

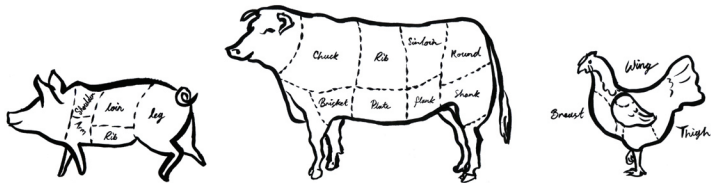


305.381.0946 | 1071 NE 79ST #101 MIAMI FL 33138 | WEEKDAYS 3PM TILL 11PM | WEEKENDS NOON TILL 11PM.
WWW.TAP79MIAMI.COM | TAP79MIAMI@GMAIL.COM | TWITTER @TAP79MIAMI | INSTAGRAM @TAP79MIAMI | FB: TAP79

BAR-GRUB

- HOUSE CURED BEEF JERKY
- JAR O HOUSE PICKLES
- MARINATED EUROPEAN OLIVES
- ROSEMARY SPIKED NUTS

6
4
4
4



[BURGERS + SANDWICHES]

OUR BURGERS ARE BLENDED USING ANGUS SHORT RIB, BRISKET & CHUCK SERVED ON DAILY BAKED BRIOCHE BUNS OR COUNTRY CIABATTA HOUSE CURED PICKLES, GARLIC MAYONNAISE AND HOUSE KETCHUP.

CHOICE OF: SKINNY FRIES, COLE SLAW, GARDEN SALAD
TRUFFLE FRIES, SWEET POTATO FRIES, CHEESY TATER TOTS (ADD \$2)

PUB-GRUB



SPICY ROCK SHRIMP 12
CRUNCHY SHRIMP | STICKY & SPICY SAMBAL AIOLI
PONZU | SCALLIONS

CLAMS & CHORIZO 12*
MIDDLE NECK CLAMS | CHORIZO PALACIO
SCALLION ALBARINO WINE

CRUNCHY WINGS 12
SRIRACHA AIOLI | SMOKED BLUE CHEESE CREAM
TANGY MANGO-HABANERO

LAMB & FETA MEATBALLS 6 | 12
MAPLE SYRUP SPIKED | PICKLED SHALLOTS
ROMESCO SAUCE | FIG GLAZE

LOCAL VEGETABLE 4*
SEASONAL LOCAL VEGETABLES

LOCAL CALAMARI A LA PLANCHA 12*
LEMON JUICE | GARLIC | EV OO | PARSLEY

ARANCINI DI RISO 6 | 12
SAFFRON RISOTTO BALLS | MOZZARELLA
OLIVE DOT CHIPOTLE MAYO

SALMON SCOOPY SNACKS 8*
BROWN SUGAR & GINGER MARINADE
WATERCRESS ROASTED NUTS

BRIE FUNDIDO 12*
FRENCH BRIE BAKED IN CROCK POT
FRESH GARLIC INFUSED HONEY

STEAK TARTAR 14*
TRUFFLE VINAIGRETTE | WATERCRESS SALAD | QUAIL EGGS

MAC & CHEESE 8
SMOKED GOUDA | FONTINA | SWISS | PARMESAN
TRUFFLE OIL (CHICHARRON, CHORIZO OR BACON \$3)

THE TAP SALAD 12*
PROSCIUTTO DI PARMA | ORGANIC GREENS
WALNUTS | TOMATOES CARAMELIZED ONIONS
BALSAMIC VINAIGRETTE | BLUE CHEESE

