

WINE

SPARKLING

	Split	Btl
La Marca, Prosecco	14	38
La Marca, Sparkling Rose	14	38

WHITE

	Glass	Btl
Ecco Domani, Pinot Grigio	10	33
Kim Crawford, Sauv Blanc	14	42
Whitehaven, Sauvignon Blanc	11	42
Canyon Road, Chardonnay	10	33
Hess Shirtail, Chardonnay	11	37
Pacific Rim, Riesling	11	37

RED

Canyon Road, Cabernet	10	33
Louis Martini, Cabernet	11	37
Canyon Road, Merlot	10	33
Hahn, Pinot Noir	12	39
Line 39, Red Blend	11	37

MOCKTAILS

STRAWBERRY MINT LEMONADE

Fresh lemon, strawberry syrup, muddled mint

BLUEBERRY BASIL LEMONADE SMASH

Fresh lemon, blueberry syrup, fresh basil

WATERMELON CUCUMBER COOLER

Watermelon syrup, agave, lime, cucumber

PARTY WITH US!

ANY EVENT. ANY SIZE. ANY OCCASION.

Your event deserves a warm environment, a touch of something special and the best gastro food catering services around.

For more info or to book your next event with us visit

**TAPHOUSEGRILLS.COM/
PARTIES-EVENTS**

CRAFT ON TAP

TITO'S LEMON SHAKE-UP

Our housemade, fresh-squeezed lemonade recipe

MARGARITA

Silver tequila, Triple Sec, agave syrup, housemade sour mix

Pick your Rim:

Tajin, Sugar or Salt

SANGRIA

Peter Vella Wine, Cruzan Passion Fruit Rum, peach puree, strawberry puree, pineapple juice, orange juice

Spike it with an extra rum shot +\$3.50

Flavor Choices: Regular, Strawberry, Peach, Mango, Raspberry, Passion Fruit or Spicy Lime

COCKTAILS

ESPRESSO MARTINI

Vanilla Vodka, Mr Black Cold Brew Coffee Liqueur, simple syrup

LAVENDER FRENCH 75 SPRITZ

Hendricks, lemon juice, simple syrup, champagne splash, lemon twist

ELDERFLOWER APEROL SPRITZ

Aperol, St Germain, La Marca Prosecco, splash of soda, orange wedge

TIRAMISU MARTINI

Smirnoff Vanilla, Kahlua, Frangelico, Chili Orchata in a chocolate painted martini glass

BLUEBERRY LEMONDROP

Choice of Camarena Blanco or Tito's Handmade Vodka, Triple Sec, blueberry puree, housemade sour mix, lemon garnish

SMOKEY STRAWBERRY HEAT

Mezcal Union Uno Joven, Ancho Reyes verde, strawberry syrup, lime juice, simple syrup, jalapeño slice

BARREL AGED BULLEIT OLD FASHIONED

Aged with smoked maple syrup, oranges, cherries

RASPBERRY CHAMPAGNE MARGARITA

Patrón Silver Tequila, Triple Sec, simple syrup, raspberry syrup, fresh lime, champagne

THE BLOODY MARY TOWER

Tito's Handmade Vodka, merlot, Guinness, Zing Zang Bloody Mary Mix and our THG skewer (meat, cheese, housemade pickles, pepperoncini, lime)

3% credit card fee on all credit card transactions

4% discount will be applied to all cash transactions



TAPHOUSEGRILLS.COM

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 07/25



MENU

SNACKS



GRILLED BUFFALO CHICKEN DIP 14

Buffalo, bacon ranch dip served warm with cucumbers, sea salted fried flour tortilla chips and carrots

BEEF + CILANTRO EMPANADAS 15

With chimichurri sauce

BBQ POT ROAST SLIDERS 15

Served on mashed potatoes and brioche buns

PICKLE FRIES 12

Served with chipotle aioli and our buttermilk ranch

FRESH, SQUEAKY WISCONSIN CHEDDAR CHEESE CURDS 15

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

OUR BIG BANG SHRIMP 17

Crispy fried shrimp tossed in our Thai sweet chili sriracha sauce, with scallions, topped with candied walnuts, served with ranch

PORK POT STICKERS 14

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

BEER-BATTERED CHICKEN TENDERS 15

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

SOFT PRETZEL STICKS 15

Choice of Traditional or Everything, served with housemade Merkts cheddar cheese sauce and our honey beer mustard sauce



WINGS

Choice of crispy breaded fried or grilled chicken wings, served with celery and choice of ranch or bleu cheese dressing

TRADITIONAL 16 BONELESS 14

Sauce Choices

BBQ, Classic Buffalo, Asian Zing, Exotic, Bourbon Honey Mustard

SALADS**

Dressings served on the side, unless noted (tossed upon request).

BBQ CHICKEN SALAD 16

Mixed greens, shredded cheese blend, corn salsa, tomato, cucumber, tossed in ranch, topped with barbecue grilled chicken, tortilla strips and avocado

STEAK & ALE WEDGE 17

Grilled, seasoned USDA Prime flat iron steak, wedge of iceberg lettuce, tomato, bleu cheese crumbles and crispy haystack onion strings, with bleu cheese dressing

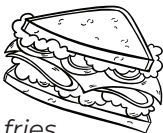
MAMBO CAESAR SALAD WITH GRILLED CHICKEN 15

Chopped Romaine tossed with our horseradish Caesar-style dressing, topped with chicken, tomato, bleu cheese crumbles, pretzel croutons and Parmesan cheese

GRILLED SALMON SALAD 17

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

HANDHELDS



Our sandwiches are made with local breads and rolls from ButterCrumb Bakery, served with choice of fries, tater tots or baby house salad.

