



**ADDICTIVE FOOD  
CREATIVE BREWS®**  
*Since 2006*

## APPETIZERS

### AVOCADO TOAST WITH MEXICAN STREET CORN 10.49

Fresh avocado, roasted corn and poblano pepper, chipotle aioli and cilantro, on toasted Hawaiian bread

### FRESH, SQUEAKY WISCONSIN CHEDDAR CHEESE CURDS 11.49

From Ellsworth Cooperative Creamery, made from scratch, with our seasoned breading, served with marinara

### CRISPY CALAMARI 12.49

East Coast calamari, hand breaded, sprinkled with Parmesan cheese, with cocktail sauce and marinara for dipping

**GET THEM TOSSED 'N SAUCED FOR \$1**

### MANGO MAHI QUESADILLA 14.99

Flour tortilla stuffed with blackened, wild-caught South Pacific mahi-mahi, mango salsa and shredded cheese mix, served with sour cream and a spicy mango habaero sauce on the side

### EXOTIC SHRIMP 14.99

1/2 pound of white Gulf shrimp tossed in our housemade Sam Adams beer-batter, fried until golden brown & tossed in our Award-Winning Exotic Sauce, with ranch dressing

### FOUR NAPKIN PORK NACHOS 13.99

Slow-cooked pork, marinated in tequila & lager, topped with our housemade Merkts cheddar cheese sauce, corn salsa, Cuban black beans, roasted red peppers, onion, lettuce and sour cream

### GUILLERMO'S STREET CORN 5.99

Sweet corn mixed with mayonnaise, cayenne, Parmesan cheese and diced roasted red peppers

## SHAREABLES

### PORK POT STICKERS 9.99

Served with spicy soy ginger and our Award-Winning Exotic Sauce for dipping

### THG BRUSCHETTA 9.99

Fresh tomato, mixed with greens, basil and onion, topped with crumbled goat cheese, balsamic glaze and virgin olive oil, served with crostinis

### SOFT PRETZEL STICKS

Served with a Guinness-Merkts cheese sauce and our honey beer mustard dipping sauce

### Traditional 10.99

Sprinkled with salt

### Everything 10.99

Sprinkled with garlic, onion, poppy seed, sesame seed and salt

## WRAPPED OR UN-WRAPPED

Choose to have it wrapped in a flour tortilla or swaddle it yourself in a lettuce leaf. All served with your choice of side.

### BLACKENED SHRIMP PESTO WRAP 13.49

Blackened shrimp, lettuce, tomato, pickles and pesto ranch dressing, all tossed and wrapped

### GRILLED CHICKEN &

### WILD MUSHROOM WRAP 12.49

Grilled chicken, wild mushrooms, mozzarella, Brie and a truffle aioli, all tossed and wrapped

### PESTO CHICKEN & BACON WRAP 12.49

Grilled chicken, mozzarella and Parmesan cheeses, lettuce, tomato, bacon and pesto ranch dressing, all tossed and wrapped

### HOT N' SPICY

### CRISPY CHICKEN WRAP 11.99

Crispy boneless Buffalo chicken, iceberg lettuce, carrot, celery, ranch dressing and shredded cheddar cheese, all tossed and wrapped

**REMEMBER THERE IS FLOUR IN OUR KITCHEN.  
IF YOU HAVE A SERIOUS GLUTEN ALLERGY,  
PLEASE ASK TO SEE A MANAGER TO HELP YOU  
WITH YOUR ORDER.**

## TWO-HANDED SANDWICHES

Our sandwiches are made with locally baked breads and rolls, served with your choice of fries, tater tots or baby house salad and our housemade pickles, unless otherwise noted.

**SUBSTITUTE A GLUTEN-FREE BUN OR SWEET POTATO FRIES FOR \$1 | ADDITIONAL TOPPING & SAUCES AVAILABLE**

### DOUBLE DECKER, CRISPY BEER-BATTERED CHICKEN MELT 14.99

**Staff Favorite!** Beer-battered fried chicken topped with Merkts cheese, lettuce, onion and pickles, served on a potato bun

### GRILLED CALI CHICKEN CLUB 13.99

2 grilled chicken breasts topped with mozzarella cheese, sliced avocado, lettuce and bacon, stacked high on sourdough bread

### BBQ PORK SANDWICH 12.99

Pulled pork tossed in our housemade BBQ sauce, topped with cheddar cheese, crispy haystack onion strings and slaw, served on a pretzel bun

### GARLIC PRIME RIB DIP 13.99

Roasted prime rib, shaved, with grilled onions, on Portuguese milk bread with garlic butter, served with a side of horseradish cream and au jus for dipping

### CHICKEN MUFFALETTA 13.99

2 blackened chicken breasts with melted mozzarella cheese, covered with our spicy olive mix, on a toasted tomato focaccia bun

**ADD MOZZARELLA CHEESE \$1 SIDE OF GIARDINIERA \$.50**

### BRAISED PORK BANH MI 13.39

Our braised pork, stuffed into Portuguese milk bread, with marinated carrot, onion and cucumbers, drizzled with chipotle ranch mayo, topped with cilantro

### 1LB BLT 11.99

Our peppered-sugar bacon piled high with lettuce & beefsteak tomatoes, between 2 hearty slices of Hawaiian bread, with a side of mayo

## TRIOS

All served on mini Brioche buns, with fries.

