

Menu

BAR BITES

CORN DOG DUO

Chicago style and Korean BBQ 11.99

PIMENTO CHEESE DIP

Our housemade, traditional pimento dip with naan, carrot, cucumber and celery 12.99

GARLIC BREAD KNOTS

Brushed with herb garlic butter, dusted with Parmesan, served with our red pizza sauce 11.49

SOFT PRETZEL STICKS

Choice of Traditional or Everything, served with a Guinness-Mercks cheese sauce and our honey beer mustard dipping sauce 11.99

MOZZARELLA PLANKS

Block cheese, hand cut, wrapped in a wonton, fried, served with our red pizza sauce 11.99

CRISPY LOADED POTATO BITES

Mashed potatoes stuffed with cheddar cheese, bacon and chive, fried, dusted with Parmesan, served with sour cream 9.99

APPETIZERS

WINGS

Traditional 18.99 *Boneless* 13.99

Served with choice of ranch or bleu cheese dressing (celery and baby carrots upon request)

SAUCES BBQ, Exotic, Classic, Mango Habañero, Jerk

RUBS 5 Spice, Garlic Parmesan, Devil's Dust

FRESH, SQUEAKY WISCONSIN CHEDDAR CHEESE CURDS

From Ellsworth Cooperative Creamery, made from scratch, with our seasoned breading, served with red pizza sauce 12.99

GRILLED CHICKEN TENDERS

Get them plain or tossed 'n sauced!

Served with chipotle aioli and choice of ranch or bleu cheese dressing 12.99

PORK POT STICKERS

Served with spicy soy ginger and our Award-Winning Exotic Sauce for dipping 10.99

OUR BIG BANG SHRIMP

Crispy fried shrimp tossed in our Thai sweet chili sriracha sauce, with scallions, topped with candied walnuts, served with mango salsa and ranch dressing 16.99

FOUR NAPKIN PORK NACHOS

Slow-cooked pork, marinated in tequila and lager, topped with our housemade Mercks cheddar cheese sauce, corn salsa, Cuban black beans, roasted red peppers, onion, lettuce and sour cream 14.99

MAHI MANGO QUESADILLA

Flour tortilla stuffed with blackened mahi, mango salsa and shredded cheese mix, with spicy mango habañero sauce on the side 16.99

NAAN FLATBREADS

Our flatbreads are made on fluffy, fresh-baked naan bread, piled high with fresh ingredients, and perfect as a starter, snack, or to split with a friend!

CLASSIC CHEESE

Cheesy blend of mozzarella and provolone and our housemade pizza sauce 10.99

ADD CHICKEN OR PULLED PORK \$5

BURRATA & TOMATO

Topped with fresh tomato, burrata cheese and arugula 12.99

PESTO CHICKEN

Topped with pesto sauce, diced chicken breast and mozzarella 13.49

BBQ CHICKEN & PINEAPPLE

Housemade BBQ sauce, grilled chicken breast, smoked cheddar and pineapple 13.99

BURGERS**

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

SUBSTITUTE A GLUTEN-FREE BUN FOR \$3

ADD BACON OR AVOCADO \$2 | MAKE IT A BOWL WITH LETTUCE, RICE OR QUINOA

TAP HOUSE BREW BURGER

100% Angus Beef topped with choice of cheese: Mercks sharp cheddar, American, bleu, mozzarella or pepper jack, on a toasted potato bun 14.99

TIPSY STOUT BURGER

Our housemade stout glaze over 100% Angus Beef, covered with Mercks cheddar cheese and crispy haystack onion strings, on a toasted pretzel bun 15.29

KOBE BEEF BURGER

American Wagyu topped with choice of cheese: Mercks sharp cheddar, American, bleu, mozzarella or pepper jack, on a toasted potato bun 16.99

BACON, BLEU CHEESE & MUSHROOM BURGER

100% Angus Beef topped with crumbled bleu cheese, peppered-sugar bacon slices and sautéed mushrooms, on a toasted pretzel bun 15.49

IMPOSSIBLE BURGER

Impossible patty with roasted red peppers, avocado and mozzarella 17.99

ISLAND CHEESEBURGER

100% Angus Beef with mozzarella, marinated onion, pineapple ring and our own spicy Jamaican jerk sauce, on a toasted potato bun 14.99

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 housemade pickles, unless noted. Additional toppings & sauces available

SUBSTITUTE A GLUTEN-FREE BUN FOR \$3

DOUBLE DECKER, CRISPY BEER-BATTERED CHICKEN MELT

Staff Favorite! Beer-battered fried chicken topped with Mercks cheese, lettuce, onion and pickles, on a potato bun 17.49

GRILLED CALI CHICKEN CLUB

Two grilled chicken breasts topped with mozzarella, sliced avocado, lettuce and bacon, stacked high on sourdough bread 15.99

TRIPLE DECKER GRILLED CHEESE

Three cheese blend with cheddar, mozzarella and Merck's sharp cheddar sauce, with bacon and tomato, stacked high on Texas toast 14.99

