STARTERS

FEDERAL TAPHOUSE NACHOS \$12.95

Lime & cilantro cremé, sriracha roasted corn, pico de gallo, queso & cheddar jack cheese, guacamole

Add Pulled Pork +\$4.95 or Chicken +\$3.95

POUTINE FRENCH FRIES \$11.95

House cut fries, cheddar cheese curds, pulled pork & gravy

Add Sunny Side Egg* +\$2

BUFFALO CHICKEN DIP \$12.95

Pulled all white chicken, creamy ranch, buffalo sauce, cream cheese, Vermont cheddar, salsa fresca

FRIED MOZZARELLA \$12.95

Hand breaded mozzarella, pomodoro sauce, basil aioli

SOUTHERN FRIED PICKLES \$9.95

Chipotle aioli dipping sauce

PORK POTSTICKERS \$11.95

Pan seared, lime soy glaze, sesame seeds, scallion

CHICKEN PARMESAN EGGROLLS \$12.95

Crispy chicken, mozzarella cheese, tomato basil & pesto dipping sauce

TAPHOUSE WINGS

SAUCES

Buffalo | Asian Sesame | Sweet Chili | Carolina BBQ Buffaque | Garlic Parmesan | Mango Habanero | Jamaican Jerk | Honey Sriracha

ON THE BONE \$13.95

Crispy wings and drummets

BONELESS \$13.95

Country fritter

SOUP & SALADS

ROASTED TOMATO BISQUE \$6.95

Slow roasted with a hint of garlic + a basil aioli

STEAK TIPS & BLUE SALAD* \$20.95

Crisp romaine lettuce, balsamic vinaigrette, tomato, cucumber, onion, blue cheese, sun-dried cranberries

FARMERS GARDEN \$8.95

Mixed greens, cucumber, tomato, onion, carrots, balsamic vinaigrette

CAESAR \$9.95

Crisp romaine, creamy Caesar dressing, garlic croutons, shaved asiago

SALAD ADDITIONS

GRILLED CHICKEN \$6 GRILLED SHRIMP \$9 STEAK TIPS* \$12

TAPHOUSE BURGERS

Includes fries & pickles

NEW ENGLAND GRASS FED* \$14.95

Maple pepper bacon, mushrooms, arugula greens, basil pesto, Swiss cheese

BYO CERTIFIED ANGUS* \$12.95

We start with lettuce & tomato It's up to you to do the rest!

BLACK BEAN \$13.95

Lettuce, tomato, corn salsa, sauteed mushrooms. cilantro cremé

MIMOSAS BLOODY MARYS APEROL SPRITZ COCH ADDITIONAL TOPPINGS

VEGGIES \$1

Mushrooms | Pickled Slaw | Bell Peppers Pineapple Salsa | Salsa Fresca | Corn Salsa | Caramelized Onions

CHEESE \$1

Cheddar Jack | Swiss | Provolone Bleu | American

PROTEIN \$2

Maple Pepper Bacon | BBQ Pulled Pork Fried Egg | Short Rib | Avocado/Guacamole

BRUNCH

CHICKEN, BISCUIT & GRAVY*\$15.95

Applewood smoked bacon, crispy chicken breast, country gravy, smothered over cheddar cheese biscuit with sunny side up egg and caramelized onion

TWO EGGS ANY STYLE* \$11.95

Choice of bacon or sausage, with home fries

AVOCADO TOASTS 10.95

Toasted Italian bread, fresh quacamole, salsa fresca, Cojita cheese Add: Egg* \$3.95, Bacon \$5.95 or Blackened Shrimp \$9.00

STEAK & EGGS* \$19.95

Steak tips, two eggs any style, truffle home fries, pan gravy

WESTERN OMELETTE * \$14.95

Filled with, onions, peppers, ham and cheese, home fries on the side

PORTUGUESE FRENCH TOAST \$12.95

Sugar and cinnamon dusted, whipped cream, mixed berry compote, toasted, almonds, Vermont maple syrup