**ADD CHEDDAR OR MOZZARELLA CHEESE  
TO ANY TRIO ORDER FOR \$1**

### PRIME RIB TRIO 12.49

Slow-roasted, hand-carved prime rib, served with au jus and horsey sauce

### IMPOSSIBLE™ SLOPPY JOE TRIO 14.99

Impossible plant-based protein, onion and green peppers, simmered in Tap House "Sloppy Joe" sauce

## TACOS\*\*

Our housemade tacos come 3 per order, served in your choice of flour or corn tortillas, with black beans and rice, unless otherwise noted. All tacos served with side of sour cream.

### CHICKEN TACOS 13.29

Marinated chicken tacos garnished with lettuce, pico de gallo and a cheddar and Monterey Jack cheese blend

### STEAK TACOS 15.49

Grilled, seasoned skirt steak tacos with a ginger soy glaze, garnished with lettuce, pico de gallo and a cheddar and Monterey Jack cheese blend

### CRISPY SHRIMP TACOS 15.49

Rock shrimp tacos garnished with lime-marinated cabbage, chipotle aioli & corn salsa

### FRIED AVOCADO TACOS 13.49

**Staff Favorite!** Stuffed with fried slices of avocado, garnished with lime-marinated cabbage, chipotle aioli and Mexican street corn salsa

### BLACKENED MAHI-MAHI TACOS 14.99

Grilled wild-caught South Pacific mahi-mahi tacos garnished with chipotle ranch dressing, mango salsa and lime slaw

### SEARED AHI TUNA TACOS 15.99

Grill-seared rare wild-caught ahi tuna tacos garnished with lime slaw, sesame soy, avocado purée, onion & peppers

## SOUP & SALADS\*\*

All dressings served on the side, unless noted. Please ask to have it tossed.

### FROZEN TUNDRA BEER CHEESE SOUP

#### Cup 3.49 Bowl 4.99

Creamy Wisconsin aged mild cheddar & Monterey Jack cheeses, blended together with Half Day Brewing Co. Frozen Tundra IPA



### HOUSE 5.99

Mixed greens, carrot, celery, red onion, tomato and cucumber, served with choice of housemade dressing: bleu cheese, Caesar, ranch, beer mustard, balsamic or low-fat Italian

**ADD CHICKEN \$4 SHRIMP/STEAK \$5 MAHI \$6 SALMON \$7**

### GRILLED SALMON SALAD 14.99

Grilled Norwegian salmon over a bed of mixed greens, arugula, roasted red pepper and goat cheese, served with balsamic vinaigrette

### TAP HOUSE CHOP CHOP 9.99

Romaine, celery, tomato, garbanzo beans, pepperoncinis, bacon, bleu and Parmesan cheeses, cucumber and onion, served with herb-balsamic vinaigrette

**ADD CHICKEN \$4 SHRIMP/STEAK \$5 MAHI \$6 SALMON \$7**

### SOUTHWESTERN SHRIMP SALAD 14.79

Mixed greens, Mexican street corn salsa, avocado, red onion, diced tomato, shredded cheese and crispy shrimp, garnished with tortilla chips, served with chipotle ranch dressing

### STEAK & ALE "WEDGE" 14.49

Grilled, seasoned skirt steak with a ginger soy glaze, wedge of iceberg lettuce, tomato, bleu cheese crumbles, bacon and crispy haystack onion strings, served with bleu cheese dressing

**SUBSTITUTE CHICKEN OR SHRIMP**

**COMMUNITY. SCRATCH KITCHEN. CHOICES.**

WWW.TAPHOUSEGRILLS.COM



# WINGS 'N THINGS

## CHICKEN FINGERS 'N WAFFLES 14.99

Belgium waffles topped with fried chicken fingers, tossed in your favorite signature sauce, served with maple syrup and choice of ranch or bleu cheese dressing

## SAM ADAMS BEER-BATTERED CHICKEN TENDERS 11.99

Fresh hand-cut chicken breasts, tossed in our housemade Sam Adams beer-batter, fried, served with honey mustard and BBQ sauce

## BONELESS WINGS 13.99

Tossed in your favorite signature sauce or dry rub, served with choice of ranch or bleu cheese dressing (celery and baby carrots upon request)

## TRADITIONAL BONE-IN WINGS

Your choice of crispy breaded fried or grilled chicken wings, tossed in your favorite signature sauce or dry rub, served with choice of ranch or bleu cheese dressing (celery and baby carrots upon request)

[5] 7.99 [10] 14.99 [20] 27.99

## GRILLED CHICKEN TENDERS 11.99

Served with chipotle aioli and choice of ranch or bleu cheese dressing

GET THEM PLAIN OR TOSSED 'N SAUCED!

