC FRIES [D] | 7 | **ADD CAST IRON CHILI** 4

GARLIC, PARMESAN, PARSLEY

CAJUN FRIES | 7 |

CAJUN SEASONING, PARSLEY

TAPHOUSE TOTS [D] | 8 | **ADD BACON** 1 | **ADD CHILI** 4

TOTS, PARMESAN, CHEDDAR, GREEN ONION, BLUE CHEESE TARRAGON DIP, SRIRACHA KETCHUP

SWEET POTATO WAFFLE FRIES [D] | 8

ROSEMARY BROWN SUGAR, MAPLE MUSTARD AIOLI

IPA CHILI HUMMUS [v, vGA, D] | 7

IPA INFUSED HUMMUS, GROUND CHILI BLEND, ROASTED GARLIC, PESTO, PARMESAN, SERVED WITH TOASTED PITA, AND CUCUMBER

BREWPORT WINGS [D] | 14

TOSSED IN HOISIN BLACK BBQ, HOUSE MADE BBQ, OR BUFFALO SAUCE, SIDE OF HOT & SWEET MUSTARD

FARM FRESH

ADD CHICKEN 4, OR SHRIMP 5

MIXED GREEN SALAD [GF, V] | 8

CUCUMBER, RED ONION, TOMATO, DRIED CRANBERRY, WALNUTS, RASPBERRY VINAIGRETTE

BRUSSEL SPROUTS [D] | 8

PICKLED RED ONION, MANCHEGO CHEESE

CRAB ARUGULA SALAD [GF, VA, D, SF] | 14

WILD ATLANTIC CRAB, ARUGULA, RED ONION, ENDIVE, AVOCADO, PICKLED FENNEL, SHAVED PARMESAN, LEMON WHITE BALSAMIC VINAIGRETTE

IPA CAESAR SALAD [GFA, V, D] | 12

IPA INFUSED CAESAR DRESSING, ROMAINE LETTUCE, PARMESAN, CROUTON, BASIL, BALSAMIC REDUCTION

SHARE IF YOU DARE

BEER BATTERED FISH & CHIPS | 17

IPA BATTERED PACIFIC COD, FRIES, TARTAR SAUCE

CAJUN PASTA [SF] | 16

ANDOUILLE SAUSAGE, BLACK TIGER SHRIMP, TOMATO, CAJUN SEASONING, PENNE, BAGUETTE

CAST IRON CHILI [D] | 9

BEEF, BACON, SAUSAGE, BEANS, PEPPERS, TOMATO, SPICE BLEND, CHEDDAR, GREEN ONION, CORNBREAD WITH HONEY BUTTER

BETWEEN THE GRAINS

CHOICE OF FRIES, PICKLES. OR SUB TOTS 2, SWEET POTATO FRIES 2

FRIED CHICKEN SANDWICH [D] | 14

BUTTERMILK BRINED CHICKEN, SOUTHERN AIOLI, PICKLES, PICNIC SLAW, SERVED ON BRIOCHE

NASHVILLE HOT CHICKEN SANDWICH [D] | 15

BUTTERMILK BRINED CHICKEN, SOUTHERN AIOLI, PICKLES, PICNIC SLAW, NASHVILLE HOT OIL, SERVED ON BRIOCHE

GRILLED CHEESE [D] | 12 | **ADD CHICKEN** 4

TRIPLE CRÈME BRIE, WHITE CHEDDAR, GRUYERE, APPLE, FIG JAM, ARUGULA, SOURDOUGH BREAD

BEYOND SLOPPY JOE SANDWICH [v] | 14

BEYOND BEEF PLANT BASED GROUND, JALAPENO SLAW, JALAPENO MAYO, PICKLES, BRIOCHE

BBQ PULLED PORK SANDWICH | 14

BRAISED PULLED PORK, HOUSE MADE BBQ, JALAPENO SLAW, JALAPENO MAYO, PICKLES, BRIOCHE

SUBSTITUTE BEFORE THE BUTCHER PLANT BASED "PULLED PORK" | 3

SMOKED BRISKET SANDWICH [D] | 16

HOUSE SMOKED BRISKET, ROOT BEER DEMI, PICNIC SLAW, JALAPENO MAYO, CRISPY SHALLOT, PICKLES, BRIOCHE

TACOS

THREE PER ORDER

BEER BATTERED FISH TACOS | 14

CABBAGE, AVOCADO-TOMATILLO, CHIPOTLE RANCH, PICO DE GALLO

CARNITAS TACOS [GF] | 14

SLOW COOKED PORK, SLAW, TOMATILLO SALSA, ONION, CHILI PASTE

SUBSTITUTE BEFORE THE BUTCHER PLANT BASED "PULLED PORK" | 3

BEFORE THE BUTCHER "STEAK" TACOS [vG] | 15

PLANT BASED "BEEF" TIPS, ACHIOTE, TOMATILLO SALSA, CABBAGE, PICO DE GALLO

BLACK TIGER SHRIMP TACOS [GF, SF, D] | 16

MANGO- PINEAPPLE SALSA, JALAPENO SLAW, SALSA BLANCA, TOMATILLO SALSA

GUILTY PLEASURES

DOUBLE LAYER CARROT CAKE [D] | 8

COCONUT, PECAN, BOURBON- SALTED CARAMEL, CREAM CHEESE ICING

BOILERMAKER BROWNIE [D] | 10

VANILLA STOUT BROWNIE, COFFEE PORTER FUDGE, BOURBON- SALTED CARAMEL, VANILLA ICE CREAM

PEACH CRISP [D] | 8

LEMON, OATMEAL TOPPING, VANILLA ICE CREAM

8/2021

ALLERGEN GUIDE: V: VEGETARIAN; VA: VEGETARIAN AVAILABLE; VG: VEGAN; VGA: VEGAN AVAILABLE; GF: GLUTEN FREE; GFA: GLUTEN FREE AVAILABLE; SF: SHELLFISH; D: DAIRY