RENAISSANCE CITY BENEDICT* \$15.95

Italian toast, spinach, sweet Italian sausage, two poached eggs, tomato sauce

BREAKFAST FLATBREAD* \$15.95

Scrambled egg, bacon, cheese, sautéed spinach, caramelized onion

BOTTOMIESS





HANDHELDS

Served with French fries

AL PASTOR PORK TACOS \$12.95

Pineapple salsa, diced onion, cilantro, Al Pastor sauce

CARNE ASADA TACOS \$13.95

Steak, salsa fresca, queso fresco cheese, chipotle aioli, quacamole

BAJA CRISPY FISH TACOS \$13.95

Salsa fresca, coleslaw, avocado,

sliced jalapenos, cilantro crema

CRISPY BUFFALO CHICKEN WRAP\$14.95

CHICKEN CAESAR WRAP \$13.95

Fresh romaine lettuce, Caesar dressing, Parmesan cheese.

Lettuce, Tomato, Crumbled Bleu Cheese

SOUTHERN GRILLED CHEESE \$13.95

BBQ pulled pork, cheddar jack cheese, coleslaw, Carolina bbq dipping sauce







** We hold the right to refuse service at any time; Must be 21+ of age to enjoy. *Some restrictions may apply. *Two hours max per seating. *Our bottomless promotion must be consumed with food items only. * Your safety and the law is always our priority.

DRAFT BEER

HOUSE POUR

FTK HOUSE- LAGER AMERICAN LIGHT 4.2% ABV 8 IBU 16oz Draft- \$3 | PITCHER- \$12

CRAFT SEASONALS

SAM ADAMS COLD SNAP WHITE ALE 5.8% ABV | Draft \$8.00 | Pitcher \$32.00 Boston, Mass

BLUEBERRY LEMON GOSE SOUR 4.8 % ABV | Draft \$9.50 | Pitcher \$38.00

Two Roads Stratford, CT **DOWNEAST SEASONAL CIDER**

5% ABV | Draft \$8.00 | Pitcher \$32.00 Boston, MA

SHIPPING OUT OF BOSTON AMBER LAGER 5.3% ABV | Draft \$9.50 | Pitcher \$38.00 Jack's Abby, Boston

IPA

WORMTOWN BE HOPPY

6.5% ABV Draft \$8 Worcester, Mass

ORDINARY MAN

6.5 % ABV. Draft \$7.50 Proclamation, Warwick, RI

7% ABV Draft \$13.00 Maine Beer Company, Freeport, MA

6.2 % ABV. Draft \$8.50 Vermont

WHEAT + STOUT

BLUE MOON-BELGIAN WHITE WHEAT BEER 5% ABV 12 IBU | Draft \$6.00 | Pitcher \$24 Denver, CO

GUINNESS- DRAUGHT IRISH STOUT
4.2% ABV 45 IBU | Draft \$6.00 | Pitcher \$24
Saint James Gate, Dublin, Ireland

PILSNERS + LAGERS

STELLA ARTOIS PILSNER

5.2% ABV | Draft \$6.00 | Pitcher \$24 Leuven, Belgiums

WHALERS RISE- LAGER - AMERICAN 4.5% ABV | Draft \$7.00 | Pitcher \$24

Whalers Rise, South Kingstown, RI

BUD LIGHT- LIGHT LAGER

4.2% ABV | Draft \$5.50 | Pitcher \$22 Anheuser Busch, Missouri

NARRAGANSETT- LAGER AMERICAN LIGHT

5% ABV 12 IBU | Draft \$5.00 | Pitcher \$22 Narragansett Brewery, Providence, RI

MARGARITAS

THE QUEEN BEE

Milagro silver tequila, cointreau, touch of local honey, freshly made Sour Mix \$13.95