## Signature Sauces & Dry Rubs

### MILD



#### GARLIC PARMESAN

Creamy parmesan with garlic and herbs

#### BBQ



Satisfyingly tangy with hints of raspberry

#### THG CLASSIC



Classic wing sauce with big flavor, little heat

#### EXOTIC



Sinfully sweet with the right amount of heat

#### JERK



Island combination of scotch bonnet peppers, nutmeg, allspice & soy sauce

#### MANGO HABAÑERO



Sweet mango with a good bit of zing

#### DEVIL'S CATSUP



2017 AWARD-WINNER  
Devilishly hot! Consume with extreme caution!

### HELL

## Dry Rubs

LEMON PEPPER

5-SPICE

HAF DEVIL'S DUST

# BURGERS\*\*

Our burgers are made with locally baked breads, served with lettuce, onion, our housemade pickles and tomato (upon request) and your choice of fries, tater tots or baby house salad.

SUBSTITUTE A GLUTEN-FREE BUN OR SWEET POTATO FRIES FOR \$1 | ADDITIONAL TOPPING & SAUCES AVAILABLE

## TAP HOUSE BREW BURGER 13.49

100% Angus Beef topped with your choice of cheese: Mercks sharp cheddar, American, bleu, mozzarella or pepper jack, on a toasted potato bun

## ALL-AMERICAN DOUBLE DOUBLE CHEESE CHEESEBURGER 13.69

2 - 4oz 100% Angus Beef patties, topped with American cheese and served on a toasted potato bun (cooked to medium, no temps please)

## TIPSY STOUT BURGER 13.79

Our housemade stout glaze over 100% Angus Beef, covered with Mercks cheddar cheese and crispy haystack onion strings, on a toasted pretzel bun

## LOUIE BURGER 13.49

100% Angus Beef topped with melted mozzarella cheese and shredded lettuce, smothered with our signature spicy olive mix and grilled onions, on a toasted tomato focaccia bun

## KOBE BEEF BURGER 14.99

American Wagyu topped with your choice of cheese: Mercks sharp cheddar, American, bleu, mozzarella or pepper jack, on a toasted potato bun

## CALI COOL RANCH BURGER 13.99

100% Angus Beef topped with Cool Ranch Doritos, ranch dressing, diced tomatoes, lettuce, avocado and mozzarella cheese, on a toasted potato bun

## IMPOSSIBLE™ SKINNY BURGER 14.99

5oz Impossible burger topped with your choice of cheese: Mercks sharp cheddar, American, bleu, mozzarella or pepper jack, on a toasted potato bun

## TURKEY BURGER 13.99

Our housemade "all natural" turkey blend, topped with avocado, pico de gallo, lettuce and mozzarella

## THE FARM BURGER 14.29

100% Angus Beef topped with a fried egg, cheddar cheese, applewood smoked bacon and bacon jam, on a toasted potato bun

## HOUSEMADE BLACK BEAN BURGER 12.49

Hand-mixed black beans, pepper and spices, served with avocado, lettuce, corn salsa and chipotle aioli, on a toasted potato bun cheese, on a toasted potato bun

## BACON, BLEU CHEESE & MUSHROOM BURGER 14.29

100% Angus Beef topped with crumbled bleu cheese, peppered-sugar bacon slices and sautéed mushrooms, on a toasted pretzel bun

# HANDCRAFTED BOWLS\*\*

All bowls served with dressings on the side.

SUBSTITUTE MIXED GREENS, BROWN RICE AND QUINOA OR BASMATI RICE ON ANY BOWL.

