

Wednesday & Thursday | 3pm—9pm

Friday - Sunday | 11:30am—9pm

Brewport Tap House & Kitchen

SHAREABLES

ROASTED GARLIC FRIES [D] | 6 | **ADD CAST IRON CHILI 4**

GARLIC, PARMESAN, PARSLEY

CAJUN FRIES | 6 |

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] | 7

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] | 13

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] | 7

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

TACOS

BEER BATTERED FISH TACOS | 13

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

CARNITAS TACOS [GF] | 13

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

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

BEFORE THE BUTCHER "STEAK" TACOS [VG] | 14

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

BLACK TIGER SHRIMP TACOS [GF, SF, D] | 15

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

BETWEEN THE GRAINS

CHOICE OF FRIES, PICKLES. OR SUB TOTS 2

FRIED CHICKEN SANDWICH [D] | 13

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

NASHVILLE HOT CHICKEN SANDWICH [D] | 14

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

GRILLED CHEESE [D] | 11 | **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 | 13

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

SHARE IF YOU DARE

BEER BATTERED FISH & CHIPS | 16

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

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

BLUEBERRY BALSAMIC CRISP [D] | 8

LEMON, OATMEAL TOPPING, VANILLA ICE CREAM