

# Menu

ADDICTIVE FOOD  
CREATIVE BREWS®  
Since 2006

## APPETIZERS

**WINGS Traditional** 16.99 **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

**PORK POT STICKERS**  
Served with spicy soy ginger and our Award-Winning  
Exotic Sauce for dipping 11.99

**GRILLED CHICKEN TENDERS**  
With chipotle aioli and choice of ranch or bleu cheese dressing 13.99

**FRESH, SQUEAKY WISCONSIN CHEDDAR CHEESE CURDS**  
From Ellsworth Cooperative Creamery, made from scratch,  
with our seasoned breading, served with red pizza sauce 12.99

**BEER-BATTERED WHISKEY ONION RINGS**  
Served with Sriracha mayo and ranch sauce 12.99

**MOZZARELLA PLANKS**  
Block cheese, hand cut, wrapped in a wonton, fried,  
served with our red pizza sauce 12.99

**OUR BIG BANG SHRIMP**  
Crispy fried shrimp tossed in our Thai sweet chili sriracha sauce,  
with scallions, topped with candied walnuts,  
served with ranch dressing 16.99

**SAM ADAMS BEER-BATTERED CHICKEN TENDERS**  
Fresh hand-cut chicken breasts, tossed in our  
housemade Sam Adams beer-batter, fried,  
served with honey mustard and BBQ sauce 13.99

**FOUR NAPKIN PORK NACHOS**  
Slow-cooked pork, marinated in tequila and lager, topped with  
housemade Merkts cheddar cheese sauce, corn salsa, Cuban black  
beans, roasted peppers, onion, lettuce and sour cream 15.99

**LOADED TATER "TOTCHOS"**  
Tater tots topped with our Tap House Lager Chili,  
housemade Merkts cheddar cheese sauce, corn salsa, shredded  
lettuce, green onion, diced tomatoes and sour cream 12.49

**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

**SOFT PRETZEL STICKS**  
Choice of Traditional or Everything, served with a Guinness-Merkts  
cheese sauce and our honey beer mustard dipping sauce 11.99

**CRISPY LOADED POTATO BOATS**  
Potato skins stuffed with cheddar cheese, bacon and chive,  
fried, dusted with Parmesan, served with sour cream 10.99

## SLIDERS

All served on mini Brioche buns.  
ADD CHEDDAR OR MOZZARELLA FOR \$1

**BURGER TRIO**  
100% Angus Beef, Boursin mayo and sweet beer  
mustard, served with our housemade pickles 12.99

**PRIME RIB TRIO**  
Slow-roasted, hand-carved prime rib,  
served with au jus and horsey sauce 16.99

**BBQ PORK SHOULDER TRIO**  
Slow-roasted pulled pork tossed in our Cannonball BBQ sauce,  
topped with crispy haystack onion strings 13.99

## WRAPS

All tossed & wrapped in a flour tortilla;  
served with choice of fries, tots or baby house salad.

**PESTO CHICKEN & BACON WRAP**  
Grilled chicken, mozzarella and Parmesan cheeses, lettuce,  
tomato, bacon, pesto ranch dressing 13.99

**BLACKENED SHRIMP PESTO WRAP**  
Blackened shrimp, lettuce, tomato, pickles, pesto ranch dressing 16.49

**HOT N' SPICY CRISPY CHICKEN WRAP**  
Crispy boneless Buffalo chicken, romaine, carrot, celery,  
ranch dressing, shredded cheddar 13.99

## HAND-CRAFTED 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.

SUB GRILLED CHICKEN FOR NO EXTRA CHARGE | SUB A GLUTEN-FREE BUN FOR \$3 | ADD BACON OR AVOCADO \$2 | MAKE IT A BOWL WITH LETTUCE, BROWN RICE OR QUINOA

**TAP HOUSE BREW BURGER**  
100% Angus Beef topped with choice  
of cheese: Merkts sharp cheddar, bleu,  
American, mozzarella or pepper jack,  
on a toasted potato bun 15.99

**TIPSY STOUT BURGER**  
Our housemade stout glaze over 100%  
Angus Beef, covered with Merkts cheddar  
and crispy haystack onion strings,  
on a toasted pretzel bun 16.29

**KOBE BEEF BURGER**  
American Wagyu topped with  
choice of cheese: Merkts sharp  
cheddar, bleu, American, mozzarella  
or pepper jack, on a toasted  
potato bun 17.99

**ISLAND CHEESEBURGER**  
100% Angus Beef with mozzarella,  
marinated onion, pineapple ring  
and our spicy Jamaican jerk sauce,  
on a toasted potato bun 15.99

**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 16.49

**TURKEY BURGER**  
Our housemade turkey blend,  
topped with chipotle aioli,  
avocado, lettuce and mozzarella,  
on a toasted potato bun 16.99

## 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

SUB A GLUTEN-FREE BUN FOR \$3

**DOUBLE DECKER, CRISPY BEER-BATTERED CHICKEN MELT**  
Staff Favorite! Beer-battered fried chicken topped with Merkts cheese,  
lettuce, onion and pickles, on a potato bun 17.99

