

LUNCH & DINNER

TAPSHACK
COAL HARBOUR

BAR SNACKS

Chips & Salsa	4 ⁹⁵
Handmade Guac & Chips	5 ⁹⁵
Marinated Olives	5 ⁹⁵
sicilian mixed olives, grape tomatoes, parsley	
Vegan White Cheddar Popcorn	2 ⁹⁵
Togarashi Lemon Pepper Popcorn	2 ⁹⁵
Beer Nuts	2 ⁹⁵
peanuts and almonds spiced and candied in ipa	

SALADS

Side Green Salad	4 ⁹⁵
organic greens, feta, tomato, pickled shallots, charred citrus vinaigrette	
Cajun Chicken Cobb Salad	15 ⁹⁵
chilled cajun chicken, organic greens, bacon, tomato, corn, avocado, free run egg, blue cheese, ranch dressing	
Chopped Chicken Salad	15 ⁹⁵
quinoa, romaine, grape tomatoes, celery, red pepper, chickpeas, corn, bacon, dried cranberries, green onion, carrots, charred citrus vinaigrette, avocado feta crema	
Blackened Shrimp Caesar Salad	15 ⁹⁵
cajun ocean wise shrimp, romaine, grana padano, croutons, roasted garlic caesar dressing	

START & SHARE

Tortilla Soup	5 ⁹⁵
charred tomato broth, avocado feta crema, aged white cheddar, cilantro, tortilla chips	
Tuna Poke	12 ⁹⁵
sashimi-grade ocean wise tuna, avocado, pickled daikon, onion, cucumber, pickled ginger, sesame, corn tortilla chips	
Santa Fe Chicken Tacos • 2pc	10 ⁹⁵
red mole chicken, salsa, slaw, aged white cheddar, spicy yogurt, fresh cilantro, corn tortillas	
add handmade guacamole ..	1 ⁹⁵
Jumbo Pretzel	7 ⁹⁵
baked to order, pale ale mustard	
add beer and cheddar sauce ..	2 ⁹⁵

Hummus & Chips	6 ⁹⁵
handmade hummus, olives, corn tortilla chips	
substitute vegetables for corn tortilla chips ..	1
Warm Portobello Mushroom Dip	7 ⁹⁵
four cheese mushroom dip, multigrain toast points, smoked paprika	
Meat & Cheese Board	13 ⁹⁵
two rivers fennel ale salami, seared pepperoni, aged white cheddar, danish blue cheese, pale ale mustard, gherkins, baguette	

Dip Trio	17 ⁹⁵
salsa, hummus, warm portobello mushroom dip, tortilla chips, fresh vegetables, multigrain toast points	

SANDWICHES & MAINS

Pulled Pork Bao Sandwich	13 ⁹⁵
vietnamese pulled pork, cilantro, pickled carrot, crispy onion, cucumber, hoisin glaze, brioche bun	
Montreal Smoked Meat Sandwich	13 ⁹⁵
smoked meat, pale ale mustard, marble rye, pickle wedge	
Philly Cheesesteak Beef Dip	15 ⁹⁵
roast beef, caramelized onion, bell pepper, mushrooms, mayo, mozzarella, pale ale mustard, red wine gravy, crispy onion, pickle wedge, ciabatta	

choice of tap slaw / smashed potato salad / side green salad / side caesar salad
sub tortilla soup .. 1

Garden Veggie Sandwich	15 ⁹⁵
portobello mushroom, roasted beets, goat cheese, cucumber, avocado, tomato, lettuce, sprouts, hummus, grilled multigrain	
Italian Deli Sandwich	12 ⁹⁵
rustic flatbread, two rivers capilano deli salami, capicola, arugula, almond pesto, roasted red pepper, roasted garlic mayo	
Jamaican Jerk Chicken	19 ⁹⁵
two oven-roasted chicken breasts, smashed garlic potatoes, citrus slaw, grilled pineapple, cilantro (no choice of side)	

WOOD BOARD PIZZAS

Margherita	13 ⁹⁵
fire-roasted tomato sauce, mozzarella, grana padano, fresh basil	
Pineapple & Pulled Bacon	15 ⁹⁵
pulled bacon, grilled pineapple, mozzarella, green onion, fire-roasted tomato sauce	
Pork Belly & Soft Egg	15 ⁹⁵
free run eggs, pulled bacon, mozzarella, caramelized onions, grana padano	
Local Wild Mushroom	15 ⁹⁵
mozzarella, truffle oil, arugula	

