

**TAP HOUSE SIGNATURE DISH****WONTONS** (4 each)

- Spicy Crab**\$9⁴⁹
Served with marinara & mae ploy
- Bacon, Jalapeño, & Cheddar**\$8⁴⁹
Served with sour cream
- Boston Lager BBQ Pork**\$8⁹⁹
Served with cool lime sauce & BBQ
- Sausage & Mozzarella**\$7⁹⁹
Served with marinara
- Goat Cheese, Balsamic & Roasted Veggies**\$7⁹⁹
Served with marinara
- Buffalo Chicken & Mozzarella**\$8⁹⁹
Served with bleu cheese dressing

WINGS

- Sampler** (3 Wings)\$2⁹⁹
- Regular** (10 Wings)\$8⁹⁹
- Large** (20 Wings)\$16⁸⁹
- Boneless Wings** (1/2 LB)\$8⁹⁹

SAUCES

- | | |
|------------------|-------------|
| Boston Lager BBQ | Hot |
| Tequila Citrus | Siracha |
| Mild | Blazing BBQ |
| Chipotle | Screamer |
| Jerk | |

SOUPS

- Of the Day**
Cup.....\$2⁹⁹ Bowl\$3⁹⁹
- Guinness Baked Potato & Gouda**
Cup.....\$3⁹⁹ Bowl\$4⁹⁹
- Goose Island-Braised Beef & Black Bean Chili**
Slowly simmered beef served with chips, sour cream, & green onions, gratinéed with monterey & cheddar cheeses
Cup.....\$4⁹⁹ Bowl\$5⁹⁹

MAC & CHEESES

- Served with a small house salad on the side
- Shrimp & Crab**\$16⁹⁹
- Cheddar, Bacon, & Jalapeño**\$12⁹⁹
- Classic 5-Cheese**\$11⁹⁹
- Short Rib & Creamy Tomato Parmesan**\$15⁹⁹
- Roasted Veggie & Red Pepper Cream**\$13⁹⁹
- Poblano Chicken, Goat Cheese, Red Pepper, & Onion**\$14⁹⁹
- Sausage, Meatball, Giardiniera, & Red Pepper Cream**\$14⁹⁹

All macs are made with Cavatappi pasta, baked, & topped with mozzarella bread crumbs.

LARGE PLATES

- Crispy Shrimp Tacos**\$12⁴⁹
Three tacos served with a poblano & corn relish, cilantro-lime drizzle, black beans, & rice
- Fish Tacos**\$12⁴⁹
Three tacos filled with blackened tilapia, corn salsa, lime-marinated cabbage, cilantro-lime drizzle, black beans & rice
- Guinness-Braised Boneless Short Ribs**\$17⁹⁹
Served with parmesan polenta, braised wild mushrooms, bleu cheese, & truffle cream
- Chicken Bruschetta**\$12⁹⁹
Tender, thin chicken breast, pan-seared, served atop mashed potatoes with mixed greens, marinated tomatoes, & balsamic drizzle
- Seared Key West Grouper**\$16⁹⁹
Served with shrimp, tomatoes, & basil in a lime-cream sauce with wilted spinach & brown rice

SLIDERS (3 EACH)

- Boston Lager BBQ Pulled-Pork Sliders**\$8⁴⁹
Our house pulled pork, Sam Adams BBQ sauce, sharp cheddar, & crispy onion strings
- Mini Kobe Beef Burgers**\$10⁹⁹
Mini Wagyu patties served with garlic-herb mayo, house-made pickles, tomato, & sweet beer mustard
- Baby Cheeseburgers**\$7⁹⁹
Certified angus beef burgers topped with cheddar, served with crispy onions, lettuce, tomato, & house-made pickles

FLATBREADS

- Spicy Italian**\$8⁹⁹
Oregano-marinated Italian beef, mozzarella, & giardiniera
- Apple & Brie**\$8⁹⁹
Herbed flatbread topped with sliced apples, brie, mozzarella, sprinkled with sunflower seeds, & drizzled with brown sugar glaze
- Bleu Cheese & Mushroom**\$8⁹⁹
Caramelized onions, braised mushrooms, bleu cheese, mozzarella, roasted red peppers, & a balsamic glaze