Cazadores Blanco, Peach Schnapps, peach purée, house Made Sour Mix \$9.95

BLOOD ORANGE

Cazadores Blanco , triple sec, blood orange juice, freshly made sour mix \$9.95

APPLE CIDER

Cazadores Blanco, Sour Apple Pucker, cinnamon simple syrup, cranberry juice, local apple cider and sour mix \$9.95

POMEGRANATE

Cazadores Blanco, Pama Pomegranate juice, freshly made sour mix \$9.95

RASPBERRY

Cazadores Blanco, Raspberry liqueur, freshly made sour mix

- ** We hold the right to refuse service at any time;
- Must be 21+ of age to enjoy. * Some restrictions may apply.
- * 90 minutes max per seating.
- * Our bottomless promotion must be consumed with food items only.
- * Your safety and the law is always our priority.

BOTTLES + CANS

POST SHIFT- PILSNER - GERMAN 4.7% ABV 30 IBU| 160z can \$7 Jacks Abby Craft Lagers, Framingham, MA

WICKED EASY- IPA - SESSION 4.7% ABV 12 IBU | 12oz Can \$6.00 Samuel Adams, Boston, MA

WICKED HAZY- IPA- NEW ENGLAND / HAZY 6.8% ABV 35 IBU | 16oz Can \$9.00 Samuel Adams, Boston, MA

CAPTAIN'S DAUGHTER- DOUBLE IPA 8.5% ABV | 16oz Can \$13 Grey Sail Brewing of Westerly Rhode Island

HEADY TOPPER IPA - IMPERIAL / DOUBLE 8% ABV 100 IBU 16oz Can \$14.00 The Alchemist Stowe, VT

POUR JUDGEMENT- IPA - AMERICAN 6% ABV 90 IBU | 12oz Can \$7.00 Grey Sail Westerly, RI

PERONI NASTRO AZZURRO LAGER - PALE 5.1% ABV 24 IBU | 12oz Bottle \$6.50 Roma, Italy

MODELO ESPECIAL LAGER 4.4% ABV 18 IBU | 12oz Bottle \$6.00 Grupo Modelo, Mazatlán, Mexico

CORONA LIGHT LAGER 4.1% ABV 18 IBU | 12oz Bottle \$6.00 Mazatlán, Mexico

CORONA EXTRA LAGER 4.5% ABV 18 IBU | 12oz Bottle \$6.00 Mazatlán, Mexico

HEINEKEN LAGER - PALE 5% ABV 19 IBU J 12oz Bottle \$6.00 Zoeterwoude, Holland

HEINEKEN 00 LAGER - N/A 5% ABV 19 IBU | 12oz Bottle \$6.00 *Zoeterwoude, Holland*

5% ABV 19 IBU | 12oz Bottle \$5.00

BUD LIGHT LAGER - PALE 5% ABV 19 IBU | 12oz Bottle \$5.00

COORS LIGHT LAGER - PALE 5% ABV 19 IBU | 12oz Bottle \$5.50

MILLER HIGH LIFE LAGER - PALE 5% ABV 19 IBU | 12oz Bottle \$4.50 MILLER LIGHT LAGER - PALE

5% ABV 19 IBU | 12oz Bottle \$5.00

MIC ULTRA LAGER 4.2% ABV 19 IBU | 12oz Bottle \$5.00

SOURS + FRUITS

4.5% ABV 10 IBU | 12oz Bottle \$6.50 Wachusett Brewing Company, Westminster, MA

SEAQUENCH ALE SOUR-FRUITED GOSE 4.9% ABV 10 IBU | 12oz Can \$7.00 Dogfish Head Craft Brewery, Milton, DE

GLUTEN FREE + CIDER

CRISP APPLE CIDER - SWEEI 5% ABV 10 IBU | 12oz Bottle \$6.50 Angry Orchard, Walden, NY

