

FEDERAL
TAPHOUSE & KITCHEN

Restaurant Week

Two Course Dinner Menu
\$26.95 PER PERSON

FIRST COURSE

Choice Of One

Farmers Garden Salad or Caesar Salad

Fresh Mozzarella & Tomato Salad

Served over a bed of greens, topped with basil pesto
and balsamic glaze

Mexican Corn Ribs

Roasted corn topped sprinkled with Tajin spice, topped with Cojita
cheese, cilantro and Cilantro crema

SECOND COURSE

Choice Of One

BBQ Pork Mac N' Cheese

Four cheese sauce, cavatelli pasta, slow braised pork
shoulder with a zesty bbq sauce

Taphouse Fajitas

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

1/2 Rotisserie Chicken

1/2 Split Rotisserie Chicken,
Cole slaw and French fries

Blackened Faroe Island Salmon

Served with Spanish rice and broccoli, topped with
salsa fresca and guacamole

Please inform your server of any Food Allergies
that may require special attention

*Foodborne Illness Advisory: Raw or Partially cooked items may
increase your risk of illness. Consumers who are especially
vulnerable to food-borne illness should
only eat seafood and or animal meats that are thoroughly cooked