Additional toppings & sauces available for 75¢ each.

Sub a gluten-free bun for \$3.

TIPSY HAM & CHEESE 16

Layers of ham and Swiss cheese with jammy bourbon cherries piled high, served on toasted sourdough

TWISTED PULLED PORK SANDWICH 17

Pulled pork piled high on toasted ciabatta, chimichurri, pickled red onions, arugula and goat cheese

GRILLED CALI CHICKEN CLUB 17

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

TAVERN STEAK SANDWICH 23

Prime-cut flat iron steak, sliced, topped with Brewpub Dijon sauce, caramelized onions, bleu cheese crumbles and lettuce on sourdough

BOURBON HONEY MUSTARD CHICKEN SANDWICH 17

Grilled or fried chicken smothered in housemade bourbon honey mustard sauce, topped with bacon, lettuce and onion, served on a pretzel bun

THE SHROOM 16

Portabella mushroom, mozzarella and Swiss cheese, arugula, balsamic vinaigrette and roasted red peppers on a ciabatta roll

TEXAS BBQ CHUCK ROAST SANDWICH 18

Slow roasted, piled high on an onion roll, with onion strings, pickle slices and barbecue sauce

PESTO CHICKEN & BACON WRAP 16

Grilled chicken, mozzarella and Parmesan cheeses, lettuce, tomato, bacon and pesto ranch dressing, wrapped in a flour tortilla

HOT N’ SPICY CRISPY CHICKEN WRAP 16

Crispy boneless Buffalo chicken, romaine, carrot, celery, ranch dressing and shredded cheddar, wrapped in a flour tortilla

BURGERS**

Our burgers are made with local breads and rolls from ButterCrumb Bakery, served with choice of fries, tater tots or baby house salad.

Add additional sauces for 75¢ each, cheese \$1, bacon or avocado \$2.

Sub gluten-free bun for \$3 or grilled chicken for no extra charge.

BELLA BURGER 19

100% Angus Beef topped with grilled portabella, egg and bacon, with Swiss cheese and arugula on a toasted ciabatta, with sriracha aioli on the side

DOUBLE SMASH BURGER 17

Double smash patties, on a toasted onion roll, topped with caramelized onions, American cheese, lettuce, mayo and pickle

ABC BURGER 18

100% Angus Beef, avocado, bacon, cheddar, lettuce, onion and tomato on a toasted brioche bun

TAP HOUSE BREW BURGER 16

100% Angus Beef topped with choice of cheese, on a toasted brioche bun, with lettuce, onion and pickle

Cheese Choices: Housemade Merkts cheddar cheese sauce, bleu cheese, American, cheddar, mozzarella, Swiss, pepperjack

BIG PORKER BURGER 18

100% Angus Beef patty, barbecue pork, Merkts cheddar cheese sauce and crispy onion strings, on a pretzel bun

TEJANO BURGER 19

2-4oz patties, jalapeno, pepperjack, sriracha aioli, avocado, tortilla chips, lettuce, onion and tomato, served with a charred jalapeno pepper on a toasted brioche bun

HOUSEMADE BLACK BEAN BURGER 16

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



SIGNATURE MAINS**

Sub gluten-free corn tortillas on tacos for \$1

NOT YOUR GRAMMAS POT ROAST 21

Piled high and served with mashed potatoes and seasonal veggies

PRIME FLAT IRON & FRITES 28

10oz USDA Prime Cut Steak topped with chimichurri and served with fries

SOY GINGER SALMON 23

Grilled salmon marinated in our soy ginger glaze, served with mashed potatoes and seasonal veggies

ZESTY PESTO PENNE 17

Tossed with roasted red pepper, portabella mushroom, basil and Parmesan

Add Chicken \$5 Shrimp \$6

FISH & CHIPS 18

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

PRIME TEXAS STEAK TACOS 19

Two prime cut steak tacos served with pico de gallo, shredded cheese, cilantro and chipotle aioli, with beans and rice

CRISPY SHRIMP TACOS 18

Three rock shrimp tacos garnished with lime-marinated cabbage, corn salsa and chipotle aioli, with beans and rice

THE ORIGINAL MAC ‘N CHEEZ 17

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

Add Bacon \$3 Chicken \$5 Shrimp \$6

SIDES 4 EACH

Fries, Tater Tots, Mashed Potatoes, Seasonal Veggies, Cuban Black Beans & Rice, Side Salad

DESSERT



KENTUCKY BOURBON PECAN PIE 8

Drizzle of caramel sauce

FUNNEL CAKE WEDGIE 8

2 funnel cakes tossed in cinnamon sugar wedged with ice cream, chocolate sauce drizzle, powdered sugar, served with Reese’s Miniatures Milk Chocolate Peanut Butter Cups

CHOCOLATE PUDDING CAKE 9

A mouthful of chocolate pudding between two layers of dark moist chocolate cake, topped with whipped cream and raspberry sauce