LOCAL BURRATA CAPRESE 14*
TOMATO CONFIT | FRESH BASIL | SPECK HAM
OLIVE TAPENADE

BABY KALE CAESAR 8
CRAISINS | GARLIC CROUTONS | PARMESAN CHEESE

WARM FIGS "BRULE" 9*
SANGRIA DRUNKEN FIGS | WALNUTS
BLUE CHEESE | GREENS

STRAIGHT-UP SALAD 4*
TOMATO | PICKED HERBS | BALSAMIC VINAIGRETTE

WATERCRESS MED 9*
TOMATO | OLIVES | CHARRED ONIONS | FETA | EV OO
FRESH LEMON

BEET CARPACCIO 12*
ROASTED WALNUTS | ORANGE-BALSAMIC REDUCTION
GOAT CHEESE

ADD: CHICKEN 6 | STEAK 8 | SALMON 8

MAIN GRUB



STEAK FRITES 22
ANGUS 8OZ. CHURRASCO | TRUFFLE CHEESE TOTS
GUASACACA

SHORT-RIB & POLENTA 18
COCA COLA SLOW BRAISED SHORT-RIB | CREAMED
CORN POLENTA | MAYTAG BLUE | FRIED GARLIC CHIPS

LA GRINGA ROASTED POLLO 14*
ROSEMARY RUB | PAPRIKA & SOY BUTTER | PARMESAN
LOCAL VEGETABLES

MEDITERRANEAN MUSSELS 12 | 20
STEAMED JUMBO MAINE MUSSELS | FRESH TOMATO
BASIL & CHARDONNAY BROTH | GARLIC RUBBED TOAST

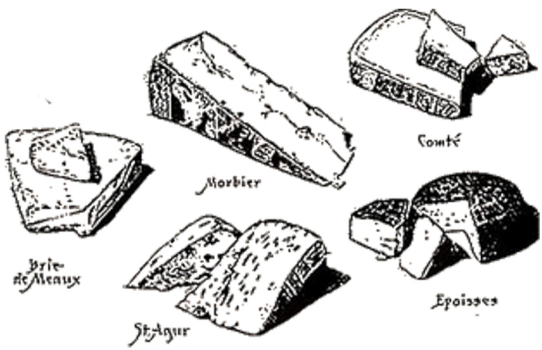
PAN SEARED SEA SCALLOPS 16/24*
PARMESAN POLENTA | OVEN DRIED TOMATO
TRUFFLE-SHALLOT VINAIGRETTE | SCALLIONS

FRESH FISHERMAN CATCH MP

MARKET BUTCHER GRILL MP

*GLUTEN-FREE





TABLAS 3 FOR \$21 5 FOR \$30 8 FOR \$40

ANY COMBINATION INCLUDES
 ARTICHOKE & TRUFFLE MOUSSE
 FIG JAM | MARINATED OLIVES
 \$2 EXTRA CONDIMENT

Artisan Cheeses

PECORINO TARTUFATO UMBRIA ITALY
 SHEEP & COW'S MILK... SWEET, TENDER AND MILD WITH TRUFFLE SHAVINGS

PARMIGIANO REGGIANO PARMA ITALY
 COW'S MILK... MILDLY SALTY, AND FULL-FLAVORED

GORGONZOLA DOLCE LOMBARDY ITALY
 COW'S MILK... BLUE CHEESE, SLIGHTLY SWEET RICH AND SPICY. FRESH NOTES OF GRASS

GOUDA DUTCH HOLLAND
 COW'S MILK... AGED 6 MONTHS WITH A SEMI FIRM TEXTURE CREAMY IN THE PALATE

CABRA AL VINO MURCIA SPAIN
 GOAT'S MILK. SEVENTY HOUR WINE SOAKED, MILD & SOFT

MANCHEGO LA MANCHA SPAIN
 RAW SHEEP'S MILK... AGED TWELVE MONTHS, SALTY BRINY AND IRRESISTIBLE FLAVOR

TRIPLE CREAM BRIE FRANCE
 COW'S MILK... BRIE-STYLE, CREAMY, GREEN FRESHNESS OF SUCCULENT GRASS. PIQUANT FINISH

Cured Meats

PROSCIUTTO DI PARMA-ITALY
 FULL FLAVORED AND MATURED FOR 10 TO 12 MONTHS. IT HAS A DEEP ROSE COLOR SWEET AND SALTY

PATE "TRUFFLE MOUSSE" FRANCE
 A CLASSICALLY PREPARED SMOOTH PÂTÉ MADE OF GROUND PORK, ONIONS, GARLIC, SPICES & TRUFFLES

SOPRESSATA SOUTHERN ITALY
 AIR-DRIED CURED BOLDLY SEASONED IN GARLIC BLENDED SPICES-COARSE DRY & LIGHTLY SMOKED

SPECK ALTO ADIGE ITALY
 JUNIPER-FLAVORED BONELESS SMOKED PROSCIUTTO

JAMON SERRANO SPAIN
 SERRANO IS A CURED HAM FROM THE FAMED WHITE PIG. CURED FOR 15 MONTHS. RICH IN FLAVOR

CANTIMPALO SEGOVIA SPAIN
 DRY-CURED PORK SAUSAGE WITH SMOKED PAPRIKA

CHORIZO PALACIO LA RIOJA SPAIN
 PORK SAUSAGE CURED WITH PAPRIKA AND GARLIC. 30-YEAR-OLD FAMILY RECIPE

COPPA SIENA ITALY
 MADE FROM FIRST CHOICE PORK SHOULDER, THEN SALTED DRY-CURED FOR AT LEAST SIX MONTHS

CONSUMER ADVISORY: CONSUMING RAW OR UNDERCOOKED MEAT, EGGS, POULTRY OR SEAFOOD INCREASES YOUR RISK OF CONTRACTING A FOOD BORN ILLNESS. DBF.

