

BITES

Fricles – Dill Pickle Chips, Corn Meal Crusted, Served with Ancho Chile Dipping Sauce **8**

Chips and Salsa – Crispy Tortilla Chips, Charred Chipotle Salsa **6** Add Guacamole **4**

Chips and Dip – Our Signature House-Made Potato Chips, with Triple Onion and Garlic Dip **6**

Edamame Dumplings – Crispy Fried Edamame Dumplings, Served with a Side of Soy Sauce **6**

Towering Onions Rings – Panko Crusted and Fried Crispy, Served with Ancho Chile Dipping Sauce **8**

Pub Pretzels & Beer Cheese Sauce – White Cheddar Beer Sauce, Spicy Brown Mustard, Warm Soft Pretzel Bites **10**

STARTERS

BR Wings – 1 lb of Crispy Chicken Wings, Tossed in Our Cherry Pepper Honey Wing Sauce **12**

Mediterranean Crudité – Olive Tapenade, Hummus, Tzatziki, Feta Cheese, Served with Pita Chips, Celery and Carrots **12**

Chicken n' Waffle Sliders – Buttermilk and Herb-Marinaded Chicken, Fried Crispy, Served Between Two Warm Belgian Waffles, Drizzled with Chipotle Maple Syrup **10**

Tuna Avocado Toast – Crispy Whole Wheat Crostini, Seasoned Avocado, Sliced Raw Ahi Tuna, Everything Bagel Seasoning, Pickled Red Onions, Ancho Chile Drizzle **14**

Fresh Fried Mozzarella – Breaded House-Made Mozzarella, Roasted Tomatoes, Basil, and Our Marinara Sauce **12**

Fried Calamari – Rings and Tentacles Served with Marinara Sauce **12**

Italian Antipasto Board – Thin Sliced Prosciutto, Genoa Salami, Pepperoni, Roasted Tomatoes, House-Made Fresh Mozzarella, and Rosemary Focaccia **12**

Brisket Trash Can Nachos – Queso Dip, Shredded Lettuce, Pickled Jalapeños, Pico de Gallo, Black Beans, and Our Pulled Brisket **14**

Shrimp Tacos – Marinated Grilled Shrimp, Crisp Arugula, Corn Pico, Avocado Poblano Dressing, Corn Tortilla **12**

Buffalo Cauliflower Dip – Diced Cauliflower Tossed in Our Creamy House Buffalo Dip, Served with Tortilla Chips **12**

Spinach and Artichoke Dip – Creamy Garlic Spinach and Artichoke Dip, Served with Pita Chips **10**

Mussels – Sautéed Mussels, Crispy Diced Potatoes, Creamy Saffron and Wine Broth **14**

FLATBREADS

Margherita – Our House-Made Marinara Sauce, Fresh Mozzarella, Chiffonade Basil **10**
Add Pepperoni **2**

Blanco – Shredded Mozzarella, Parmesan, Roasted Tomatoes, Diced Grilled Chicken **12**

Bacon & Apple – Applewood Smoked Bacon, Sliced Apples, Sautéed Onions, Blue Cheese Crumbles, Honey Drizzle **12**

Butternut Squash – Butternut Squash Puree, Goat Cheese, Prosciutto, Pumpkin Seeds, Fried Leeks **12**

Smoked Salmon – Scottish Cold Smoked Salmon, Cream Cheese, Red Onions, Capers, Parsley **14**

Gluten Free Crust Available
Add \$2

LOADED SKILLET

22 West Macaroni and Cheese – Fresh Made to Order **10**

Buffalo Chicken Mac – Crispy Buffalo Chicken, Topping Our Cheesy Mac, Served with a Side of Blue Cheese or Ranch **12**

Cheesy BBQ Mac – Our Slow Cooked Brisket, Tossed in Our Cheesy Mac, and Smothered in Smoky BBQ Sauce **12**

Spicy Crab – Fresh Lump Crab Meat, Pico de Gallo, Pickled Jalapeños, Mixed with Our Cheesy Mac **14**

Wild Boar & Mushroom Risotto – Wild Boar Sausage, Wild Mushrooms, Baby Spinach, Creamy Risotto, Grated Parmesan Cheese **12**

Potato Leek Skillet – Crispy Diced Potatoes, Caramelized Leeks and Onions, Bacon, Topped with Melted Cheddar and Mozzarella Cheese **12**

SOUPS

French Onion – Garlic Crostini, Toasted 3-Cheese Blend, Served in Our Crock Pot **6**

Soup du Jour **5**

SALADS

Add Soup (M-F 11:30am-3pm):
Soup du Jour **3**, French Onion **4**.

