

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, short rib & 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 \$9.95

Hand breaded mozzarella, pomodoro sauce, basil aioli

SOUTHERN FRIED PICKLES \$8.95

Chipotle aioli dipping sauce

PORK POTSTICKERS \$11.95

Pan seared, lime soy glaze, sesame seeds, scallion

CHICKEN PARMESAN EGGROLLS \$11.95

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 \$12.50

Crispy wings and drummets

BONELESS \$11.95

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

NEW ENGLAND GRASS FED* \$12.95

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

BYO CERTIFIED ANGUS* \$10.50

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 \$12.95

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

BUFFALO CHICKEN: Fried chicken tossed in buffalo sauce +\$7.00

SHORT RIB: Eight hour slow braised short rib +\$14.00

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

BURRITO BOWL

STEAK \$16.95 | CHICKEN \$15.95 | PULLED PORK \$15.95

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 and a pickle.

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, 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

CAESAR WRAP \$8.95

Fresh romaine lettuce, Caesar dressing, Parmesan cheese.
GRILLED CHICKEN \$13 or BLACKENED SHRIMP \$14

SOUTHERN GRILLED CHEESE \$13.95

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

SHORT RIB GRILLED CHEESE \$14.95

Slow braised short rib, mushrooms, onions, smoked gouda, pan gravy

DRAFT BEER

FTK HOUSE- LAGER AMERICAN LIGHT
4.2% ABV 8 IBU | 16oz Draft \$3.00
Rochester, NY

BUD LIGHT- LIGHT LAGER
4.2% ABV | 16oz Draft \$5.00
Anheuser Busch, Missouri

NARRAGANSETT- LAGER AMERICAN LIGHT
5% ABV 12 IBU | 16oz Draft \$4.00
Narragansett Brewery, Providence, RI

ROADSMARY'S BABY PUMPKIN PUMPKIN ALE
6.8% ABV | 16oz Draft \$8
Two Roads Brewery, Stratford, CT

STELLA ARTOIS PILSNER
5.2% ABV | 16oz Draft \$6.00
Leuven, Belgiums

GUGGENMUSIK MÄRZEN
5% ABV | 16oz Draft \$8.00
Proclamation Ale Company, Warwick, RI

WHALERS RISE- LAGER - AMERICAN
4.5% ABV | 16oz Draft \$6.00
Whalers Rise, South Kingstown, RI

BLUE MOON-BELGIAN WHITE WHEAT BEER
5% ABV 12 IBU | 16oz Draft \$6.00
Denver, CO

TRULY WILD BERRY HARD SELTZER
5% ABV | 16oz Draft \$5.50
Boston Beer Company, Boston

DOUBLE BLEND- CIDER - TRADITIONAL / APFELWEIN
7.3% ABV | 16oz Draft \$8.00
Downeast Cider House, Boston

ORDINARY MAN IPA - HAZY
6.5% ABV. | 16oz Draft \$7.50
Proclamation Brewery, Warwick, RI

LUNCH- IPA - AMERICAN
5.4% ABV | 16oz Draft \$17.00
Maine Beer Company, Freeport, MA

FIDDLEHEAD- IPA - AMERICAN
6.2% ABV 53 IBU | 16oz Draft \$8.50
Fiddlehead Brewing Company, Shelburne, VT

GUINNESS- DRAUGHT IRISH STOUT
4.2% ABV 45 IBU | 16oz Draft \$8.00
Saint James Gate, Dublin, Ireland

FAT TIRE RED ALE- AMERICAN AMBER / RED
5.2% ABV 22 IBU | 16oz Draft \$8.00
New Belgium Brewing Company, Fort Collins, CO

MARGARITAS

PEACHY
Monte Alban Blanco, Peach Schnapps, peach purée, house Made Sour Mix \$8.95

BLOOD ORANGE
Monte Alban Blanco, triple sec, blood orange juice, freshly made sour mix \$8.95

APPLE CIDER
Monte Alban Silver, Sour Apple Pucker, cinnamon simple syrup, cranberry juice, local apple cider and sour mix \$8.95

POMEGRANATE
Monte Alban Blanco, Pama Pomegranate juice, freshly made sour mix \$8.95

RASPBERRY
Monte Alban Blanco, Raspberry liqueur, freshly made sour mix \$8.95

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

BOTTLES + CANS

POST SHIFT- PILSNER - GERMAN
4.7% ABV 30 IBU
Jacks Abby Craft Lagers, Framingham, MA

OLD BROWN DOG ALE BROWN ALE - AMERICAN
6.5% ABV 30 IBU | 12oz Bottle \$6.00
Smuttynose Brewing Co. Hampton, NH

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

LIL' HEAVEN CRUSHABLE- IPA IPA - SESSION
4.8% ABV | 16oz Can \$8.50
Two Roads Brewing Company, Stratford, CT

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

SIP OF SUNSHINE IPA - IMPERIAL / DOUBLE
8% ABV 65 IBU | 16oz Can \$12.00
Lawsons Finest Liquids, Waitsfield, 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

BUD LAGER
5% ABV 19 IBU | 12oz Bottle \$4.00

BUD LIGHT LAGER - PALE
5% ABV 19 IBU | 12oz Bottle \$4.00

COORS LIGHT LAGER - PALE
5% ABV 19 IBU | 12oz Bottle \$4.00

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

MILLER LIGHT LAGER - PALE
5% ABV 19 IBU | 12oz Bottle \$4.00

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

BANANA BREAD-FRUIT BEER
5.2% ABV 18 IBU | 11.2oz \$8.00
Eagle, Bedford, England

GLUTEN FREE + CIDERS
SEASONAL CIDER - HERBED / SPICED /
5.1% ABV | 12oz Can \$9.00
Downeast Cider House, Boston, MA

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

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

SELTZERS

HIGHNOON WATERMELON
HIGHNOON PINEAPPLE
HIGHNOON MANGO
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- PRINCIPATO, IT
6oz \$6.00 9oz \$10.00 BTL \$24.00

PINOT NOIR- NICHOLAS, FRANCE
6oz \$9.00 9oz \$14.00 BTL \$34.00

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 \$11.95

APPLE MULE
Smirnoff Apple, fresh squeeze lime, local apple cider topped with Goslings Ginger Beer \$8.95

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

APPLE CIDER COSMO
Smirnoff Apple, Triple Sec, fresh squeezed lemon, cranberry local apple cider \$12.00

BLOOD ORANGE
New Amsterdam Gin, Triple Sec, blood orange puree \$12.00

FEDERAL ESPRESSO
Sobieski Vanilla, Irish Cream, Coffee Liqueur, shaken with fresh espresso \$12.00

HOT N' DIRTY
Sobieski Vodka, pepperoncini & olive juice, blue cheese stuffed olives \$12.00

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 & bloody's

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
\$6 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
\$10 PITCHERS & \$2 DRAFTS!
HOUSE ALE, BUD LIGHT & NARRAGANSETT
\$5 Cheese Burgers!

FRIDAYS
LIVE ENTERTAINMENT

SANGRIA

FALL SPICED SANGRIA
Captain Morgan Spiced Rum, Fireball, Nicolas Pinot Noir, fall 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, Vanilla Vodka and sour mix

