

# TAP ROOM MENU

KITCHEN CLOSED 3-4:30PM EXCEPT SATURDAYS  
CLOSED FOR LUNCH TUESDAYS

Served with House Made Chips.  
Sub French Fries or Tater Tots \$1  
Sub Sweet Potato Fries, Veggies, or Side Salad \$2

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THE TAPROOM BURGER-A CLASSIC

SINCE 1996

ALL AMERICAN BURGER

BBQ BROILER

CHEDDAR BACON

PROVOLONE & MUSHROOM

CHILI CHEESE BURGER

PATTY MELT

TURKEY BURGER

\$12

\$16

\$14

\$14

\$14

\$14

\$14

\$12
- All Burgers Hand Pattied Daily, Served on a Brioche Bun with House Made Chips.

-Lettuce, Tomato, Mayo Add American, Cheddar, Pepper Jack, Provolone, or Blue Cheese \$1

-Two Patties, American, Lettuce, Tomato, Caramelized Onion, Pickle, Mustard Thousand Island

-Cheddar, BBQ Sauce, Caramelized Onion

-Bacon, Cheddar, Lettuce, Tomato, Mayo

-Provolone, Mushroom, Lettuce, Tomato, Mayo

-Chilli, Pepper Jack, Raw Onion, Jalapeno, Mayo

-American, Provolone, Caramelized Onion, Tap Sauce on Texas Toast

-spring mix, Berry Compote, Tomato, Mayo

Add an Extra Patty to Any Burger \$4

## SALADS

seafood salad 16

Iceberg Wedge, Boiled Shrimp, Lump Crabmeat, Cherry Tomato, Pickled Red Onion, Creole Vinaigrette

house salad sm 4 lg 7

Romaine, Shredded Cheddar, Parmesan, Tomato, Crouton, Choice of House Made Dressing

caesar salad sm 4 lg 7

Romaine, Parmesan, Crouton, Caesar Dressing

seiler blue salad sm 6 lg 10

Mixed Greens, Blue Cheese Crumbles, Tomato, Candied Pecans, Blue Cheese Dressing

add any style chicken or shrimp,  
or portobello 6

House Made Dressings \$1 Extra  
Ranch, Blue Cheese, Honey Mustard, Creole Vinaigrette, Balsamic Vinaigrette, Remoulade, Olive Oil & Vinegar

## Sandwiches & Wraps

Served with House Made Chips.  
Sub French Fries or Tater Tots \$1  
Sub Sweet Potato Fries, Veggies, or Side Salad \$2

- BLT

BUFFALO CHICKEN SANDWICH

TAP ROOM CHICKEN SANDWICH

FISH SANDWICH

FRENCH DIP

CUBAN

CHICKEN CLUB

BUFFALO WRAP

CAESAR WRAP

VEGGIE WRAP
- Bacon, Lettuce, Tomato, Mayo on Texas Toast

-Fried or Grilled, Buffalo Sauce, Cole Slaw, Pickle on Brioche Bun

-Fried or Grilled, Lettuce, Tomato, Mayo on Brioche Bun

-Fried or Grilled, Lettuce, Tomato, Remoulade on Brioche Bun

-Thin Sliced Prime Rib, Provolone, Caramelized Onion, Horseradish Mayo on French Bread with Side Au Jus

-Pulled Pork, Sliced Ham, Provolone, Pickle, House Made Mustard on Pressed French Bread

-Panéed Chicken, Sliced Ham, Bacon, American, Provolone, Lettuce, Tomato, Tap Sauce on Texas Toast

-Chicken or Shrimp, Fried or Grilled, Buffalo Sauce, Ranch, Lettuce, Tomato on Herb Wrap

-Chicken or Shrimp, Fried or Grilled, Romaine, Parmesan, Caesar Dressing on Herb Wrap