## KOBE BURGER BOWL 14.99

Kobe burger patty topped with a farm fresh egg, cheddar cheese and crispy haystack onion strings, served on a bed of mixed greens tossed with mushrooms, bleu cheese crumbles and tomato, with bleu cheese dressing

## BLACK BEAN BURGER BOWL 12.99

Housemade black bean burger topped with avocado, served on a bed of mixed greens tossed with corn salsa, tomato and cucumber, with chipotle aioli dressing

## GINGER SOY SHRIMP BOWL 14.49

Shrimp sautéed in a ginger soy topped with cucumber, carrot, crunchy garbanzo beans, onion and basmati rice, with mango salsa

## IMPOSSIBLE™ BURGER BOWL 14.49

Impossible burger topped with cheddar cheese and crispy haystack onion strings, served on a bed of mixed greens tossed with mushrooms, bleu cheese crumbles and tomato, with bleu cheese dressing

## TURKEY BURGER BOWL 13.99

Housemade turkey burger topped with avocado and mozzarella cheese, served on a bed of mixed greens tossed with corn salsa, tomato and cucumber, with chipotle ranch dressing

## GRILLED AHI TUNA BOWL 14.99

Grilled wild-caught tuna drizzled with ginger soy over cucumber, onion, avocado, carrot, crunchy garbanzo beans, basmati rice and mango salsa

SUBSTITUTE SALMON OR MAHI-MAHI AT NO CHARGE

# ENTREES\*\*

## PAN-SEARED BLACKENED MAHI-MAHI 13.99

Blackened wild-caught South Pacific mahi-mahi topped with our mango salsa, served over brown rice and quinoa

## GRILLED SALMON 14.99

Grilled Norwegian salmon served over a bed of brown rice and quinoa, topped with sautéed veggies, drizzled with soy ginger glaze

## GRILLED TUNA 14.99

Grilled wild-caught tuna with mango habañoero glaze, served over Cuban black beans and rice

## FISH & CHIPS 11.49

Icelandic cod, hand dipped in our housemade Sam Adams beer-batter, crispy fried, served with tartar sauce

## BLACKENED CHICKEN PASTA 12.99

Cavatappi noodles tossed with blackened chicken, tomato basil sauce and Mexican street corn, served with garlic toast

## PESTO SHRIMP PASTA 14.99

Our rock shrimp tossed with cavatappi noodles, tomato and housemade garlic pesto sauce, served with garlic toast

## THE ORIGINAL MAC 'N CHEEZ 12.49

Our 5 cheese blend sauce poured over cavatappi noodles, topped with toasted mozzarella bread crumbs and baked

ADD BACON \$2 CHICKEN \$4 SHRIMP \$5

# SIDES 3.49 EACH

Fries, Tater Tots, Basmati Rice, Sweet Potato Fries, Veggie of the Day, Brown Rice and Quinoa, Cuban Black Beans and Rice

# DESSERTS

## HOUSEMADE KIT KAT 6.99

Five creamy, crunchy, chocolate and peanut butter sticks

## CARROT CAKE 8.99

Three delicious layers of moist cake loaded with shredded carrots and pecans, topped with a real cream cheese icing

## TEN, FRESH STICKY CHOCOLATE-CARAMEL DONUTS 7.99

Cooked to order, tossed in our housemade Guinness caramel sauce, with chocolate drizzle

# HANDCRAFTED DRINKS

## SPARKLING KISS

New Amsterdam Red Berry Vodka, New Amsterdam Orange Vodka, orange juice, cranberry juice, champagne float

## FIESTA MARGARITA

Cazadores Reposado Tequila, Triple Sec, agave syrup, muddled lemon, lime and orange wedges, shaken, served over ice

*Make it a Grand Fiesta Margarita!*

ADD GRAND MARNIER & A CORONITA \$3

## PINK DREAM

Rose Vodka, St-Germain Elderflower Liqueur, grapefruit juice, rose syrup, champagne float

## PEACH LIGHTNING

Ole Smoky Moonshine, Peach Schnapps, Peach REAL Purée, lemonade, cherries

## BLACKBERRY LEMONADE CRUSH

Ole Smoky Blackberry Moonshine, blackberries, fresh lemons, St-Germain Elderflower Liqueur, simple syrup, splash of soda, lemon wedge

## WHITE SANGRIA

New Amsterdam Peach Vodka, Canyon Road Chardonnay, Mango REAL Purée, orange juice, fruit, splash of soda

## CBGRIA (CBD-INFUSED)

Cruzan Passion Fruit Rum, Canyon Road Merlot, Strawberry REAL Purée, orange juice, sangria fruit, simple syrup, CBD oil

## CHROSMO (CBD-INFUSED)

New Amsterdam Lemon Vodka, Cointreau, fresh cranberry juice, fresh lime, CBD oil

ADD CBD OIL TO ANY DRINK FOR \$3



SCAN TO VIEW OUR COMPLETE DRINK MENU

## FOLLOW US!



## CHECK OUT OUR BEER MENU ON BEERMENUS.COM!

\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

\*We do not guarantee the tenderness of our steaks if cooked past medium. Please allow extra time for prep. We accept all major credit cards. No personal checks. Not responsible for lost or stolen articles. Take-out available. 06/20