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, bleu 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

ADDITIONAL TOPPINGS

VEGGIES \$

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

MAC N' CHEESE

CLASSIC \$14.95

Aged sharp cheddar, imported Parmigiano, whole milk mozzarella, Italian cavatappi pasta

BUFFALO CHICKEN: Fried chicken tossed in buffalo sauce +\$7.00 **BBQ PULLED PORK:** Slow smoked +\$9.00

GRILLED CHICKEN: Grilled fresh chicken breast +\$6.00

SAUTEED SHRIMP: Six sautéed shrimp +\$9.00

BACON: Smoked bacon +\$6.00

TRUFFLED MUSHROOMS: Sliced button mushrooms and truffle oil +\$6.00

COMFORT FOOD

CLASSIC FISH & CHIPS \$17.95

Beer battered North Atlantic cod, tartar sauce, coleslaw, & French fries

BACKYARD BEEF SIRLOIN TIPS* \$24.95 Marinated and grilled to your liking

CHOICE OF: French fries or house rice
CHOICE OF: House vegetable or side salad

TAPHOUSE FAJITAS

Prepared with a special recipe of sautéed bell peppers & onions. Includes lettuce, sour cream, guacamole, pico de gallo and (4) tortillas

STEAK* \$19.95 | CHICKEN \$17.95

BURRITO BOWL

STEAK* \$18.95 | CHICKEN \$16.95 | PULLED PORK \$16.95 | GUACAMOLE +\$2.00

Spanish rice, sauteed peppers and onions, chopped greens, Black bean and corn salsa, shredded jack cheese, sour cream

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, chipotle aioli, guacamole

BAJA CRISPY FISH TACOS \$13.95

Salsa fresca, coleslaw, avocado, sliced jalapenos, cilantro crema

PHILADELPHIA STEAK BOMB*\$14.95

Steak, onions, mushrooms, peppers, chipotle aioli, provolone cheese

CHICKEN CAESAR WRAP \$13.95

Fresh romaine lettuce, Caesar dressing, Parmesan cheese.

CRISPY BUFFALO CHICKEN WRAP\$14.95

Lettuce, Tomato, Crumbled Bleu Cheese

SOUTHERN GRILLED CHEESE \$13.95

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





DRAFT BEER

HOUSE POUR

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



CRAFT SEASONALS

SAM ADAMS SEASONAL

5.8% ABV Draft \$8.00 | Pitcher \$32.00 Boston, MA

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

CRAFT BEER SEASONAL ASK YOUR SERVER Draft \$9.50 | Pitcher \$38.00

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

LSNERS + 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 \$5.50 | Pitcher \$22

Narragansett Brewery, Providence, RI

MARGARITAS

THE QUEEN BEE

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

PEACHY

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

STRAWBERRY BASIL

Cazadores Blanco, muddled basil and strawberry with triple sec, topped with house sour \$10.95

SPICY BLACKBERRY

Cazadores Blanco, muddled jalapeño & blackberry liquor, freshly made sour mix \$9.95

BOTTLES + CANS

POST SHIFT- PILSNER - GERMAN-4.7% ABV 30 IBU| 16oz can \$7 Jacks Abby Craft Lagers, Framingham, MA

WICKED EASY- IPA - SESSION 4.7% ABV 12 IBU L 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 160z 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 OO LAGER - N/A 5% ABV 19 IBU J 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

BLUEBERRY ALE FRUIT BEER 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

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

SELTZERS

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

WINE

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

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

SAUVIGNON BLANC, SEA PEARL, NZ BTL \$34.00 9oz \$14.00 60z \$9.00

PINOT GRIGIO-MONTASOLO, ITALY 6oz \$6.00 9oz \$9.00 BTL \$24.00

PINOT NOIR- NICHOLAS, FRANCE BTL \$28.00 6oz \$7.00 9oz \$11.00

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

\$7 HIGH NOONS

SAT & SUNDA **BOTTOMLESS BRUNCH**

\$5 GREEN TEA SHOTS

TITO'SCOCKTAILS

\$16 bottomless mimosas & bloodies

\$6 BUCKET OF WINGS \$3 Sliders ~ Fried Chicken or BBQ Pork

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

TAPHOUSE TROPICAL PUNCH

Bacardi & Goslings rum, blackberry liquor, with a blend of orange, pineapple and pomegranate juice shake and top with sprite 10.95

PEACH MULE

Deep Eddy Peach Vodka, peach schnapp fresh lime Juice, topped with ginger beer \$9.95

WATERMELON MOJITO Bacardi Superior Rum, Muddled with fresh mint, watermelon pureé and fresh lime juice, topped with soda water \$11.95

BLUEBERRY-ACAI BREEZE

Blueberry vodka, Elderflower liquor, housemade lemon simple syrup with a sparkling wine floater \$10.95

SPIKED ICED COFFEE

Cazadores tequila, double brewed coffee, coffee liquor, brown sugar, splash of Ryan's Irish Cream, brown sugar rim \$10.95

BASIL SPRITZ

Empress gin, basil & simple syrup, topped with soda and lemon juice \$10.95

MARTINI

THE BETTY WHITE

Ketel One Vodka, Elderflower liquor, lemon juice, house-made rosemary simple syrup, splash of grapefruit \$13.00

RUBY RED COSMO

Ketel One Grapefruit & Rose, Triple Sec, fresh squeezed lime splash of cranberry \$13.00

ROSEMARY-PEACH "MANHATTAN"

Four Roses Bourbon, splash of peach pureé, rosemary simple topped with sprig of rosemary \$12.00

espresso \$12.00

FEDERAL ESPRESSO

HOT N' DIRTY Ketel One Vodka, pepperoncini & olive juice, blue cheese stuffed olives \$13.00

Grainger's American Vanilla Vodka, Irish cream & coffee liquor, shaken with fresh

SANGRIA

SEASONAL SANGRIA

Prickly pear & pomegranate Moscato sangria topped with

\$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 sour mix

WHITE GUMMY BEAR

Equal parts Bacardi raspberry, peach schnapps, sour mix

PINK STARBURST

Watermelon Pucker, Grainger's Vanilla Vodka and sour mix