

TAPHOUSE 15

Starters

★ GF **Norm's Smoked Wings**

Applewood Smoked, Grilled, Tossed in our own
Bourbon Buffalo Sauce 11

Wings

Buffalo, Bang Bang, Garlic Parmesan, or Memphis BBQ
10

Bang Bang Shrimp

Tempura Battered, Bang Bang Sauce, Edamame Slaw
14

Spicy Chorizo Queso Dip

Smoky Chorizo melted together with Queso Fresco,
Chihuahua, Cotija, Smoked Mozzarella, and Cheddar
Cheese served with Fried Flour Tortillas 13

Sesame Seared Tuna

Sushi Grade Ahi Tuna, Lightly Seared and Thinly Sliced,
Dusted with Sriracha Seasoning over a Carrot Ginger
Puree with a Sesame Arugula Salad 14

Salt and Pepper Calamari

Buttermilk Marinated Calamari lightly dusted and fried
until golden brown, tossed with a Chinese Five Spice
and a Pepper Ginger Scallion Relish 12

Jose's Empanadas

Short Rib and Potato Stuffed inside a Masa Dough,
Fried until Crispy and served with a side of Spicy Salsa
Rojo and Drizzled with Cilantro Lime Aioli 11

v **Pretzel & Mustard**

Large German Style Pretzel, Baked and Dusted with Sea
Salt, Served with Three Local Craft Mustards 9

v **Cauliflower Fritters**

Buttermilk Marinated Cauliflower, Tempura Battered,
Truffle Aioli, Grated Parmesan, Lemon 9

Taphouse Sliders

Three House Burger Blend Patties, Char Grilled topped
with White Cheddar, Baby Arugula, Polish Mustard and
House Pickles on Mini Pretzel Buns 11

Wood Fired Pizza

v **Red Pie**

Tomato Sauce, Mozzarella 10

v **White Pie**

Ricotta, Mozzarella, Garlic 11

v **Margherita**

Crushed Tomatoes, Fresh Mozzarella, Basil 11

★ **Butternut Squash**

Butternut Squash, Smoked Mozzarella, Sharp Provolone,
Pancetta 13

Sausage and Peppers

Sweet Italian Sausage, Roasted Red Peppers, Sautéed
Onions, Sharp Provolone 13

Shortrib and Cheddar

Braised Shortrib, Red Onions, Roasted Red Peppers,
White Cheddar Cheese 13

Fig and Bacon

Dried Figs, Crispy Bacon, Crumbled Blue Cheese,
Balsamic Onions, Arugula 12

v **Tomato and Boursin**

Oven Roasted Cherry Tomatoes, Truffle Whipped
Boursin Cheese, Cremini Mushrooms, Shaved Parmesan
12

Chicken Tikka Masala Pizza

Grilled Chicken Breast, Tikka Masala Sauce, Roasted
Cherry Tomatoes, Fresh Mozzarella, Baby Spinach 12

Soppresata and Hot Honey

Hot Soppresata, Margherita Sauce, Fresh Mozzarella,
Mike's Hot Honey, Fresh Basil 13

\$1 toppings

Pesto, Tomatoes, Red Onions, Red Peppers, Fresh Basil,
Arugula, Mushroom, Black Olives

\$2 toppings

Italian Sausage, Bacon, Pepperoni, Soppresata, Pulled
Chicken, Sharp Provolone, Ricotta, Smoked Mozzarella,
Prosciutto

Soups & Greens

*add free range chicken - \$4. *add salmon -\$8 *add shrimp -\$8 to any of the salads below

★ Southwest Chicken Chopped Salad

Iceberg Lettuce, Bacon, Chilled Pulled Chicken, Black Bean Corn Salsa, Red Onions, Tortilla Strips, Chipotle Ranch Dressing 13

GF Blue Cheese Hanger Steak Salad

Crisp Chopped Romaine, Shaved Red Onions, Tomatoes, Crispy Bacon, Crumbled Blue Cheese, Blue Cheese Vinaigrette, Grilled Marinated Hanger Steak 20

