

TAPHOUSE 15

APPETIZERS

GF SMOKED WINGS 14

Applewood Smoked, Char Grilled, Choice of Hot Honey or Bourbon Buffalo Sauce, and Blue Cheese Dressing

WINGS 13

Choice of Buffalo, Bang Bang, Honey BBQ, Garlic Parmesan, Hot Honey, Mango Habanero and Blue Cheese Dressing

BANG BANG SHRIMP 15

Tempura Battered Shrimp, Bang Bang Sauce, Edamame Slaw

STEAMED BAO BUNS 15

Hot Honey Pork Belly, Edamame Slaw, Warm Bao Bun

GF **V** STEAMED EDAMAME 11

Edamame Pods, Sriracha Salt

GF EMPANADAS 16

Choice of Short Rib or Chicken, Salsa Rojo, Cilantro Aioli

AGAVE LIME CALAMARI 18

Buttermilk Calamari, Cornmeal, Cherry Peppers, Radishes, Corn Tortilla Strips, Cilantro, Lime and Agave

TUNA POKE NACHOS 18

Wonton Chips, Ahi Tuna, Spicy Mayo, Teriyaki, Avocado, Seaweed, Black Sesame Seeds

V MOZZARELLA STICKS 13

Fried Mozzarella, Parmesan, Parsley, Marinara Sauce

HOUSE CHILI 14

House Made Beef Chili, Sour Cream, Cheddar Cheese, Scallions, Tortilla Chips

GARLIC KNOTS 12

Wood Fired Garlic Knots with Marinara Sauce

BURRATA PIZZA 14

Cheesey Garlic Bread, Marinated Tomato, Fresh Burrata, Fresh Basil, Balsamic Glaze

SOUPS & SALADS

GF **V** KALE SALAD 16

Tuscan Kale, Spicy Chickpeas, Carrots, Avocado, Craisins, Walnuts, Pistachio Dressing

GF **V** BABY ARUGULA SALAD 17

Baby Arugula, Shaved Fennel, Granny Smith Apples, Feta Cheese, Candied Pecans, Fresh Blueberries, Guatemalan Radish, Apple Cider Vinaigrette

GF BLUE CHEESE HANGER STEAK 26

Romaine, Blue Cheese Dressing, Red Onion, Cherry Tomato, Bacon, Crumbled Blue Cheese, Grilled Marinated Hanger Steak

GF SOUTHWEST COBB 16

Romaine, Black Beans, Corn, Bacon, Red Onion, Cherry Tomato, Hard Boiled Egg, Cheddar Cheese, and Chipotle Ranch Dressing

GF **V** SPINACH & BEET 16

Spinach, Quinoa, Red Beets, Goat Cheese, Carrots, Candied Almonds, Cherry Tomato, Citrus Vinaigrette

GF **VG** MIXED GREENS 10

Artisan Greens, Cherry Tomato, Cucumber, Carrot, Red Onion, Balsamic Vinaigrette

CAESAR 10

Romaine, Caesar Dressing, Parmesan, Croutons

FRENCH ONION SOUP 12

Caramelized Onions, Beef Broth, Swiss, Mozzarella, Parmesan, Crostini

-Salad Additions-

Grilled Chicken 6

Sautéed Shrimp 9

Grilled Salmon 12

Hanger Steak 12

WOOD FIRED PIZZA

V RED PIE 17

Tomato Sauce, Mozzarella

V WHITE PIE 17

Ricotta, Mozzarella, Garlic

V MARGHERITA 18

Crushed Tomatoes, Fresh Mozzarella, Basil

V TRUFFLE MUSHROOM 20

Fontina Cheese, Shiitake, Oyster and White Mushrooms, Truffle Oil, Fresh Thyme

GARLIC SHRIMP 20

Sautéed Shrimp, Garlic, Lemon, Fontina Cheese, Arugula

SOPPRESATA & HOT HONEY 20

Hot Soppressata, Margherita Sauce, Fresh Mozzarella, Hot Honey, Fresh Basil

BUFFALO CHICKEN 19

Buffalo-Ranch Sauce, Mozzarella, Crispy Chicken, Celery, Ranch Drizzle

FIG & PIG 20

Fig Puree, Pancetta, Crumbled Bleu Cheese, Caramelized Onions, Arugula, Balsamic Glaze

\$2 TOPPINGS

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

\$3 TOPPINGS

Italian Sausage, Pancetta, Pepperoni, Soppressata, Chicken, Ricotta, Bacon

TACOS

All Tacos served with Corn Tortilla Chips and Salsa

GF PORK CARNITAS TACOS 17

Carnitas, Queso Fresco, Cilantro, Pickled Red Onion, Guacamole, Cholula, Corn Tortillas

SHRIMP TACOS 19

Cajun Shrimp, Shredded Lettuce, Pico de Gallo, Ancho Chipotle Aioli, Flour Tortillas

FISH TACOS 19

Tempura Battered Cod Filet, Tequila Slaw, Chipotle Aioli, Flour Tortillas

VG GF CAULIFLOWER TACOS 16

Cauliflower, Bell Peppers, Red Onion, Chimichurri, Sambal Aioli, Corn Tortillas

BBQ BRISKET TACOS 19

Slow Cooked Brisket, Mango Salsa, Ancho Chipotle Sauce, Corn Tortillas

TACOS AMERICANOS 16

Seasoned Ground Beef, Pico De Gallo, Shredded Lettuce, Shredded Cheddar, Sour Cream, Crunchy Corn Tortilla