DESSERTS

Cheesecake Mousse	3 ⁹⁵
mascarpone cheesecake, dark chocolate tuile, berry compote	
Chocolate Cake	7 ⁹⁵
a four layer classic, vanilla whip	

TAPshack.ca • [t](#) [f](#) [i](#) @TAPshackeatery

☑ A GRATUITY OF 18% WILL BE ADDED TO PARTIES OF 8 OR MORE

BRUNCH

TAP SHACK
COAL HARBOUR

WEEKENDS / HOLIDAYS • 10AM-2PM

Avocado Toast	11 ⁹⁵
toasted multigrain, avocado, soft poached eggs, chili flakes, smashed hash	
Philly Cheesesteak Hash	12 ⁹⁵
roast beef, poached egg, caramelized onion, bell pepper, mushrooms, mozzarella, handmade hollandaise, smashed hash	
Veggie Benny	12 ⁹⁵
tomato, avocado, cream cheese, sprouts, handmade hollandaise, smashed hash	

Pulled Bacon Benny	12 ⁹⁵
pulled bacon, handmade hollandaise, smashed hash	

AVAILABLE EVERY DAY UNTIL 2PM

Bacon & Eggs	10 ⁹⁵
scrambled eggs, toasted multigrain, strip bacon, smashed hash	
Bacon & Blue Cheese Breakfast Bun	11 ⁹⁵
pulled bacon, over easy egg, arugula, tomato, blue cheese cream, smashed hash	

DRINKS

COCKTAILS

Cucumber Mint G&T • 1oz	6 ⁵⁰
disruption gin, tonic, cucumber, mint	
High Five • 1.5oz	9 ⁹⁵
flor de caña five year rum, cane syrup, watermelon, fresh lemon, pineapple star anise bitters	
The Drive • 2oz	10 ⁹⁵
bulleit bourbon, sons of vancouver amaretto, aperol, fresh lemon, rhubarb bitters	
Disruption Caesar • 2oz	10 ⁹⁵
disruption vodka, signature hot sauce, clamato, pepperoni, pepperoncini	

Raspberry Crush • 1oz	6 ⁵⁰
disruption vodka, raspberries, soda, lemonade	
Margarita • 2oz	8 ⁹⁵
tequila, triple sec, fresh lime, simple syrup, egg whites	
Disruption Gin Mule • 1oz	10 ⁵⁰
disruption gin, local ginger beer, fresh lime, cucumber	
Barrel-Aged Negroni • 3oz	10 ⁹⁵
tequila barrel-aged gin, campari, sweet vermouth	
Barrel-Aged Boulevardier • 3oz	10 ⁹⁵
bourbon barrel-aged vodka, campari, sweet vermouth	

HAPPY HOUR

EVERY DAY 3PM-6PM

DRINKS

Well Highballs • 1oz	4
Parallel 49 • Craft Lager • 16oz	4 ⁵⁰
Backyard Vineyards • White or Red • 6oz	5 ⁵⁰

FOOD

Jumbo Pretzel	5 ⁹⁵
add beer and cheddar sauce .. 2 ⁹⁵	
2 for 1 Popcorn	2 ⁹⁵
Santa Fe Chicken Taco • 1pc	4 ⁹⁵
add handmade guacamole .. 1	
Chips & Salsa	3 ⁹⁵

DRINK FEATURES

MONDAY

Margarita • 2oz	\$1 OFF
------------------------------	---------

TUESDAY

Raspberry Crush • 1oz	5
------------------------------------	---

WEDNESDAY

Backyard Wines • 750ml	25
-------------------------------------	----

THURSDAY

Cucumber Mint G&T • 1oz	5
--	---

FRIDAY

Barrel-Aged Cocktails • 3oz	\$1 OFF
--	---------

SATURDAY



Phillips • Rotating Tap • 16oz	5
---	---

SUNDAY

Disruption Caesars • 2oz	\$1 OFF
---------------------------------------	---------

LOCAL SPIRITS

EXCLUSIVE ITEM

 Disruption • Craft Gin	6 ²⁵
 Disruption • Craft Vodka	6 ²⁵
Ampersand • Craft Gin	6 ⁷⁵

Odd Society • East Van Craft Vodka	6 ⁷⁵
Lohin McKinnon • Single Malt Whisky	8 ⁹⁵