



TAXMAN CITYWAY

Gastropub + Beer Garden

STARTERS

AUTHENTIC BELGIAN-STYLE FRITES: twice fried in pork lard
SMALL (one sauce) 4 | REGULAR (two sauces) 6

MAC N CHEESE BALLS: Wit-Held beer cheese, peppadew jam (V) 9

THREE AMIGOS: Gold Standard queso, guacamole, salsa roja, corn tortilla chips (V) 9

QUESO CON CARNE: fischer farms chorizo, queso, pineapple pico, elote crema, corn tortilla chips 9

BONE-IN WINGS: local free-range chicken, Deduction bbq or Hop Audit buffalo, ranch or bleu cheese 16

AHI TUNA*: tuna tartare, avocado, cucumber, sriracha aioli, sushi rice, soy vinaigrette 16

PRETZEL + BEER CHEESE: Gold Standard beer cheese, Exemption mustard (V) 9

BRUSSEL SPROUTS: roasted sprouts, maple, bacon, bleu cheese 8

HOUSE SPECIALITY SAUCES +.50

garlic aioli, mild or spicy fancy, curry ketchup, Deduction bbq, buffalo, general tso, Exemption mustard

SANDWICHES + FRITES

AVOCADO BLT*: avocado, bacon, lettuce, tomatoes, garlic aioli, sourdough 16

FRIED CHICKEN & WAFFLE: bacon, shaved fried brussels, liege waffle bun, maple syrup 17

GRILLED CHICKEN CLUB*: bacon, cheddar, lettuce, tomato, pickled onion, pickle, sourdough 16

STEAK MELT*: fischer farms NY strip, swiss, caramelized onion, mushroom, horseradish aioli, ciabatta 20

CITYWAY SUMMER SMASH*: fischer farms beef, cheddar, lettuce, tomato, pickled onion, pickle, aioli 15

SMOKED PIT MASTER: fischer farms pulled pork, pork belly, bacon, Deduction bbq, texas toast 18

JALAPENO BURGER*: fischer farms beef, guacamole, swiss, jalapeno, garlic aioli 17

SANDWICH UPGRADES				FRITES SUBSTITUTIONS				BUN OPTIONS	
bacon	3	veggie patty	0	side salad (V)	3	seasonal veg (V)	3	waffle bun	3
avocado	3	pork belly	4	kale salad (V)	4	mac & cheese (V)	4	gluten free	3
fried egg	2	pulled pork	4	chip & dip (V)	3				

KNIFE + FORK

STEAK FRITES*: fischer farm NY strip, frites, mixed greens, balsamic vin 26

CUBAN MUSSELS*: jalapeno, tomato, garlic, shallot, mojo sauce, sourdough, frites 17

PULLED PORK MAC: fischer farms pulled pork, bacon, cavatappi, beer cheese, Deduction bbq 17

BLACKENED SALMON*: verlasso salmon, pineapple pico, cilantro lime rice, summer squash, fried plantain 22

VEGGIE BURRITO: black beans, cilantro rice, pico, cheddar cheese, spicy aioli, avocado, flour tortilla (V) 16

FISH TACO: grilled wahoo, pineapple pico, slaw, elote crema, cotija, flour tortilla, cilantro lime rice 17

GENERAL TSO TACO: pulled pork, spicy yum yum sauce, shaved cabbage, flour tortilla 15

SALADS

+ chicken 5 / salmon 7 / NY strip 10

HOUSE: mixed greens, goat cheese, cranberry, spiced pecan, balsamic vin (GF|V) 8 | 14

LEMON KALE: kale, spinach, blueberry lemon goat cheese, toasted sunflower seed, cranberry, blueberry, lemon vin (GF|V) 9 | 15

DESSERTS

+ ice cream 3 / waffle 4

SIGNATURE WAFFLE

fruit, belgian chocolate sauce, vanilla whip (V) 8

BLUEBERRY LEMON WAFFLE

blueberry compote, cardamom whip, lemon (V) 8

BANANA SPLIT

local ice cream, plantain, rum caramel, luxardo cherry (V) 9

GF – Gluten Free, V – Vegetarian

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

Gratuity of 20% will be added to all parties of 8 or more. Outside desserts will incur a minimum of a \$25 fee.