

SARDIS TAPHOUSE

STARTERS

BURNT ENDS & FRIES 13

Smoky, sticky nuggets packed with extreme beefiness served over steak fries.

LOADED NACHOS 12

House fried nachos loaded with your choice of meat, and layered with aged cheddar, guacamole, tomato, jalapeños, black beans, and sour cream.

SHRIMP TACOS 12

Poached in lemongrass butter and topped with Sardi's guacamole and chalaca onion relish.

EMPANADAS 6

Homemade with choice of steak or chicken and served with sarza criolla.

BUFFALO JUMBO WINGS 12

A pound of chicken wings tossed in your choice of our homemade sauces: Old Bay, Mumbo, Buffalo, BBQ, Honey Sriracha, Lemon Pepper, or Panca.

QUESADILLA

Chicken 8 Steak 11.5

Flour tortilla stuffed with your choice of meat and jack cheddar cheese. Served with fresh pico de gallo, guacamole and sour cream.

BRUSSELS SPROUTS 10

Pan roasted and tossed with bacon and truffle balsamic glaze.

CUBAN EGGROLLS 10

Pulled pork and Swiss cheese served with Georgia mustard dipping sauce.

CHICKEN TENDERS

4 piece **9** 6 piece **12**

House marinated and fried golden brown. Served naked or tossed in your choice of our house made sauces: Peruvian Panca, Old Bay, Mumbo, Buffalo, BBQ, Honey Sriracha or Lemon Pepper.

KOREAN STICKY RIBS 12

Four hour hickory smoked Korean style ribs pan fried crispy with a sweet garlic-ginger soy glaze.

PUPUSAS 2 ea.

Grilled stuffed masa cakes. Served with spicy slaw (curtido), queso (cheese), frijol (bean + cheese), revueltas (pork, beans, cheese).

CEVICHE CLASSIC 14

Fresh fish marinated in freshly squeezed lime juice and mixed with special spices. Served with sweet potato and Peruvian corn.

CEVICHE MIXTO 16

Fresh shrimp, calamari, tilapia, scallops, and octopus marinated in freshly squeezed lime juice and mixed with special spices. Served with sweet potato and Peruvian corn.

FRENCH ONION SOUP CROCK 8

Caramelized onions infused with a rich broth and topped with freshly made house made croutons and gruyére cheese.

PIZZA

8 inch individual pizzas

POLLO A LA BRASA 5

Topped with fresh brasa chicken, fried yuca, and aji amarrillo aioli drizzle.

MARGHERITA 5

Topped with fresh mozzarella, fresh basil, and olive oil drizzle

BUFFALO CHICKEN 6

Loaded with brasa chicken, buffalo sauce drizzle, fresh celery, served with ranch dipping sauce.

LOMO SALTADO 6

Topped with wok fired filet steak, red onion, cherry tomato, fresh cilantro, aji amarrillo, and lomo sauce glaze.

MAC & CHEESE 8

A generous portion of pasta tossed in our 4 cheese blend topped your way.

Pulled pork add \$4

Smoked brisket add \$5

Burnt ends add \$5

Bacon add \$3 Chorizo add \$3

Roasted mushroom add \$2

Roasted jalapeño add \$2

SALADS

All salads without protein \$10

BIG GREEK 15

Fresh cut romaine, crisp cucumbers, vine ripe tomato wedges, green peppers, red onion, kalamata olives, greek oregano, imported feta cheese, topped with sliced lamb/beef gyro meat and our house made spicy balsamic vinaigrette dressing.

FLAT IRON STEAK SALAD 18

Char grilled flat iron served over mixed greens with candied pecans, mushrooms, red onions, tomatoes, and feta cheese with balsamic glaze, chimichurri drizzle and horseradish dressing.

CRISPY CHICKEN 14

Crispy chicken served over house greens with crispy bacon, avocado, cheddar cheese, tomatoes, hardboiled egg, and pretzel croutons tossed in a honey mustard dressing.

SOUTHWESTERN 14

Chopped romaine, chopped rotisserie chicken, roasted red peppers, red onions, avocado, black beans, Peruvian corn, gouda, cheddar cheese, tomatoes, and onion straws. Served with house made chipotle ranch dressing.

GRILLED SHRIMP COBB SALAD 15

Chopped romaine, grilled shrimp, applewood smoked bacon, tomatoes, avocado, a hard-boiled egg and blue cheese crumbles. Served with your choice of house made dressing.

