

# SARDI'S TAPHOUSE



## STARTERS

### BURNT ENDS & FRIES 12

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

### LOADED NACHOS 11

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

### SHRIMP TACOS 11

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.

### CRAB DIP 13

Backfin crabmeat, cream cheese, and Old Bay. Served warm with toasted French bread.

### 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.

### CALAMARI 12

Fresh squid marinated and deep fried. Served with yucca and sarza criolla.

### BRUSSELS SPROUTS 8

Pan roasted and tossed with bacon and truffle balsamic glaze.

### CUBAN EGGROLLS 9

Pulled pork, house smoked ham, swiss cheese, served with Georgia mustard dipping sauce.

### CHICKEN TENDERS

6 piece 12  
9 piece 15

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

### SWAMP FRIES 9

Serving of crisp fries concealed under a mountain of your choice pulled chicken, chopped brisket, pulled pork, onions, cheddar jack cheese, crumbled applewood bacon.

### KOREAN STICKY RIBS 11

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

### SMOKED WINGS 11

Purdue Farms jumbo wings, cherry smoked until tender.

### JUMBO FRIED SHRIMP

5 piece 12  
10 piece 17

Marinated jumbo fried shrimp with a panko crust that has been fried to perfection. Served with choice of 2 sides.

### 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.

### 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.

## SOUPS

### SOUP DU JOUR CUP 5 / CROCK 7

### FRENCH ONION CROCK 8

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

## SALADS

### ALL WITH CHOICE OF MEAT:

Pulled chicken, chicken skewer, steak, shrimp, salmon, brisket, pulled pork, burnt ends, pit beef, corned beef, sausage

### BIG GREEK SALAD 15

Fresh cut romaine, crisp cucumbers, vine ripe tomato wedges, green peppers, red onion, kalamata olives, Greek oregano, imported feta cheese with your choice of meat. We recommend our house made spicy balsamic vinaigrette but you may choose any one of our terrific house made dressings.

### SOUTHWESTERN SALAD 15

Chopped romaine, your choice of meat, roasted red peppers, red onions, avocado, black beans, Peruvian corn, gouda, cheddar cheese, tomatoes, and onion straws. Served with house made chipotle ranch dressing.

### COBB SALAD 14

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

### HOUSE SALAD 12

Mixed greens tossed with carrots, tomatoes, onion, cucumber and chick peas.



# PIT SANDWICHES

Served with a side of homemade chips  
(substitute fries for +2 or choice of regular side for +3)

## BALTIMORE PIT BEEF 10

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

## CHOPPED BRISKET 11

Chopped Texas brisket piled high, onions, pickles, brioche bun, choice of 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 13

House roasted brasa roast beef, gruyère 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.

## GEORGIA CHEESESTEAK 11

House smoked pulled pork, nacho cheese, onions and jalapeños on an Amoroso roll.

## CUBANO 11

House smoked pulled pork, melted gruyère cheese, thinly sliced ham, mustard sauce, pickles.

## CHIPOTLE PIT CHICKEN 12

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

## PULLED CHICKEN 9

Mountain of brasa chicken, onions, pickles, brioche bun, choice of sauce.

## CHOPPED CHICKEN 11

Chopped rotisserie chicken topped with your choice of cheese (American, Provolone, Cheese Whiz), lettuce, tomato, mayo, and “special sauce”.

## CHICKEN AVOCADO 12

House smoked chicken, applewood smoked bacon, avocado, homemade ranch.

# TAPHOUSE FAVORITES

Served with a side of homemade chips  
(substitute fries for +2 or choice of regular side for +3)

## 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 gruyère cheese, finished with a chimicurri smear on a brioche bun.

## CHICKEN & CHEESE 12

La brasa chicken, your choice of cheese (Cheese Whiz, Provolone, American), grilled onions and peppers, lettuce, and tomato on an Amoroso roll.

## CRAB GRILLED CHEESE 14

Maryland crab, cheddar cheese, mozzarella cheese, and sliced tomato with house made Old Bay remoulade sauce on challah bread.

## CRISPY CHICKEN SANDWICH 10

### Spicy or Mild

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

## PHILLY STEAK & CHEESE 13

Thinly sliced USDA Choice ribeye with your choice of cheese (Cheese Whiz, Provolone, American), grilled onions and peppers, lettuce, and tomato on an Amoroso roll.

## FRIED FISH SANDWICH 12

Fillet of whiting seasoned and deep fried to perfection, served on toasted brioche roll with fresh lettuce, vine ripe tomato, and house made tartar sauce.

# BURGERS

Served with a side of homemade chips  
(substitute fries for 1.50).

## ALL AMERICAN 10

1/2 lb. premium beef burger, American cheese, fresh lettuce, red ripe tomato, pickles, toasted brioche.

## SARDI'S BURGER 11

1/2 lb black angus burger chargrilled to perfection. Choice of cheese (American, Provolone, Cheese Whiz) and lettuce, tomato, caramelized onions, on a brioche bun.

## TAPHOUSE 13

1/2 lb. black angus burger, cheddar cheese, applewood smoked bacon, avocado, lettuce, tomato, onions, mayonnaise, brioche bun.

## FAT DADDY BURGER 13

1/2 lb. black angus burger, cheddar, American, Swiss, roasted mushrooms, caramelized onions, bacon, fried egg, avocado.

