



<b>Cuisine:</b>	American, casual dining. Lunch & Dinner
<b>Hours of Operation:</b>	Sun - Thurs, 11:30 a.m. - 11 p.m. Fri - Sat, 11:30 a.m. - 12 p.m.
<b>Corporate Executive Chef:</b>	Stephen Parker
<b>Description:</b>	Created by Las Vegas veteran Chris Barish, Black Tap Craft Burgers & Beer is the new take on a classic burger joint with a downtown vibe, award-winning craft burgers, famous CrazyShake® milkshakes, craft beer and cocktails.
<b>Patio Dining:</b>	Black Tap Craft Burgers & Beer, with its newly renovated patio, offers some of the best views on the Strip and The Venetian's grand canal. Guests can also play shuffleboard while enjoying a CrazyShake® and burger.
<b>Designer:</b>	Rockwell Group. Murals from New York Street artist Fumero
<b>Design Features</b>	A familiar luncheonette atmosphere, Black Tap's strictly black and white palette includes references to 80s and 90s New York, hip hop, and pop art. White glazed subway tiles, custom monochrome flooring, neon signage, and street art-inspired installations add an urban feel along with three custom murals throughout the space, including a modern take on the four face playing cards.
<b>Seating Capacity:</b>	Main Dining Room: 95 Private Room: 30 Semi-Private Room: 20 Bar/Lounge: 60, reception style Patio: 85 Total seating capacity of 185

<b>Price Range:</b>	Appetizers: \$9 - \$14 Main dishes: \$16 - \$22
<b>Attire:</b>	Casual
<b>Reservations:</b>	First come, first serve
<b>Phone Number:</b>	702. 414. 2337
<b>Location:</b>	Next to The Venetian Poker Room
<b>Website:</b>	<a href="#">Black Tap Craft Burgers &amp; Beer at The Venetian Resort Las Vegas</a>
<b>Fun Fact:</b>	Black Tap's special "Mean Girls" Shake was name one of the "50 Biggest Pop Culture Moments of 2018" by Food & Wine Magazine  The Las Vegas location featured Black Tap's first ever standalone CrazyShake® Bar.
<b>Guest Favorites:</b>	The All-American Burger and Cookies 'N Cream Supreme CrazyShake®
<b>Must Have:</b>	The Greg Norman, Wings (especially the award-winning Korean BBQ), and the Churro Choco Taco CrazyShake®
<b>Awards</b>	USA Today: <i>10 Best Hamburger Restaurants</i> - #5 Black Tap, 2020  NYC Food & Wine Festival: <i>Burger Bash</i> "Winner" - Greg Norman Burger, 2016, 2017, 2018  LVRJ - Best of Las Vegas: <i>Best Dessert</i> (Bronze), 2018  Food Network: <i>Best Restaurants in Las Vegas</i> , 2019  Best of Las Vegas Awards: <i>Best View</i> (Bronze), 2019  Best of Las Vegas Awards: <i>Best Outdoor Dining</i> (Bronze), 2019  Time Out New York: <i>Best Burger</i>  Eater: <i>Best Burger</i>  Zagat: <i>Best Burger</i>



STEPHEN PARKER  
Executive Chef

Born in New York and raised in New Jersey, Stephen Parker is a second-generation chef, inspired by both his stepmother and his mentor Michael Fiore. Parker found his passion for cooking as a child, working in the kitchen of his stepmother, chef and restaurateur Nancie Simonet. His first taste of professional cooking came while working in various New Jersey restaurants while attending Temple University, and then as a manager for casual dining restaurants while continuing his education at Farleigh Dickinson University, where he earned a degree in Hospitality Management. In 2009, Parker began working under chef and future mentor Michael Fiore in New York City, spending time in Fiore's restaurants in New Jersey, as well as Brooklyn's Tempo. A year later, Parker became Managing Partner/Chef for Mascott Corporation in Jersey City at Markers Restaurant, rising in the ranks to eventually becoming the company's Corporate Executive Chef. Today, Parker is Corporate Executive Chef at Black Tap Craft Burgers & Beer, a fast-growing casual restaurant group with 13 locations across the globe. Parker works with the innovative brand to oversee menu concepts and development. One of Parker's proudest moments in his culinary career was serving as an Executive Chef at Chelsea Clinton's wedding.