

# TAP HOUSE

## GRILL

### STARTERS

- SWEET & SPICY CHICKEN WINGS** 10  
general tso's sauce, chinese hot mustard, cucumbers, sriracha, green onion and peanuts
- ROASTED GARLIC HUMMUS** 9  
grilled asparagus, feta, kalamata olive tapenade, fried parsley, pita
- CRISP CALAMARI** 10  
tossed with a sweet chili sauce, red pepper and lemon, and sonoran chili aioli
- BACON WRAPPED JALAPEÑOS** GF 11  
herbed cream cheese stuffed, sour cream drizzle
- POPCORN SHRIMP** 9  
tempura batter, sweet lemon sauce, sesame seeds
- BBQ PORK SLIDERS** 9  
carnitas with sweet habanero bbq sauce, slaw, spicy mustard, house pickle chips, brioche buns
- TAP HOUSE NACHOS** GF 10  
corn tortilla chips, sour cream, pico de gallo, jalapenos, black beans, green onions, guacamole  
add chicken or pork 3

### ARTISAN FLATBREADS

Handcrafted Dough, Artisanal Ingredients

- CAJUN SHRIMP & ANDOUILLE SAUSAGE** 14  
spicy red sauce, fontina & parmesan, caramelized red onion, black olives, red chile flakes
- BACON & GRILLED PINEAPPLE** 14  
fireball bacon, sweet habanero bbq sauce, cotija and fresh mozzarella, cilantro, jalapenos, caramelized red onion
- ITALIAN PEPPERONI** 14  
red sauce, fresh mozzarella, chopped caesar salad, parmesan
- CHICKEN SAUSAGE** 14  
pistachio-basil pesto, wild mushrooms, roasted peppers, fontina and goat cheese
- MARGHERITA** 14  
fresh mozzarella, pistachio-basil pesto, fresh basil, roma tomatoes, parmesan with balsamic glaze

### SOUPS

- CRAB BISQUE** cup 5 bowl 7
- TORTILLA CHICKEN CHILI** GF cup 5 bowl 7

### GREENS

- MEXICAN CHOP CHICKEN SALAD** GF 13  
chimichurri rubbed chicken breast, romaine, roasted corn, pepitas, black beans, tomatoes, avocado, queso fresco, jalapeño-buttermilk dressing
- SPICE CRUSTED SEARED AHI SALAD\*** GF 15  
rice vermicelli, wild greens, cucumber, tomato, carrots, red radish, sweet peppers, peanuts, thai basil dressing
- ASIAN GRILLED CHICKEN SALAD** 13  
soy-ginger marinated chicken breast, napa cabbage, romaine, sweet peppers, red onion, tomatoes, sugar snap peas, seaweed cracker croutons, toasted sesame dressing
- TAP HOUSE SALAD** GF 8  
baby spinach, romaine, strawberries, goat cheese, candied pecans with orange-poppy seed dressing  
add chicken or steak 4
- CLASSIC CAESAR SALAD** 9  
romaine hearts, shaved brussel sprouts, parmesan, garlic croutons  
add chicken or steak 4

### HANDS

Burgers Are Ground Onsite and Hand Pressed Daily  
Choice of Fries w/Balsamic Ketchup or Cilantro Slaw

- THE MORNING AFTER BURGER\*** 15  
a signature blended burger patty with beef and bacon ground together topped with fireball bacon, gruyere cheese, slow roasted cipollini onions and a fried egg with chipotle aioli
- PANCETTA AND GORGONZOLA BURGER\*** 14  
gorgonzola crumbles, crispy pancetta, and garlic mayo
- PORTER CHEDDAR BURGER\*** 13  
double cheddar cheese, mac & jack's dijon mayo and all the fixins
- POBLANO PEPPER BURGER\*** 14  
fireball bacon, roasted poblano chile, chipotle mayo, pepper jack
- HOUSE CORNED BEEF SANDWICH** 14  
house braised corned beef, stout-mustard glaze, swiss cheese, caraway kraut on artisan rye
- GRILLED CHICKEN BREAST SANDWICH** 13  
pistachio-basil pesto, tomato, roasted red pepper, provolone, arugula on artisan sourdough

- HOUSE ROASTED TURKEY CLUB** 13  
avocado aioli, tomato, fireball bacon, romaine, jack cheese, toasted artisan sourdough
- 1/2 club and soup 10

- CLASSIC BEEF DIP** 13  
caramelized red onions, au jus, french roll  
add cheese .95

- CHIMICHURRI GRILLED ALASKAN COD TACOS** GF 10  
avocado crème, dry slaw, salsa fresca, cilantro

### NO HANDS

- ALASKAN COD & CHIPS "PUB STYLE"** 14  
dill pickle tartar, slaw, fries
- SPICY JAMBALAYA LINGUINE** 17  
chicken, tiger prawns, andouille sausage, peppers, spicy tomato cream

- ITALIAN MAC N' CHEESE** 16  
italian 5 cheese alfredo, fried salami, roasted cipollini onions, kalamata olives, roasted tomatoes, fresh basil

- PAN SEARED NATURAL CHICKEN BREAST** GF 18  
pistachio-basil cream, fried brussel sprouts, sweet potato mash

- STEAK & FRIES** 18  
roasted garlic-cabernet butter

- CEDAR PLANKED WILD BULGOGI MARINATED SALMON\*** 19  
orange-miso butter, sweet potato mash, asparagus

### EXTRAS

- SIDE TAP HOUSE SALAD** 5
- SIDE CLASSIC CAESAR** 5
- HOUSE FRIES** 3
- CHIPS & PICO** 4
- GUACAMOLE** 5
- CILANTRO SLAW** 3
- BRUSSEL SPROUTS** 5  
fried, parmesan cheese
- ASPARAGUS** 5  
orange-miso butter
- SWEET POTATO MASH** 5

NOT RESPONSIBLE FOR LOST/STOLEN ITEMS  
GF – GLUTEN FREE. OTHER GLUTEN FREE MODERATIONS AVAILABLE, PLEASE SPECIFY ALLERGY!

\*CONSUMING RAW OR UNDERCOOKED POULTRY, MEAT, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

NOT ALL INGREDIENTS ARE LISTED IN MENU ITEMS. PLEASE ASK YOUR SERVER IF YOU HAVE ANY CONCERNS.