

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 \$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

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, and tomatoes. 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

\$3

CRAFT SEASONALS

SAM ADAMS GOLD 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

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

FIDDLEHEAD
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

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

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
\$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 | 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

HEADYTOPPER 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 \$5.00
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 | 12oz Bottle \$6.00
Zoeterwoude, Holland

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

BUD LAGER
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 \$5.00

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
CRISP APPLE CIDER - SWEET
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
6oz \$9.00 9oz \$14.00 BTL \$34.00

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

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

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

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

TAP-TAI
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 puree \$12.00

FEDERAL ESPRESSO
Grainger's American Vanilla Vodka, Cream Liqueur, Coffee Liqueur, 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 Liqueur, Blue Curacao \$12.00

CORNER DEAL

\$6 TITO'S COCKTAILS
\$6 HIGH NOONS
\$3 HOUSE DRAFT
\$12 HOUSE PITCHER
\$5 GREEN TEA SHOTS

JOIN US ON

SAT & SUNDAYS
BOTTOMLESS BRUNCH

\$15 bottomless mimosas & bloodies

MONDAYS
INDUSTRY NIGHT

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

TUESDAYS
TACOS + TEQUILA

\$7 Margaritas | Tacos 3 FOR \$9!

WEDNESDAYS
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!

FRIDAYS
LIVE ENTERTAINMENT

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
sour mix

CINNAMON TOAST CRUNCH

Rumchata, Fireball and Vanilla Vodka

PINK STARBURST

Watermelon Pucker, Grainger's Vanilla Vodka and 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.