ADD GUACAMOLE \$2

SANDWICHES

All Sandwiches served with French Fries

SHORT RIB GRILLED CHEESE 17

Braised Short Rib, Caramelized Onions, White Cheddar, Arugula, Sourdough, Tomato Fondue

TAPHOUSE CHICKEN SANDWICH 16

Fried Chicken Breast, Sriracha Honey, Jalapeño, Pickled Vegetables, Cilantro, Scallion Aioli, Brioche Bun

CHEESESTEAK SANDWICH 19

Shaved Prime Rib, Caramelized Onions, American Cheese, Hoagie Roll

ITALIAN DIPPED BEEF 19

Shaved Prime Rib, Bell Peppers, Hot Giardiniera, House Gravy, French Bread

THREE-MEAT PANINI 17

Pepperoni, Soppressata, Italian Sausage, Baby Arugula, Fresh Mozzarella, Hot Honey, Pizza Dough Panini

-Upgrade your French Fries-
Onion Rings 2
Vegetable 3

Truffle Fries 3

Mixed Green Salad 3

Upgrade your Brioche Bun to Pretzel Bun \$1

BURGERS

All Burgers served with French Fries

PLAIN JANE BURGER 16

House Burger Blend, American Cheese, Lettuce, Tomato, Red Onion, Brioche Bun

THE TERMINATOR 19

50% House Burger Blend, 50% Ground Bacon, Bacon, Guacamole, Pepper Jack Cheese, Bourbon Buffalo Sauce, Onion Rings, Pretzel Roll

THE ANIMAL 19

Two 5oz Smash Burgers, American Cheese, Caramelized Onion, Lettuce, Tomato, Animal Sauce, Brioche Bun

BISON BURGER 19

8 oz Bison Burger Patty, Pepperjack Cheese, Bacon Marmalade, Fried Carrots, Brioche Bun

BARBECUE CHEDDAR BURGER 19

Cheddar Cheese Stuffed House Burger Blend, Fried Onions, Pork Belly, Barbecue Sauce, Brioche Bun

IMPOSSIBLE BURGER 19

Vegan Impossible Patty, Vegan Mozzarella, Vegan Horseradish Aioli, Cherry Peppers, Potato Straws, Pretzel Bun

-Upgrade your French Fries-
Onion Rings 2

Vegetable 3

Truffle Fries 3

Mixed Green Salad 3

Upgrade your Brioche Bun to Pretzel Bun \$1

ENTREES

GF PRIME CUT NY STRIP STEAK 44

16 oz. Prime Strip Steak, Mashed Potato, Vegetable Medley, Maitre D Butter

STEAK FRITTES 28

Marinated Hanger Steak, Chimichurri, Truffle Fries, Truffle Aioli

SLOW BRAISED SHORT RIBS 29

Boneless Short Ribs, Mashed Potato, Vegetable Medley

GF PAN SEARED SCALLOPS 32

Diver Scallops, Corn Risotto, Garlic Beurre Blanc

GF SEAFOOD RISOTTO 30

Shrimp, Scallops, Creamy Risotto

TERIYAKI SALMON 28

Grilled Salmon, Teriyaki Glaze, Vegetable Fried Rice, Avocado, Fried Wonton

POKE BOWL 25

Ahi Tuna, Edamame, Mango, Fried Wontons, Seaweed Salad, Avocado, Black Sesame Seeds, Cucumber, Jasmine Rice, Spicy Mayo, Teriyaki Sauce

FISH & CHIPS 23

Tempura Battered Cod, French Fries, Tartar Sauce, Coleslaw

AIRLINE CHICKEN 27

Two Bone-in Chicken Breast with Drumette, Honey & Herb Glazed Carrots, Mashed Potato, Sherry Pan Sauce

GF BONE-IN PORK CHOP 27

Center Cut Bone-In Pork Chop, Mashed Potato, Bacon Brussel Sprouts, Maple Glaze

SHRIMP PAD THAI 26

Sautéed Shrimp, Shiitake Mushroom, Carrots, Scallions, General Tso Sauce, Peanut Butter, Rice Noodles

VG HOUSE RAMEN 20

Yakisoba Noodles, Baby Bok Choy, Shiitake, Carrot, Cauliflower, Bell Peppers, Red Onion, Tofu, Vegetable Broth

Chicken Add \$6

Shrimp Add \$9

Add Beef Brisket \$9

V MAC & CHEESE 17

Three Cheese Sauce, Cavatappi Pasta, Panko Breadcrumbs

BBQ Pulled Pork Add \$7

Buffalo Chicken Add \$6

PAPPARDELLE BOLOGNESE 24

Ground Beef Bolognese, Pancetta, Pesto Ricotta, Parmesan Cheese, Diced Pancetta, Pappardelle

SIDES

VG FRENCH FRIES 8

V PARMESAN TRUFFLE FRIES 10

V ONION RINGS 9

VG GF CHIPS & GUAC 10

V MASHED POTATO 7

VG GF JASMINE RICE 7

VG GF SAUTÉED SPINACH 7

VG GF SAUTÉED BROCCOLI 7

VG GF ROASTED BRUSSEL SPROUTS 7

V CORN RISOTTO 10