GF Cobb Salad

Crisp Chopped Romaine, Grilled Chicken Breast, Cherry Tomatoes, Hard Boiled Egg, Red Onion, Cucumbers, Avocado, Crispy Bacon, Crumbled Blue Cheese, Creamy Blue Cheese Dressing 15

GF Ancient Grain Salad

Farro, Quinoa, and Wheat Berries Tossed with Duck Confit, Baby Spinach, Goat Cheese, and Lingonberry Vinaigrette 12

GF VG Mixed Greens

Artisan Greens, Cherry Tomatoes, Julienne Carrots, Red Onion, Balsamic Vinaigrette 8

V Caesar Salad

Crisp Chopped Romaine, Creamy Peppercorn Caesar Dressing, Shaved Pecorino, Garlic Croutons 9

Bowl of Soup Du Jour

Chef's Soup of the Day! 5

Tacos

*all tacos are served with Corn Tortilla Chips and Guacamole

★ Fish Tacos

Tempura Battered Cod Filet, Tequilla Slaw, Chipotle Aioli, Flour Tortillas 14

V Mushroom Tacos

Garlic and Cilantro Sauteed Wild Mushrooms, Poblano Peppers and Spanish Onions with Cotija Cheese and Fresh Cilantro, Flour Tortillas 13

Salsa Rojo Pork Tacos

Carnita Style Pork Tossed in Salsa Rojo, Cilantro Onion Slaw, Cilantro Crema, Masa Tortillas 13

Colorado Green Chili Chicken Tacos

Chicken Slow Braised in Rich Colorado Style Green Chili topped with Cotija Cheese, Shaved Red Onions, Fresh Cilantro. Flour Tortillas 13

Sandwiches

*all sandwiches are served with French Fries. Substitute Onion Rings for \$1. Switch to Pretzel Roll or Wheat Bun for \$1

★ Short Rib Grilled Cheese

Tender Braised Shortribs, Caramelized Onions, White Cheddar, Arugula, Sourdough Bread, Smoked Tomato Fondue 13

Chicken Milanese Sandwich

Crispy Pan Fried Chicken Cutlet topped with Lemon Arugula, Julienned Tomatoes, Shaved Red Onions, Shaved Parmesan on a Toasted Semolina Club Roll 12

Smoked BBQ Pork Sandwich

House Smoked Pork Butt rubbed with Above the Coals seasoning, Lightly Pulled and Drizzled with our House Memphis Style BBQ Sauce. Served with a side of our House Pickles and Southern Style Slaw 13

The Bel-Air Club Sandwich

Thinly Sliced Ham and House Smoked Turkey Breast, Crispy Bacon, Fried Egg, Avocado, Sliced Tomatoes, Herb Aioli, Bibb Lettuce on Toasted Sourdough Bread 14

v Grilled Vegetable Ciabatta

Grilled Butternut Squash and Red Beets, Truffled Cauliflower Puree, Baby Arugula, Red Wine Vinegar, Goat Cheese on a Grilled Ciabatta 12

Muffuletta Panini

Thinly Sliced Genoa Salami, Mortodella and Ham topped with Sharp Provolone, Mozzarella Cheese, and Olive Salad on a Pressed Ciabatta Panini 13

Pork Torta

Carnita Style Pork, Black Beans, Shredded Romaine, Pico de Gallo, Queso Fresco, Chipotle Aioli on a Toasted Ciabatta 13

Burgers

*all burgers are served with French Fries. Sub Onion Rings for \$1. Switch to Pretzel Roll or Wheat Bun for \$1

The Plain Jane

House Burger Blend, Bibb Lettuce, Tomatoes, Red Onion, American Cheese, Brioche Bun 10

★ The Animal

Two 4oz House Blend Burger Patties, Caramelized Onions, Bibb Lettuce, Sliced Tomatoes, American Cheese, Animal Sauce, Brioche Bun. Our Homage to the West Coast! 13

v The Animal Lover

Two 4oz House Made Veggie Burger Patties, Caramelized Onions, Bibb Lettuce, Sliced Tomatoes, American Cheese, Animal Sauce, Brioche Bun 13

