

APPETIZERS

AVOCADO TOAST WITH MEXICAN STREET CORN 10.99

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

FRESH, SQUEAKY WISCONSIN CHEDDAR CHEESE CURDS 11.99

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

CRISPY CALAMARI 12.99

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 15.99

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

EXOTIC SHRIMP 15.99

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

FOUR NAPKIN PORK NACHOS 13.99

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

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, with crostinis

SOFT PRETZEL STICKS 10.99

Choice of Traditional or Everything, served with a Guinness-Merkts cheese sauce and our honey beer mustard dipping sauce

Traditional

Sprinkled with salt

Everything

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

PRIME RIB TRIO 14.49

Slow-roasted, hand-carved prime rib, served with au jus and horseradish cream

WRAPPED OR UN-WRAPPED

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

GRILLED CHICKEN & WILD MUSHROOM WRAP 12.49

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

PESTO CHICKEN & BACON WRAP 12.49

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

HOT N' SPICY CRISPY CHICKEN WRAP 12.29

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



**ADDICTIVE FOOD
CREATIVE BREWS®**
Since 2006

TWO-HANDED SANDWICHES

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

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

DOUBLE DECKER, CRISPY BEER-BATTERED CHICKEN MELT 16.49

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

GRILLED CALI CHICKEN CLUB 14.99

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

BBQ PORK SANDWICH 13.29

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

CHICKEN MUFFULETTA 13.99

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

GARLIC PRIME RIB DIP 15.99

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

ADD MOZZARELLA CHEESE \$1 SIDE OF GIARDINIERA \$0.50

1LB BLT 12.29

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

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 13.99

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, with lime-marinated cabbage, chipotle aioli and corn salsa

FRIED AVOCADO TACOS 13.99

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

BLACKENED MAHI-MAHI TACOS 15.69

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

SOUP & SALADS**

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

SOUP OF THE DAY 4.99

FROZEN TUNDRA BEER CHEESE SOUP Cup 3.49 Bowl 4.99

Creamy Wisconsin aged mild cheddar and Monterey Jack cheeses, blended together with Half Day Brewing Company Frozen Tundra IPA

HOUSE SALAD 5.99

Mixed greens, carrot, celery, red onion, tomato and cucumber, 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 15.69

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

SOUTHWESTERN SHRIMP SALAD 15.49

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

TAP HOUSE CHOP CHOP 9.99

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

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

STEAK & ALE "WEDGE" 15.99

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

SUBSTITUTE CHICKEN OR SHRIMP

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.

WINGS 'N THINGS

SAM ADAMS BEER-BATTERED CHICKEN TENDERS 12.99

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

BONELESS WINGS 12.99

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] 9.99 [8] 17.99 [20] 36.99

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



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

MANGO HABAÑERO

Sweet mango with a good bit of zing

DEVIL'S CATSUP

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

HELL



LEMON PEPPER

5-SPICE

HAF DEVIL'S DUST

Dry Rubs

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 TOPPINGS & SAUCES AVAILABLE

TAP HOUSE BREW BURGER 13.99

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

ALL-AMERICAN DOUBLE DOUBLE CHEESE CHEESEBURGER 13.99

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

TIPSY STOUT BURGER 14.29

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

LOUIE BURGER 14.49

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 15.99

American Wagyu topped with your choice of cheese: Merkts 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 chipotle aioli, avocado, pico de gallo, lettuce and mozzarella, on a toasted potato bun

THE FARM BURGER 14.49

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

BACON, BLEU CHEESE & MUSHROOM BURGER 14.49

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 15.99

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 13.49

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 15.99

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

TURKEY BURGER BOWL 14.49

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 15.99

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

ENTREES**

PAN-SEARED BLACKENED

MAHI-MAHI 15.69

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

GRILLED SALMON 15.69

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

FISH & CHIPS 13.99

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

THE ORIGINAL MAC 'N CHEEZ 13.29

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 3.99 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 7.99

Five creamy, crunchy, chocolate and peanut butter sticks

TEN, FRESH STICKY CHOCOLATE-CARAMEL DONUTS 7.99

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

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**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. 06/21 LMT