SALADS

- House**\$5⁹⁹
Mixed greens with carrots, celery, red onion, & your choice of house-made dressing: bleu cheese, Ceasar, ranch, or balsamic
- Caesar**\$6⁹⁹
Chopped romaine lettuce, croutons, parmesan, & Caesar dressing
Add chicken.....\$9⁴⁹
- Bleu Cheese, Pecan, Apple, & Grape**\$9⁴⁹
Mixed greens, candied pecans, tomatoes, sliced apples, grapes, shaved red onion, tossed in our herb-balsamic vinaigrette, showered with bleu cheese crumbles & sunflower seeds
- Crispy Chipotle Chicken**\$9⁹⁹
Crispy chicken tossed in chipotle, romaine lettuce, corn salsa, cumin-scented peppers & onions, black beans, tortilla chips, shredded cheddar & monterey jack cheeses, & southwestern ranch
- Tap House Chicken Chop Chop**\$9⁹⁹
Grilled chicken, romaine lettuce, celery, tomatoes, garbanzo beans, pepperoncinis, bacon, bleu & parmesan cheeses, cucumbers, onions, & croutons, tossed in our herb-balsamic vinaigrette
- The No-Knife Steak & Ale "Wedge"**\$11⁹⁹
Ale-marinated & grilled skirt steak, chopped iceberg lettuce, bleu cheese dressing, corn salsa, & crispy onions

SANDWICHES


With your choice of French fries, tater tots, or a baby house salad. All burgers served with lettuce & onion. Tomato on request.

- Certified Angus Burger**\$9⁹⁹
Served on an herb-toasted egg bun. **Add your choice of cheese:** Cheddar, Creamy Cheddar, American, Bleu, Swiss, Goat, Gouda, or Brie.
- Bleu Cheese, Bacon, Grilled Onion, & Mushroom Burger** ...\$10⁴⁹
- Kobe Beef Burger**\$11⁹⁹
American Wagyu beef with Boursin mayo. Served with choice of cheese on an herb-toasted egg bun with house-made pickles.
- THG Stuffed Burger**\$10⁹⁹
Certified angus beef that's marinated & oozing with jalapeños, cheddar & monterey jack cheeses, & bacon. **Tomato jam on request.**
- Adobe Chicken Wrap**\$8⁹⁹
Sliced chicken, tossed in chipotle, with cheddar & jack cheese, lettuce, corn salsa, & lime mayo
- Pesto Chicken & Bacon Wrap**\$8⁹⁹
Mozzarella, parmesan, pesto ranch, shredded lettuce, tomato, & bacon, tossed then wrapped
- Red Pepper Hummus Wrap**\$8³⁹
Roasted red peppers, chipotle, tomato, grilled onions, garbanzo beans, & cucumber
- Meatball Panini**\$9⁹⁹
Pressed, herbed Italian bread stuffed with sliced meatballs, marinara, mozzarella, tomato, & basil
- Grilled Chicken & Wild Mushroom Panini**\$9²⁹
Wild mushrooms, brie, grilled chicken, & truffle aioli
- Chicken Caesar Panini**\$8⁹⁹
Herbed Italian bread, stuffed with tomato, bacon, Caesar chicken, mozzarella, lettuce, & then pressed
- BBQ Pork Sandwich**\$8⁹⁹
Pulled pork tossed in a Sam Adams BBQ sauce with cheddar cheese & crispy onions on an herb-toasted egg bun
- Roasted Veggie Torpedo**\$8⁹⁹
Zucchini, mushrooms, red peppers, goat cheese, & tomato-balsamic jam
- Arizona Shaved Beef, Chipotle, & Cheddar Hoagie**\$9⁹⁹
Served with roasted peppers & onions, seasoned beef, cheddar, & topped with shaved lettuce
- The Cuban**\$9⁷⁹
Pressed sandwich with house-made pickles, chipotle pork, ham, swiss, & mustard
- White Ale & Jerk Fish Sandwich**\$9⁴⁹
Broiled tilapia, marinated in our Tap House jerk, with a cool, lime sauce
- Grilled Chicken Sandwich**\$8⁹⁹
Grilled chicken, beer mustard, shredded lettuce, & tomato on an Italian hoagie
- Sprecher Root Beer-Braised Beef & Gouda**\$9⁹⁹
An Italian torpedo stuffed with braised beef, tomatoes, mushrooms & gouda cheese

DESSERTS!

