

— { appetizers } —

* GRAPEFRUIT AND GOAT CHEESE SALAD	13
ruby reds, goat cheese, grapefruit vinaigrette, arugula, vanilla olive oil croutons	
* BABY KALE SALAD	11
beer soaked raisins, ras el hanout toasted almonds, green olive vinaigrette	
* OLD BAY JACKFRUIT CAKES	10
pineapple salsa, chili oil	
* MIX GREEN SALAD	8
English cucumbers, grape tomatoes, wit-bier citronette	
* HEFEWEIZEN HUMMUS	12
grilled pita, olives, vegetables, and sumac	
PILSNER-BRINED HOT WINGS	12
blue cheese, carrots, celery	
TEXAS HOT LINKS	11.25
aged cheddar, raw onion, pickles, mustard, saltines	
* SWEET SUICIDE RINGS	6
spicy sweet onion rings, habanero cream	
* BEER-BATTERED KOSHER DILLS	7
horseradish buttermilk dip	
* CHARRED GREEN BEANS	7
spicy remoulade	
* CHEESE PLATE	13.5
Idiazabal, Mahon, Bucheron	

— { sandwiches } —

Served with hand-cut french fries

SLOW ROAST PORK	11.75
sharp provolone, baby spinach, fresh garlic mayo	
* SMOKED COCONUT CLUB	12.5
grilled lemon garlic tofu, smoked coconut, tomato herb mayo	
MR. AMERICAN CHEESEBURGER	12
American cheese, Old Forge onions, pickles, shredded lettuce, smoked tomato mayo	
MIGHTY MEMPHIS BURGER	12.75
one year aged cheddar, fried kielbasy, crispy shallots, BBQ sauce	
* QUINOA CHICKPEA BURGER	12
smoked coconut, vegan mozzarella, harissa mayo	
KIELBASY GRINDER	12
sauerkraut, cheddar, beer mustard	
* SPAGHETTI SANDWICH	12
lentil meatballs, marinara, vegan cheese	
Mc MEMPHIS CHICKEN SANDWICH	11.75
Korean fried chicken, gochujang, lettuce, pickles, garlic mayo, long roll	

— { entrées } —

PORT RICHMOND PLATTER	15
grilled kielbasy, pierogies, potato pancakes, beer mustard, kraut	
STEAK FRITES	18.5
grilled flat iron, rosemary butter, sautéed baby kale, frites	
* BROCCOLI RABE MAC AND CHEESE	13
sharp provolone, broccoli rabe pesto	
FISH AND CHIPS	13.75
beer-battered flounder, cole slaw and fries	
CHICKEN FRIED CHICKEN	16
mac and cheese, braised collards, habanero mustard sauce	

Please be advised: Consuming raw or undercooked eggs, beef, lamb, milk products, pork, poultry, seafood or shellfish may increase your chances of foodborne illness. We use 100% soy oil in our fryers.

MEMPHIS TAPROOM

— { Kitchen Hours } —

Midnight
Monday thru Saturday

'til 10:00pm Sundays

Brunch Served
Saturday and Sunday
11am-3pm

Ask your server for
a bottled beer menu

— { libations } —

DRAFT BEER

WINE

COCKTAILS

SODAS and
ICED TEA

COFFEE
or TEA

Visit Memphis Taproom
online and sign up
for our mailing list.



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We reserve the right to seat
only complete parties in the
dining room.

We reserve our dining room
tables for diners & drinkers
alike prepared to enjoy
sparkling
conversation, creative bar
fare, & craft beer with their
friends and families

What does it mean?

* Vegetarian and */* Vegan

An 18% gratuity may be
added to parties of 6 or more