Make Any Salad a Wrap. Wraps Come with Choice of French Fries or Potato Chips.

22 West House Salad – Mixed Greens, Cherry Tomatoes, Cucumbers, Red Onions, Shaved Carrots, Balsamic Dressing **9** Side **5**

Traditional Caesar Salad – Chopped Romaine Hearts, Shaved Parmesan Cheese, House-Made Focaccia Croutons, Creamy Caesar Dressing **10** Side **6**

Add Grilled Chicken **4**, Grilled Steak **5**, Grilled Shrimp or Salmon **6** Crab Cake **8**

Fiesta Steak Chopped Salad – Iceberg Lettuce, Shredded Cheddar Cheese, Black Beans, Sliced Bell Peppers, Corn, Pico de Gallo, Diced Avocado, Grilled Chimichurri Steak, Avocado Poblano Dressing **17**

Salmon Arugula Salad – Crisp Arugula, Sliced Apples, Goat Cheese, Red Grapes, Candied Walnuts, and Grilled Salmon, Lemon Poppy Dressing **18**

Sesame-Seared Ahi Tuna Salad – Romaine Lettuce, Mandarin Oranges, Cucumbers, Shaved Carrots, Sliced Avocado, Champagne Vinaigrette **17**

Chicken, Beet & Feta Salad – Baby Spinach, Fresh Beets, Sesame Seed Fried Feta Cheese, Diced Chicken, Pumpkin Seeds, Honey Balsamic Dressing **16**

20% Gratuity Added to All Parties of 8 People or More.

Gluten Free **Vegan (without cheese)**



22 WEST CRAFT BURGERS

Served with Choice of French Fries or Potato Chips, Sweet Potato Tots **3**, Parmesan Truffle Fries **4**, Onion Rings **3**, Red Cabbage Slaw **4**, Side House Salad **5**, Side Caesar Salad **6**.

22 WEST FAVORITE **Bridge Crew Burger** – Bacon, Avocado Spread, Cheddar Cheese, Caramelized Onions, Lettuce, Pickles, and Bridge Crew Special Sauce **15**

Buffalo Bison Burger – House Bison Patty, Blue Cheese Crumbles, Buffalo Sauce, Bacon, Lettuce Tomato Onion, on Our Brioche Bun **17**

NEW BURGER **French Dip Burger** – Swiss Cheese, Caramelized Onions, Sautéed Mushrooms, Scallion Aioli, and a Dipping Cup of French Onion Soup **15**

ULTIMATE **22 West Burger** (Eat in 30 Minutes and Win a Free T-Shirt) – Two Burger Patties, Two Crispy Pieces of Fried Chicken, Our Cheesy Mac, Crispy Pork Belly, Lettuce, Tomato, Onion, and an Onion Ring, on Our Brioche Bun, Served with French Fries **27**

BYOB **Build Your Own Burger**
Start with Certified Angus Beef Burger, Turkey, Chicken, Vegan Beyond Meat Burger, Bison, or Ahi Tuna.

All Burgers Can Be Made Gluten Free - Add \$2

SANDWICHES

Served with Choice of French Fries or Potato Chips, Sweet Potato Tots **3**, Parmesan Truffle Fries **4**, Onion Rings **3**, Red Cabbage Slaw **4**, Side House Salad **5**, Side Caesar Salad **6**.

Add Soup (M-F 11:30am-3pm):
Soup du Jour **3**, French Onion **4**.