## BACON CHEESEBURGER 11

1/2 lb. premium beef burger, applewood smoked bacon, aged Wisconsin sharp cheddar cheese, fresh lettuce, red ripe tomato, pickles, toasted brioche.

## BIG FAT GREEK BURGER 14

Marinated ground lamb, roasted garlic, greek feta cheese, brioche bun, fresh lettuce, red ripe tomato, marinated cucumbers and red onions, tzatziki sauce.

# BUILD YOUR OWN FAVORITE

CHOICE OF MEAT, CHEESE, SUB OR SANDWICH,  
AND TOPPINGS

CHOICE OF:  
PIT BEEF  
BRASA CHICKEN  
SAUSAGE  
CORNED BEEF  
1/4 LB. BURGER

2 MEAT 11

3 MEAT 12

4 MEAT 13

# OLNEY'S BEST REUBENS

Served with chips & pickle

## REUBEN 11

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

## CHICKEN REUBEN 10

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

## BEEF REUBEN 12

Beef, Swiss, coleslaw, 1,000 Island, rye.



# OUR FAMOUS CHICKEN

# BBQ

Add a side for +3 | Add a second side for +1.5

**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 14.5**  
Whole marinated charbroiled chicken.

**WHOLE CHICKEN 24**  
**(feeds 3-4)**  
Whole marinated charbroiled chicken. Served with 2 large sides.

**WHOLE CHICKEN SPECIAL 28**  
**(feeds 4-5)**  
Whole marinated charbroiled chicken. Served with 3 large sides.  
**Add 2 liter for +2.90.**

**1 1/2 CHICKEN 38**  
**(feeds 5-6)**  
A whole plus one half marinated charbroiled chicken. Served with 4 large sides. **Add 2 liter for +2.90.**

**FAMILY SPECIAL 49.95**  
**(feeds 6-7)**  
2 Whole marinated charbroiled chickens, 5 large side orders and a 2 liter.

**SLICED BRISKET 12**  
Creekstone Farms Prime, Texas style, oak smoked.

**PULLED PORK 8**  
Maschhoffs Farms bone in pork, slow cherry smoked, hand pulled.

**PULLED BBQ CHICKEN 9**  
Pulled Purdue Farms brasa chicken, moist and delicious.

**BEEF BBQ 10**  
Chopped Creek Stone Farms Texas style brisket tossed in house made sauce.

**SAUSAGE 7**  
Made in house pork, spicy or mild.

**ST. LOUIS SPARE RIBS**  
**Half Rack 13**  
**Whole Rack 22**  
Creekstone Farms Natural Duroc.

**BABY BACK RIBS**  
**Half Rack 15**  
**Whole Rack 24**  
Maschhoffs Farms fall off the bone tender, wet or dry.

**ULTIMATE SAMPLER**  
**2 Meat 12**  
**3 Meat 16.5**

# 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.

**ANTICUCHOS FILET MIGNON 15**  
Creekstone Farms Filet Mignon skewers marinated and charbroiled to perfection. Served with roasted potatoes and Peruvian corn.

**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.

**SARDI'S SALMON 17**  
Baked filet of salmon topped with Buerre Blanc (white wine) sauce. Served with choice of two 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.

**INCA BURRITO OR BOWL 10**  
White or Peruvian chicken, 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**

**FRIED WHITING FISH 14**  
The fish is lightly seasoned with Old Bay and gently fried. Served with choice of 2 sides and house made tartar sauce.

**CHICHARRON DE POLLO 13**  
1/2 boneless chicken marinated and deep fried. Served with choice of 2 sides.

# CHARCOAL GRILL

Served with choice of 2 sides unless specified.

**CARNE ASADA 20**  
Grilled USDA Choice skirt steak topped with peppers, onions, and mushrooms.

**PORK CHOPS 14**  
Three fresh Berkshire center cut pork chops house marinated and char-grilled to seal in flavor.

**POLLO PARRILLERO 14**  
Our specialty, 1/2 chicken house de-boned and seasoned in Peruvian spices. Cooked skin side down to crisp skin.

**SHRIMP SKEWERS 17**  
Gulf shrimp, skewered, seasoned and triple basted while cooked over our charcoal grill.

**CHURRASCO DE POLLO 12**  
Tender chicken breast marinated in cilantro, peppers, fresh garlic, and onions, grilled and topped with pico de gallo.

**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.

**FLAT IRON STEAK 18**  
Beefy and rich 8oz. black angus steak, topped with house made chimichurri sauce.

**SOUVLAKI 14**  
Medallions of chicken tenderloin skewered and served with Greek salad, rice, warm pita bread, and house made tzatziki.  
**substitutions +2**

# SIDES

**5oz 8oz 16oz**  
**3 4 5.50**

House Salad  
Cucumber Village Salad  
Coleslaw  
Black Beans w/ Rice  
Green Beans

BBQ Baked Beans  
Steak Fries  
Yuca Fried  
Fried Plantains  
Creamed Spinach

Wok Fired Vegetables  
Sautéed Kale & Mushroom  
Brussels Sprouts & Carrots  
Mixed Vegetables  
Chicken Fried Rice

Mashed Potato w/ Gravy  
Roasted Potatoes  
Mac n Cheese  
Sweet Corn Bread