WARRIORS TAPHOUSE

Restaurant Week Lunch Menu

$20 - 2 COURSES
served Tues-Fri 11am-4pm

Choose one of the following

Soup - brunswick stew, smoked tomato bisque or Killer's chili

Salad - romaine, apples, gouda, walnuts, red onion, tarragon vinaigrette

Oysters Rockefeller- creamy spinach and bacon

Arancini - corn, crab and jalapeno on pimento

Pork Rinds with pickle dip

Dulce de Leche Tiramisu - coffee soaked lady fingers, mascarpone, cocoa

Skillet Cookie - oatmeal with marshmallow fluff

Restaurant Week Cocktail Special

Choose a Main Course

vegetarians may substitute the main course with our vegetarian burger served with a salad or our chickpea curry

Spicy Crab Mac & Cheese - ghost pepper cheddar, spinach, tomatoes

Pork Belly BLT - fried green tomatoes, pork belly, scarred scallion aioli, lettuce on sourdough with side

Lamb Burger - garlic chili honey shaved brussels, whipped feta, sun-dried tomato tapenade, crispy onion with side

Country Fried Pork - mashed potato, succotash, gravy

Dine-in Only. Not valid with any other discounts, coupons, or offers. While supplies last. No substitutions allowed
**We use beef tallow in all our fryers and do not cook with seed oils*
**consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions*

Virginia Beach
RESTAURANT WEEK
JANUARY 16-25, 2026

Restaurant Week Brunch

served Sat & Sun 11am-3pm
$15 - 2 courses

FIRST COURSE (pick one)

Breakfast Grits
cup of local stone ground grits with shredded smoked cheddar
Sticky Buns
pecan caramel topping

SECOND COURSE (pick one)

Cereal Milk French Toast
cereal coated french toast served with fresh berries & cream

Crab Cake Benni
english muffin, crab cake poached egg, hollandaise

Breakfast Melt
sourdough, fried egg, sharp cheddar, ham, served with home fries

Smothered Chicken Biscuit
buttermilk biscuit, fried chicken, sausage gravy served with homefries

$10 COCKTAIL SPECIALS

TITANIC
Rose water, lemon juice, amaretto, simple syrup
CINNAMON ESPRESSO MARTINI
Waterman Spirits cinnamon sip vodka, Irish cream, whipped espresso
LEMON CRUSH
Waterman Spirits organic vodka, lemon juice, sprite

Restaurant Week Dinner Menu

$35 - 3 COURSES
Served Tues-Fri all day, Saturday & Sunday 4-close

Course 1

Soup - brunswick stew, smoked tomato bisque or Killer's chili

Salad - romaine, apples, gouda, walnuts, red onion, tarragon vinaigrette

Fried Rockefeller - *creamy spinach and bacon*

Arancini - corn, crab and jalapeno on pimento

Pork Rinds with pickle dip

Restaurant Week Cocktail Special

Course 2

vegetarians may substitute the main course with our vegetarian burger served with a salad or our chickpea curry

Spicy Crab Mac & Cheese - ghost pepper cheddar, spinach, tomatoes

Pork Belly BLT - fried green tomatoes, pork belly, charred scallion aioli, lettuce on sourdough with side

Lamb Burger - garlic chili honey shaved brussels, whipped feta, sun-dried tomato tapenade, crispy onion with side

Country Fried Pork - mashed potato, succotash, gravy

Surf & Turf - Bistro steak, steak sauce, crab cake, garlic infused spinach, mashed potatoes,

Course 3

Dulce de Leche Tiramisu - coffee soaked lady fingers, mascarpone, cocoa

Skillet Cookie - oatmeal with marshmallow fluff

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