Turkey Club – Boars Head Oven Gold Turkey Breast, Bacon, Lettuce, Tomato, Basil Aioli, on Toasted Sour Dough Bread **12**

Grammy's Beef Brisket Grilled Cheese – Pulled Brisket, Slow-Cooked for 12 Hours, Caramelized Onions, Cheddar, Gruyere and Pepper Jack Cheese, Sandwiched Between Two Pieces of Our Sourdough Bread **12**

Open Faced Crab Cake Sandwich – Sourdough Bread, Mixed Greens, Sliced Tomatoes, House-Made Crab Cake, Red Pepper Remoulade Drizzle **14**

Philly Cheese Steak – Thinly Sliced CAB Ribeye Steak, Sautéed Peppers and Onions, Provolone Cheese, Served on Our Hoagie Roll **14**

Fried Chicken Sandwich – Crispy Fried Marinated Chicken, Everything Bagel Seasoning Aioli, Bacon, Lettuce **12**

Italian Wild Boar – Grilled Wild Boar Sweet Italian Sausage Topped with Arugula, Mozzarella, and Sundried Tomato Pesto, Served on Our Hoagie Roll **12**

Pork Belly Sandwich – Crispy Fried Pork Belly Topped with Apple Slaw and Hot Honey on Our Brioche Bun **12**

Make Any Sandwich Gluten Free - Add \$2

SIDES

- French Fries **2**
- Potato Chips **2**
- Sweet Potato Tots **4**
- Onion Rings **4**
- Parmesan Truffle Fries **5**
- Red Cabbage Slaw **5**
- Apple Slaw **5**
- Herb Coated Fingerling Potatoes **5**
- Roasted Broccoli Florets **4**
- Mushroom Risotto **6**

SIGNATURE ENTREES

Smothered Ribeye – 16oz Ribeye Seasoned with Our 22 West House Seasoning, Grilled to Desired Temperature, Smothered with Caramelized Onions, Bruléed Blue Cheese Crumbles. Served with Roasted Broccoli Florets, and Herb Coated Fingerling Potatoes **34**

Steak Frites – Marinated Hanger Steak, Crusted in Chimichurri, Grilled to Your Desired Temperature, Served with French Fries **22**

Fish n' Chips – Deep Water Cod, Beer Battered and Fried, Served with French Fries and Tartar Sauce **18**

Red Snapper – Seared Red Snapper Finished with Herb Butter, Cilantro Duck Fat Rice, Roasted Broccoli Florets **24**

Smoked Maple Salmon – Grilled Salmon Fillet, Creamy Vegetable Risotto, Finished with a Smoked Maple Glaze **22**

Baby Back Ribs – Rubbed with House-Made BBQ Dry Rub, Cooked Low and Slow, Glazed with Smoky BBQ Sauce, Served with French Fries and Red Cabbage Slaw $\frac{1}{2}$ Rack **22** Full Rack **30**

Pork Chop – Frenched Pork Chop Sous Vide, Finished on the Grill, Umami Glaze, Herb Coated Fingerling Potatoes, House Apple Slaw **24**

WEEKLY SPECIALS

Sundays FAMILY DAY

12pm-4pm

\$1 Off Draft Beers
One Kids Meal FREE for Every Two Adult Entrees (Kids 10 and Under)



Mondays INDUSTRY NIGHT

8pm-Closing

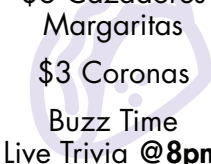
Bar Area Only
½ Price Bottled Beer
\$5 Tito's Lemonade on Tap
½ Off Our Certified Angus Beef Burgers



Tuesdays TACOS & TRIVIA

6pm-10pm

All New Taco Tuesday Menu Including Tacos, Fajitas, Mexican Corn, and Empanadas
\$6 Cazadores Margaritas
\$3 Coronas
Buzz Time Live Trivia @8pm



Wednesdays PRIME RIB DEAL

6pm-10pm

Side House Salad and a 14oz Cut of Prime Rib Served with Whipped Garlic Mashed Potatoes and Sautéed French Beans \$22
50% Off Over 20 Bottles of Wine



Thursdays TRIVIA & KARAOKE

8pm-Midnight

Hosted by Melly Mel
Categories Trivia Live @8pm
Karaoke @10pm
½ Off Beer Flights and Flatbreads