APPETIZERS

- Fresh, Wisconsin Mozz Cheese Curds**.....\$7⁹⁹
Served with pesto ranch & marinara
-  **Soft, Glazed Bavarian Pretzels**.....\$9⁴⁹
Classic • Honey-Rosemary • Smoked Cayenne • Cheddar
(One each) Served with Guinness-cheddar dipping sauce & sweet mustard
- Fish & Chips**.....\$9⁴⁹
Crispy grouper fingers hand-dipped in white ale batter, served with tartar & curry mayo
- Four Pepper Pork Nachos**\$8⁸⁹
Slow-cooked pork marinated in tequila & lager, topped with Mexican cheese, onions, corn salsa, roasted peppers, lettuce, & lime sour cream
- Crispy-Fried Bacon**\$5⁹⁹
A staff favorite! Crispy strips of bacon battered in chicken flour & served with ranch
- Guinness Cheddar Dip**\$6⁹⁹
Hot, creamy cheese dip spiked with Guinness, served with multigrain toast points & tortilla chips
- Loaded Tater "Totchos"**\$8⁶⁹
Tater tots topped with our Goose Island-braised beef chili, creamy cheddar, shredded lettuce, corn salsa, green onions, & sour cream

- Roasted Red Pepper Hummus**.....\$6⁹⁹
Puréed chickpeas with tahini, roasted red pepper, roasted garlic, herb-seasoned pita, & cucumber slices
- Baked Parmesan Polenta**.....\$8⁶⁹
Corn-studded polenta, creamy wild mushroom & tomato sauce, mozzarella, & truffle essence
- Crispy Calamari**\$9⁹⁹
Over a 1/2 pound of calamari, hand-breaded, served with pesto ranch, marinara, & lemon
- Southwestern Chicken Quesadilla**.....\$8⁹⁹
Chopped chicken breast, sweet pepper chipotle, cheddar & monterey jack cheeses, cumin-scented peppers & onions, served with salsa & seasoned sour cream
- Crispy-Fried Pickles**.....\$7⁹⁹
Giant slices of our spicy & sweet homemade pickles, dipped in our white ale batter, served with parmesan ranch
- White Ale-Battered Chicken Fingers**\$7⁹⁹
Fresh, hand-cut chicken breast, battered, & served with sweet beer mustard
- Bruschetta Pomodoro Insalata**\$6⁹⁹
Herbed flatbread, topped with fresh tomatoes, mixed greens, basil, balsamic glaze, & virgin olive oil
-  **Drunken Shrimp**\$9⁸⁹
Our kind of shrimp! Rock shrimp marinated in spicy jerk, Sierra Nevada pale ale, & thyme, then broiled, & served with toasted bread



GLEN ELLYN
441 N. Main St.
630.858.4369



OSWEGO
123 Washington St.
630.383.2020

OUR NEWEST LOCATION!

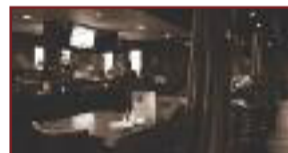
PLAINFIELD
24402 W. Lockport St.
815.733.5540



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WESTMONT
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WE OFFER SEVERAL STYLES OF PACKAGES TO CATER TO YOUR NEEDS AND TASTES.

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DESSERTS

- Chocolate-Stuffed Chocolate Cake**.....\$5⁹⁹
Served warm with chocolate ice cream
- Sprecher Root Beer Float**\$3⁹⁹
An old-fashioned favorite, tried & true!
-  **Ten, Fresh Sticky Chocolate-Caramel Donuts**\$7⁹⁹
Cooked to order, tossed in our house-made caramel sauce with chocolate drizzle
- Homemade Kit Kat**.....\$5⁹⁹
Five creamy, crunchy chocolate & peanut butter sticks

NON-ALCOHOLIC BEVERAGES

- Bottomless Coke, Diet Coke, Sprite, Diet Sprite, Iced Tea, or Lemonade**\$2⁴⁹
Add Strawberry, Passion Fruit, or Pomegranate syrup for \$1
-  **Sprecher Rootbeer On Tap**.....\$2⁹⁹ Each
- Monster Energy Drink**\$3⁴⁹ Each
Regular & Low-Carb



ADDICTIVE FOOD, CREATIVE BREWS