CUSTOMIZE YOUR SALAD

Chicken \$6 Steak \$7 Grilled Shrimp \$7 Grilled Salmon \$7 Brisket \$6 Burnt Ends \$5

TAPHOUSE FAMOUS SANDWICHES LTM - Lettuce, tomato and mayo comes at customers request only Served with a side of homemade chips (substitute fries for +2)

TAPHOUSE SIGNATURE SANDWICHES FEATURING THE VERY BEST BETWEEN BREAD: FROM PIT SMOKED MEATS TO CRISPY FRIED CHICKEN AND MORE

BALTIMORE PIT BEEF 11

House roasted brasa pit beef, tiger sauce, raw onion brioche bun, side of horseradish and BBQ sauce.

BIG BRISKET 13

House smoked texas brisket sliced to order, onions, pickles, brioche bun, choice of sauce.

TAPHOUSE BEEF 13

Slow roasted brasa roast beef, sliced mozzarella, crispy applewood bacon, charred jalapeños, onion straws, brioche bun, homemade chipotle aioli.

BURNT ENDS & SWISS 12

Brisket burnt ends, swiss cheese, brioche bun.

FRENCH DIP 14

Half pound house roasted shaved prime rib, melted gruyére cheese, french loaf, au jus. Make it loaded with roasted peppers, grilled onions, provolone cheese and homemade horseradish sauce +1

TEXAS CHEESESTEAK 12

Beef brisket burnt ends, nacho cheese, onions, and jalapeños on an amoroso roll.

PULLED PORK 10

Traditional or Memphis Style.

GRILLED SALMON BLT 15

Salmon fillet topped with crispy bacon, garlic herb aioli, mixed greens, on brioche bun.

CHIPOTLE PIT CHICKEN 13

La brasa chicken, sliced mozzarella, crispy applewood bacon, charred jalapeños, onion straws, brioche bun, homemade chipotle aioli.

KOREAN FRIED CHICKEN 14

House marinated & fried chicken breast tossed in spicy gochujang, topped with pickled vegetables and served in toasted pretzel bun.

CHICKEN AVOCADO 12

House smoked chicken, applewood smoked bacon, swiss cheese, avocado, homemade ranch, grilled sourdough.

CUBANO 13

House smoked pulled pork, thinly sliced smoked ham, pickles, melted gruyére cheese, beer mustard mayo, served on a hoagie and flattened under a hot skillet.

GYRO 12

Choice of lamb or chicken topped with lettuce, diced tomatoes, onions, tzatziki sauce, and crumbled feta cheese on grilled pita.

STEAK SANDWICH 13

8 oz. black angus flat iron steak grilled to perfection, topped with caramelized onions and melted gruyére cheese, finished with a chimicurri smear on a brioche bun.

CRISPY CHICKEN SANDWICH 10

Spicy or Mild

Tender brasa marinated chicken, thick cut pickles, rocoto pepper jam, buttery brioche bun. Spicy comes with rocoto pepper reduction.

CHICKEN & CHEESE 12

La brasa chicken, your choice of cheese (Cheese Whiz, Provolone, American), grilled onions and peppers on an amoroso roll. LTM per customer request.

PHILLY CHEESESTEAK 13

Thinly sliced USDA Choice ribeye with your choice of cheese (Cheese Whiz, Provolone, American), grilled onions and peppers on an amoroso roll. LTM per customer request.



BURGERS

All Burger patties are 1/2 lb and a custom blend of prime brisket, chuck, and short rib. All burgers served with fries and pickles. Top any burger with fried egg +\$2.00

TAPHOUSE BURGER 13

Our prime burger topped with cheddar cheese, applewood smoked bacon, avocado, caramelized onions, garlic & herb aioli, brioche bun.

ALL AMERICAN BURGER 11

Prime 1/2 lb premium beef burger, American cheese, pickles, 1000

SARDI'S DOUBLE 15

BACON CHEESEBURGER 12

Our prime premium beef burger, applewood smoked bacon, aged Wisconsin



OLNEY'S BEST REUBENS Served with chips & pickle (Substitute fries for +2)

REUBEN 12

House made corned beef, Swiss, kraut or slaw, 1,000 Island, rye.

CHICKEN REUBEN 11

House smoked chicken, Swiss, kraut or slaw, 1,000 Island, rye.

BEEF BRISKET REUBEN 13

House Smoked Brisket, Swiss,



OUR FAMOUS CHICKEN

3 PIECE DARK 10

2 legs, thigh served with 2 regular sides.

1/4 CHICKEN WHITE 9.75

Quarter marinated charbroiled chicken. Breast and wing combo. Served with 2 regular sides.