The Terminator

It can't be stopped. It can't be reasoned with. 50% House Burger Blend with 50% Bacon on a Pretzel Roll with even more Bacon, Guacamole, Pepper Jack Cheese, Bourbon Buffalo Sauce & Onion Rings. 17

The Tennessee Cowboy

House Burger Blend, White Cheddar Cheese, Memphis BBQ Sauce, Southern Style Coleslaw, Crispy Potato Straws, Brioche Bun 14

The Blue Cheese Bacon

House Burger Blend, Crispy Bacon, Blue Cheese Crumbles, Caramelized Onions, Garlic Aioli 13

The Bahn Mi

El Toro Chorizo Burger, Pickled Vegetables, Cilantro, Pork Pate, Sriracha Aioli, Hawaiian Bun 14

The Fried Green Tomato

House Burger Blend, Fried Green Tomatoes, Smoked Bacon, Animal Sauce, Pepperjack Cheese, Brioche Bun 13

El Cubano

House Burger Blend, Thinly Sliced Ham, Crispy Bacon, House Pickles, Crispy Potato Straws, Yellow Dill Mustard, Swiss Cheese, Brioche Bun 14

Entrees

★ Chicken & Waffles

Fried Chicken Thighs, Bacon Cheddar Waffles, Chili Orange Maple Syrup 17

Bibimbap

Korean for Mixed Rice. Marinated Korean Shortribs, Hoisin Mushrooms, Sesame Carrots, Bean Sprouts, Pickled Cucumbers, Wakame Seaweed Salad, Scallions, Sunnyside Egg, All served over Jasmine Rice 19

Bone-In Braised Shortribs

Soy and Hoisin Braised Bone-In Shortrib, Carrot Ginger Puree, Jamine Rice, Sesame Arugula Salad 24

GF Filet Mignon

Pan Roasted Tenderloin Filet, Boursin Mashed Potatoes, Brussel and Squash Sautee, Garlic Herb Butter 32

GF Ribeye

Char Grilled, Parsnip Puree, Fingerling Potatoes, Brussel Sprouts, Smoked Tomato Chutney 31

Memphis Style Ribs

Full Rack, Slow Smoked and Basted with our House Memphis Style BBQ Sauce, served with Jalapeno Corn Bread, Southern Style Slaw, and Bacon Beans 26

Bacon Wrapped Meatloaf

Homemade Meatloaf Wrapped in Bacon and Oven Roasted, Basted with Brown Sugar and Ketchup over Boursin Mashed Potatoes and Sauteed Garlic Broccoli 20

Pork Chop

Apple Cider Brined, Bone-In Pork Chop, Char Grilled, Steakhouse Style Au Gratin Potatoes, Brussel Sprout and Squash Saute 25

Blackened Salmon

Pan Roasted Skin On Salmon Dusted with a House Blend of Cajun Spices, Jasmine Rice, Pineapple Salsa, Fried Green Tomatoes, Jalapeno Cilantro Butter 23

Garlic Shrimp and Farro Rissoto

Sautéed Garlic Marinated Shrimp, Broccoli Rabe, Creamy Wild Mushroom, Goat Cheese and Farro Risotto, Topped with Lemon Arugula \$21

Chicken Cacciatore

Half Chicken Braised in a Tomato Basil Sauce with Peppers and Onions served over Egg Noodles and topped with Shaved Parmesan 19

Cauliflower Gratin Macaroni and Cheese

Sweet Italian Sausage, Garlic Broccoli and Roasted Cauliflower tossed in a Cauliflower, Blue Cheese, and Cheddar Cheese Sauce 16

VG Seitan and Black Bean Burrito Bowl

Sautéed Seitan, Black Beans, Sweet Potatoes, Avocado, Salsa Rojo over Jasmine Rice 19

Sides

French Fries 5

Boursin Mashed Potato 5

Onion Rings 5

**Brussel Sprout and Squash
Sautéed 6**

Garlic Broccoli 5

Au Gratin Potatoes 6

Jasmine Rice 5