-Portobello Mushroom, Sprouts, Mixed Greens, Tomato, Balsamic Vinaigrette
- \$10

\$14

\$14

\$14

\$16

\$14

\$14

\$12

\$12

\$10

	Soups	
	Cup	Bowl
	\$5	\$8
Chicken & Sausage		
Gumbo with White Rice		
Soup Du Jour	Market Price	Market Price

## Seafood Plates

Fried Shrimp Plate \$20  
Fried Catfish Plate \$18

Served with French Fries, Texas Toast, and House Made Tartar Sauce



# Bar Snacks & Drink Menu

Fresh, Deep Fried Wings  
\$1.25 Each

Buffalo, Hot, Korean BBQ, , BBQ, ,  
Honey Soy, Lemon Pepper, Naked  
*Served with Celeru & Ranch*  
*Minimum Order of 6*  
*Same Flavor Only*

HOUSE MADE CHIPS 3

FRENCH FRIES 4

TATER TOTS 4

SWEET POTATO FRIES 5

ADDITIONS

QUESO \$4  
BACON QUESO \$6  
CHILI QUESO \$6

LOADED \$8  
BACON, CHILI,  
QUESO, RAW  
ONION, JALAPENO

5 Chicken Tenders \$12  
TOSSED IN YOUR FAVORITE SAUCE WITH HOUSE MADE CHIPS

Spinach & Artichoke Dip \$8  
SERVED WITH HOUSE MADE CHIPS

Crispy Korean Style Pork Ribs \$10  
KOREAN BBQ, SESAME SEEDS, BROCCOLI

Crispy Brussel Sprouts \$8  
SPICY HOUSE MADE PEPPER JELLY SAUCE, FETA,  
& CANDIED PECAN

Thai Chili Shrimp \$10  
FRIED SHRIMP IN A SWEET & SPICY CHILI SAUCE OVER COLESLAW

Cajun Poutine \$10  
FRENCH FRIES MELTED WITH PROVOLONE CHEESE,  
SMOTHERED IN CHICKEN & SAUSAGE GUMBO

Pulled Pork Slider Trio \$14  
Mix & Match  
HOUSE MADE BBQ, PICKLE & RAW ONION  
COLESLAW & PICKLE  
KOREAN BBQ, CUCUMBER KIMCHI

## specialty drinks & wines

Mule Menu \$10  
Made with Fresh Lime  
Juice, Simple Syrup,  
& Ginger Beer

Moscow Mule  
Tito's Vodka

Dark & Stormy  
Cruzan Blackstrap Rum

El Diablo  
Hornito's Tequila,  
Crème de Cassis

Mexican Mule  
Hornito's Tequila

Kentucky Mule  
Maker's Mark

The Quarter Horse  
Maker's Mark,  
Peychaud's &  
Angostura Bitters

Cape Cod Mule  
Tito's Vodka,  
Cranberry Juice

Morrison Mule  
Jack Daniel's, Aperol

St. John's Mule  
Tito's Vodka, Prosecco,  
Angostura Bitters

Long Island Mule  
Tito's, Hornito's,  
Barcardi,  
Fresh Lemon Juice

Tap Room  
Rum Punch \$10

Wines by the Glass

House Pinot Grigio \$7  
Benvolio Pinot Grigio \$9  
House Chardonnay \$7  
Benziger Chardonnay \$8  
House Pinot Noir \$7  
Meiomi Pinot Noir \$10  
House Cab \$7  
Josh Cab \$10

Sables de Azur Rosé \$10  
Arte Latino Brut \$8  
Zingara Prosecco \$9

## Daily Specials

Monday  
All Day  
Red Beans & Rice

Tuesday PM  
Trivia 7-9  
Home Made  
Corn Dogs

Wednesday PM  
75 Cent Wings  
Pint Night  
Acoustic Music

Thursday AM  
White Beans & Rice

Thursday 5PM  
\$10 1/2 Rack Ribs  
with Side

Friday PM  
Live Local Music

Saturday PM  
Live Local Music  
Home Made  
Corn Dogs



Contact Us



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