Fridays LADIES NIGHT

10pm-Midnight

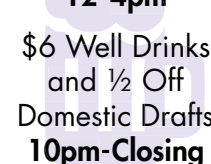
½ Off Bites
\$1 Off Glasses of Wine
\$2 Off Specialty Cocktails



Saturdays ARE FOR THE BEERS

12pm-Closing

\$2 Off Starters & Loaded Skillet, ½ Off Margherita Flatbread, Bud Light and Coors Light Bottles
12-4pm
\$6 Well Drinks and ½ Off Domestic Drafts
10pm-Closing



SEPT. - OCT. EVENTS

SEPTEMBER

FRIDAY 9/6
Above Ground Blues Band @9:30pm
BLUES COVER BAND

FRIDAY 9/13
Kate and the Melonheads @9:30pm
CLASSIC ROCK COVER BAND

SATURDAY 9/14
DJ CTOM @10pm
90'S NIGHT

FRIDAY 9/20
The Needful @9:30pm
CLASSIC ROCK COVER BAND

SATURDAY 9/21
DJ CTOM @10pm
BRINGING IT BACK OLD SCHOOL

FRIDAY 9/27
The Kickback @9:30pm
ROCK 'N' ROLL PARTY BAND

OCTOBER

SATURDAY 10/5
High in the Mid 80s Band @9:30pm
80'S CLASSIC AND PARTY BLEND

FRIDAY 10/11
DJ CTOM @10pm
LADIES NIGHT

SATURDAY 10/12
Rock Steady Band @9:30pm
CLASSIC ROCK COVER BAND

SATURDAY 10/19
Let's Be Frank @9:30pm
CLASSIC AND POP COVER BAND

FRIDAY 10/25
Stereo Junkies @9:30pm
COVER BAND - CLASSIC ROCK, R&B, TOP 40

SATURDAY 10/26
DJ CTOM @10pm
HALLOWEEN EXTRAVAGANZA

House Seasoning Available for \$6



NET WT 3.0 OZ (85g)

NOV. - DEC. EVENTS

NOVEMBER

SATURDAY 11/2
Mid-Life Crisis Band @9:30pm
60'S TO MODERN COVER BAND

SATURDAY 11/9
Lost in Place Band @9:30pm
60'S AND 70'S COVER BAND

FRIDAY 11/15
The Kickback @9:30pm
ROCK 'N' ROLL PARTY BAND

SATURDAY 11/16
DJ CTOM @10pm
70'S & 80'S NIGHT

FRIDAY 11/22
The Wrecks @9:30pm
INDIE ROCK BAND

SATURDAY 11/23
DJ CTOM @10pm
TOP 40 & HIP HOP

WEDNESDAY 11/27
Thanksgiving Eve with DJ Cory Mae and DJ CTOM @8pm

FRIDAY 11/29
Remember Yesterday @9:30pm
ROCK COVER BAND

SATURDAY 11/30
DJ CTOM @10pm
HOUSE PARTY

DECEMBER

FRIDAY 12/6
Kate and the Melon Head @9:30pm
CLASSIC ROCK COVER BAND

SATURDAY 12/7
DJ CTOM @10pm
BRINGING IT BACK OLD SCHOOL

SATURDAY 12/14
High in the Mid 80s Band @9:30pm
80'S CLASSIC AND PARTY BLEND

FRIDAY 12/20
Above Ground Blues Band @9:30pm
BLUES COVER BAND

SATURDAY 12/21
DJ CTOM @10pm
Getting Ready For Christmas

FRIDAY 12/27
DJ CTOM @10pm
LADIES NIGHT

SATURDAY 12/28
Rock Steady Band @9:30pm
CLASSIC ROCK COVER BAND

SHOOT IT, TAG IT!
#22westtapandgrill
@22westtapandgrill



½ OFF APPETIZERS
½ OFF SPECIALTY COCKTAILS
½ OFF DRAFT BEERS
½ OFF GLASSES OF HOUSE WINE

LATE NIGHT MENU

Available Sunday-Wednesday: 10pm-11pm & Thursday-Saturday: 11pm-1am



Check Out Our Website for the Most Up-to-Date News and Events



Follow Us on Facebook, Twitter and Instagram