ORIGINAL CIDER - TRADITIONAL / APFELWEIN 5.1% ABV | 12oz Can \$8.00 Downeast Cider House, Boston, MA

HIGHNOON WATERMELON HIGHNOON PINEAPPLE **HIGHNOON MANGO HIGHNOON GRAPEFRUIT** WHITE CLAW BLACK CHERRY

SPARKLING BRUT- WYCLIFF, CA \$6.00 BTL \$26.00

PROVERB, CHARDONNAY, CA 6oz \$7 9oz \$11 btl \$28.00

SAUVIGNON BLANC, SEA PEARL, NZ 6oz \$9.00 9oz \$14.00 BTL \$34.00

PINOT GRIGIO- CA' DEL SARTO, ITALY 9oz \$10.00 BTL \$24.00 6oz \$6.00

PINOT NOIR- NICHOLAS, FRANCE 9oz \$11.00 BTL \$28.00 60z \$7.00

CABERNET- MCMANIS, CALIFORNIA 9oz \$12.00 BTL \$30.00 6oz \$8.00

JOIN US ON

SAT & SUNDAY BOTTOMLESS BRUNC

2 HOUSE PITCHER

\$5 GREEN TEA SHOTS

INDUSTRY NIGHT

\$6 BUCKET OF WINGS \$3 Sliders FTK Cheeseburger ~ Nashville Hot Chicken ~ BBQ Pulled Pork \$15 Bucket of High Noons

TACOS + TEQUILA \$7 Margaritas | Tacos 3 FOR \$9!

FAJITA & SANGRIA

\$16 FAJITAS CHICKEN OR STEAK Includes spanish rice + sour cream House Sangria | \$5 a Glass! \$29 a Pitcher!

THURSDAYS MUSIC BINGO, BEER & BURGERS

HOUSE ALE \$10 PITCHERS & \$2.50 DRAFTS! \$5 Cheese Burgers!

COCKTAILS

BLUEBERRY SMASH

Four Roses Bourbon, Lemon juice, Simple syrup, and muddled Blueberries and Basil \$10.95

ROSEMARY GIN FIZZ

Empress gin, rosemary simple syrup, freshly squeezed lime juice, muddled cranberries topped with soda water \$10.95

CRANBERRY MULE

Deep Eddy Cranberry, fresh squeeze lime, local apple cider topped with Goslings Ginger Beer \$9.95

Our play on a classic Mai Tai. Captain Morgan Spiced Rum, Bacardi, Orange & Pineapple Juice, Grenadine and a Goslings Dark Rum Float \$10.95

MARTINI

RUBY RED COSMO

Deep Eddy Ruby Red Grapefruit Vodka, Triple Sec, fresh squeezed lime splash of cranberry \$12.00

BLOOD ORANGE

New Amsterdam Gin, Triple Sec, blood orange pureé \$12.00

FEDERAL ESPRESSO

Grainger's American Vanilla Vodka, Cream Liquor, Coffee Liquor, shaken with fresh espresso \$12.00

HOT N' DIRTY

Ketel One Vodka, pepperoncini & olive juice, blue cheese stuffed olives \$13.00

PISTACHIO MARTINI

Amaretto, Irish Cream Liquor, Blue Curacao \$12.00

SANGRIA

SEASONAL SANGRIA

Captain Morgan Spiced Rum, Fireball, Nicolas Pinot Noir, spiced simple syrup, cranberry & orange juices, splash of ginger ale. \$8 glass | \$38 pitcher

RED OR WHITE CLASSIC SANGRIA Wine Infused with Fresh Fruit.

\$8 glass | \$38 pitcher

\$5 SHOTS

GREEN TEA SHOT

Whistler Irish Whisky, Peach Schnapps and Freshly made

CINNAMON TOAST CRUNCH Rumchata, Fireball and Vanilla Vodka

PINK STARBURST

Watermelon Pucker, Grainger's Vanilla Vodka and sour mix