ADD CHICKEN OR PULLED PORK \$5

BBQ PORK SANDWICH

Pulled pork tossed in our housemade BBQ sauce, topped with cheddar, crispy haystack onion strings and slaw, on a pretzel bun 14.29

GARLIC PRIME RIB DIP

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 16.99

ADD MOZZARELLA \$2 | SIDE OF GIARDINIERA \$1

GRILLED MAHI SANDWICH

Seasoned grilled mahi with a soy ginger glaze, topped with marinated red onion, grilled pineapple and fresh avocado, on a potato bun, with a side of tartar sauce 16.99

WRAPS

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

PESTO CHICKEN & BACON WRAP

Grilled chicken, mozzarella & Parmesan, lettuce, tomato, bacon, pesto ranch dressing, tossed & wrapped 13.49

HOT N' SPICY CRISPY CHICKEN WRAP

Crispy boneless Buffalo chicken, iceberg, carrot, celery, ranch dressing, shredded cheddar, tossed & wrapped 13.29

BLACKENED SHRIMP PESTO WRAP

Blackened shrimp, lettuce, tomato, pickles, pesto ranch dressing, tossed & wrapped 15.99

BOWLS**

Served with dressings on the side.

SUBSTITUTE MIXED GREENS, BROWN RICE AND QUINOA OR BASMATI RICE

KOBE BURGER BOWL

Kobe burger patty topped with a farm fresh egg, cheddar cheese and crispy haystack onion strings, on a bed of mixed greens tossed with mushroom, bleu cheese crumbles and tomato, with bleu cheese dressing 16.99

GINGER SOY SHRIMP BOWL

Shrimp sautéed in a ginger soy topped with cucumber, carrot, crunchy garbanzo beans, onion & basmati rice, with mango salsa 16.99

MAINS**

FISH & CHIPS

Icelandic cod, hand dipped in our housemade Sam Adams beer-batter, crispy fried, served with coleslaw and tartar sauce 15.99

THE ORIGINAL MAC 'N CHEEZ

Our 5 cheese blend sauce poured over cavatappi noodles, topped with toasted mozzarella bread crumbs and baked 14.29

ADD BACON \$3 | CHICKEN \$5 | SHRIMP \$6

CHICKEN TACOS

Marinated chicken tacos garnished with lettuce, pico de gallo and a cheddar and Monterey Jack cheese blend 14.99

CRISPY SHRIMP TACOS

Rock shrimp tacos garnished with lime-marinated cabbage, chipotle aioli and corn salsa 14.49

FRIED AVOCADO TACOS

Staff Favorite! Stuffed with fried slices of avocado, garnished with lime-marinated cabbage, chipotle aioli and Mexican street corn salsa 14.99

BLACKENED MAHI-MAHI TACOS

Grilled wild-caught South Pacific mahi-mahi tacos garnished with chipotle ranch dressing, mango salsa and lime slaw 16.69

NASHVILLE HOT CHICKEN & SMASHED POTATOES

Boneless chicken, tossed in our Nashville hot sauce, served over housemade mashed potatoes, with pineapple slaw 16.99

GRILLED SALMON

Grilled Norwegian salmon served over a bed of brown rice and quinoa, topped with sautéed veggies, drizzled with a soy ginger glaze 16.69

SOUP/SALADS**

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

BACON & ALE "WEDGE"

A wedge of iceberg lettuce topped with 4 slices of our peppered-sugar bacon, tomato, bleu cheese crumbles, crispy haystack onion strings, with bleu cheese dressing 13.99

ADD CHICKEN \$5 | SHRIMP \$6

GRILLED SALMON SALAD

Grilled Norwegian salmon over a bed of mixed greens, arugula, roasted red pepper and goat cheese, with balsamic vinaigrette 16.69

HOUSE SALAD

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 6.99

BURRATA SALAD

Mixed greens, burrata, red onion, pumpkin seeds, basil, with balsamic glaze 15.99

FROZEN TUNDRA BEER CHEESE SOUP

Creamy Wisconsin aged mild cheddar and Monterey Jack, blended together with Half Day Brewing Company Frozen Tundra IPA **Cup** 4.49 **Bowl** 5.99

DESSERT

KEY LIME PIE

Served with Lilikoi plum sauce, topped with whipped cream 7.99

DONUT BEIGNETS

Beignet donuts covered in cinnamon and sugar, drizzled with caramel and chocolate 10.99

TAP HOUSE CHEESECAKE

Salted caramel drizzle and mixed berries 9.99

S'MORES FLATBREAD

Campfire favorite but in pizza form! "Graham" flavored naan with cinnamon, sugar, roasted marshmallows and chocolate syrup 9.99

SIDES

4.99 EACH

Fries

Tater Tots

Basmati Rice

Mashed Potatoes

Veggie

of the Day

Brown Rice

& Quinoa

Cuban Black Beans & Rice

Coleslaw

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 03/22

ADDICTIVE FOOD
CREATIVE BREWS®
Since 2006