TAP DRAFT BEERS

HAND PICKED ROTATING FLAVORS. FROM OUR LOCAL BREWERIES AND THE WORLD.

- COORS LIGHT | LAGER | CO 5 ABV 4.2%
- SIERRA NEVADA | PALE ALE | CO 6 ABV 5.6%
- FAT TIRE | AMBER ALE | NEW BELGIUM | CO 6 ABV 5.2%
- BROOKLYN | BROWN ALE | NY 6 ABV 5.6%
- LEFFE | GOLDEN ALE | BELGIUM 7 ABV 6.6%
- TWO HEARTED ALE | BELLS | MI 7 ABV 7%
- SAMUEL ADAMS | LAGER | MA 6 ABV 5.6%



Craft Beers

Saison-Lambic-Wheat-Weizen

- ST. LOUIS | FRAMBROISE | LAMBIC | BELGIUM 12 ABV 4.5%
- OMMEGANG HENNEPIN | SAISON | NY 10 ABV 7.7%
- KROMBACHER WEIZEN | BLONDE | GERMANY 6 ABV 5.3%
- BITBURGER | NON-ALCOHOLIC | GERMANY 6 ABV 0%

PILS-LAGER

- YUENGLING | LAGER | PA 5 ABV 4.4%
- HOTTER THAN HELLES | CIGAR CITY | FL 5 ABV 5%
- UINTA BABA | BLACK ORGANIC LAGER | UT 7 ABV 4%
- LAGUNITAS PILS | CZECH STYLE | CA 7 ABV 6.2%

ALES - TIPPLES - BELGIUM

- LA CHOUFFE | ARTISANAL ALE | BELGIUM 11 ABV 8%
- DUVEL | GOLDEN ALE | BELGIUM 10 ABV 8.5%
- GOLDEN MONKEY | BELGIUM STYLE | PA 7 ABV 9.5%

IPA-PORTER-STOUT

- JAI ALAI | IPA | CIGAR CITY | FL 7 ABV 7.5%
- FOUNDERS ALL DAY | IPA | SESSION ALE | CO 7 ABV 4.7%
- MADURO | BROWN ALE | CIGAR CITY | FL 6 ABV 5.5%
- BOULDER SHAKE | CHOCOLATE PORTER | CO 6 ABV 5.9%

WINES

- DRY ROSE | 83 RUE DE ST. TROPEZ /FRANCE
- SPARKLING-SWEET-ROSE FRANCE 8
- RIESLING | MONTES | ALSACE | FRANCE 10
- CAVA ROSE BRUT | BIUTIFUL | SPAIN 9

WHITES

- VERDEJO | FUENTE MILANOS | SPAIN 8
- CHARDONNAY | CHANARMUYO | ARGENTINA 9
- SAUVIGNON BLANC | FLEUR DE COUCOU | FRANCE 9
- ALBARINO | NESSA | SPAIN 10

REDS

- MALBEC | BAUDRON | ARGENTINA 8
- TEMPRANILLO | FINCA FABIAN | ORGANIC | SPAIN 8
- CHIANTI | LE SEIANTI | DOCG | ITALY 8
- MERLOT | VELVET DEVIL | WASHINGTON STATE 10
- CABERNET SAUVIGNON | BAUDRON | ARGENTINA 8

Monday-Friday

- TAP HOUR (4 TO 7) 50% OFF WINE & BEER
- MONDAY'S: \$6 BOWLS OF MUSSELS
- TUESDAY'S: 1/2 OFF WINE LIST
- WEDNESDAY'S: FREE BUBBLES FOR LADIES
- THURSDAY'S: HALF OFF ALL TABLAS

SOCIAL SHARE: @TAP79MIAMI
 EVENTS & PARTIES: TAP79MIAMI@GMAIL