1/2 CHICKEN

Regular 12 White Meat 13

Half marinated charbroiled chicken. Served with 2 regular sides.

BRASA DRUMSTICKS (5) 12

5 Brasa drumsticks served with 2 regular sides. Enjoy naked or tossed in choice of BBQ, Mumbo, Honey Sriracha, or Buffalo.

WHOLE CHICKEN ONLY 14.50

Whole marinated charbroiled chicken.

WHOLE CHICKEN 24

(feeds 3-4)

Whole marinated charbroiled chicken. Served with 2 large sides.

All BBQ entrees served with 2 sides and corn bread

SLICED BRISKET 17

1/2 lb Creekstone Farms Prime, texas style, oak smoked.

PULLED PORK 12

1/2 lb Maschhoffs Farms bone in pork, slow cherry smoked, hand pulled.

ST. LOUIS SPARE RIBS

Half Rack 16 Whole Rack 27

(Ribs only 13) (Ribs only 22) Creekstone Farms Natural Duroc.

BBQ SAMPLER

2 Meat 16 3 Meat 20



HOUSE SPECIALTIES

LOMO SALTADO 18

Tender steak sautéed in oil with onions and tomatoes. Served over french fries and rice. *May substitute linguine for fries and rice.

POLLO SALTADO 13

Tender chicken sautéed in oil with onions and tomatoes. Served over french fries and rice.

CHICHARRON DE POLLO 13

1/2 Boneless chicken marinated and deep fried. Served with choice of 2 sides.

FAMOUS ENCHILADAS 12

Three all white meat chicken enchiladas hand rolled in flour tortillas with housemade inka romesco, topped with jalapeno sour cream sauce. Served with white rice and black beans.

PERUVIAN FAJITAS

Chicken 16 Steak 18 Shrimp 18

Combo (Choice Of Two) 18

Served on a sizzling plate with wok-seared onions, green peppers, tomatoes, white rice, black beans, chalaca onion relish, guacamole, and choice of tortillas.

INCA BURRITO OR BOWL 10

White or Peruvian fried rice, black beans, mixed veggies, chopped rotisserie chicken, pico de gallo, guacamole, lettuce, cheddar jack, sour cream, cilantro ranch sauce.

With one side for 13 Sub steak for +4

SARDI'S SALMON 17

Baked filet of salmon topped with Buerre Blanc (white wine) sauce. Served with choice of two sides.

STEAK ANTICUCHOS 16

Creekstone Farms Angus steak skewers marinated and charbroiled to perfection. Served with choice of 2 sides.

SURF & TURF ANTICUCHOS 18

One filet mignon skewer marinated in our house anticuchera and one jumbo shrimp skewer charbroiled

and served with a choice of 2 sides.

CHARCOAL GRILL

Served with choice of 2 sides unless specified.

CHURRASCO DE POLLO 12

Tender chicken breast marinated in cilantro, peppers, fresh garlic, and onions, grilled and topped with pico de gallo.

PORK CHOPS 14

Three fresh Berkshire center cut pork chops house marinated and chargrilled to seal in flavor.

SHRIMP SKEWERS 17

Gulf shrimp, skewered, seasoned and triple basted while cooked over our charcoal grill.

CARNE ASADA 20

Grilled USDA Choice skirt steak topped with peppers, onions, and mushrooms.

LAMB CHOPS 18

3 New Zealand loin chops approximately 12 oz marinated and charbroiled. Served with choice of 2 sides.

FIRE GRILLED SALMON 17

Fresh hand cut Atlantic salmon filet brushed with our signature marinade and chargrilled to perfection.

ULTIMATE 3 MEAT COMBO 20

CHOOSE 3 DIFFERENT MEATS:

1/4 Brasa chicken, chicken skewer, beef skewer, shrimp skewer, center cut pork chop, carne asada, lamb chop.
Served with choice of 2 sides.

SOUVLAKI 14

Medallions of chicken tenderloin skewered and served with Greek salad, rice, warm pita bread, and house made tzatziki. **Substitutions +2**



SIDES

50z 80z 160z 3 4 5.50 Cucumber Village Salad Coleslaw Black Beans w/ Rice Green Beans

House Salad

BBQ Baked Beans Yuca Fried Fried Plantains Creamy Chicken Pasta Creamed Spinach Wok Fired Vegetables Sautéed Kale & Mushroom Brussels Sprouts & Carrots Mixed Vegetables Chicken Fried Rice Mashed Potato w/ Gravy Steak Fries (large or extra large) Roasted Potatoes Mac n Cheese Sweet Corn Bread