**GRILLED CALI CHICKEN CLUB**  
Two grilled chicken breasts topped with mozzarella, sliced avocado,  
lettuce and bacon, stacked high on sourdough bread 16.49

**TRIPLE DECKER GRILLED CHEESE**  
Three cheese blend with cheddar, mozzarella and Merkt's sharp cheddar sauce,  
with bacon and tomato, stacked high on Texas toast 14.99

ADD CHICKEN OR PULLED PORK \$5

**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 17.49

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 17.99

**BBQ PORK SANDWICH**  
Pulled pork tossed in our housemade BBQ sauce, topped with cheddar  
and crispy haystack onion string, on a pretzel bun, with a side of slaw 15.99

## SOUP

**TAP HOUSE  
LAGER CHILI**  
Cup 4.99 Bowl 6.99  
Ground beef simmered in  
Half Day Brewing's Open  
Sky Lager, topped with  
spicy Merkts cheese sauce,  
sour cream and diced  
green onion

**FROZEN TUNDRA  
BEER CHEESE SOUP**  
Cup 4.99 Bowl 6.29  
Creamy Wisconsin  
aged mild cheddar and  
Monterey Jack cheeses,  
blended together with  
Half Day Brewing's  
Frozen Tundra IPA

## SALADS\*\*

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

**HOUSE SALAD**  
Mixed greens, carrot, celery, red onion, cucumber  
and tomato, with choice of housemade dressing:  
bleu cheese, Caesar, ranch, beer mustard,  
balsamic or low-fat Italian 7.99

**BACON & ALE "WEDGE"**  
Wedge of iceberg lettuce topped with 4 slices of  
peppered-sugar bacon, tomato, bleu cheese crumbles,  
crispy haystack onion strings, bleu cheese dressing 13.99

ADD CHICKEN \$5 SHRIMP \$6

**CHICKEN COBB SALAD**  
Chopped mixed greens, tomato, bacon, chicken,  
hard-boiled egg, avocado, bleu cheese,  
balsamic vinaigrette 16.99

**GRILLED SALMON SALAD**  
Grilled Norwegian salmon over a bed of mixed greens,  
arugula, roasted red pepper and goat cheese,  
with balsamic vinaigrette 17.99

## Specialty Burgers

**ULTIMATE BURGER**  
Two 4oz butter burger patties topped with mozzarella,  
bacon, mushrooms, egg and Sriracha mayo,  
on a toasted potato bun 17.99

**SWEET BOURBON BBQ BURGER**  
Two 4oz butter burger patties smothered  
in Cannonball BBQ sauce, melted cheddar, topped  
with a whiskey onion ring, on a pretzel roll 17.29

**FRENCH ONION BEER BURGER**  
Swiss cheese, smashed between two 4oz butter burger  
patties, topped with more Swiss, caramelized onions and  
crispy haystack onion strings, on a toasted potato bun 17.99

## MAINS\*\*

**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

**FISH & CHIPS**  
Icelandic cod, hand dipped in our housemade Sam Adams  
beer-batter, crispy fried, served with coleslaw  
and tartar sauce 17.99

**CHICKEN TACOS**  
Marinated chicken tacos garnished with lettuce,  
pico de gallo and a Monterey Jack and  
cheddar cheese blend 15.99

**CRISPY SHRIMP TACOS**  
Rock shrimp tacos garnished with lime-marinated  
cabbage, chipotle aioli and corn salsa 17.99

**FRIED AVOCADO TACOS**  
Staff Favorite! Stuffed with fried slices of avocado,  
garnished with lime-marinated cabbage, chipotle aioli  
and Mexican street corn salsa 15.99

**BLACKENED MAHI-MAHI TACOS**  
Grilled wild-caught South Pacific mahi-mahi tacos  
garnished with chipotle ranch dressing,  
mango salsa and lime slaw 17.49

**GRILLED SALMON**  
Grilled Norwegian salmon served over a bed of  
brown rice and quinoa, topped with sautéed veggies,  
drizzled with a soy ginger glaze 19.99

**CHEESY CHICKEN DELIGHT**  
Two well-seasoned grilled chicken breasts, topped with  
crispy bacon and mushrooms, smothered with cheddar  
and mozzarella cheeses, served with mashed potatoes,  
mixed veggies and honeycomb mustard sauce 17.99

## DESSERT

**KEY LIME PIE**  
Served with Lilikoi plum sauce,  
topped with whipped cream 7.99

**MAC-NUT BROOKIE SKILLET**  
Is it a cookie or is it a brownie? Its Both!  
Served in a skillet, warmed,  
topped with vanilla ice cream 8.99

**TAP HOUSE CHEESECAKE**  
Salted caramel drizzle and  
mixed berries 9.99

\*\*Consuming raw or undercooked meats, poultry,  
seafood, shellfish, or eggs may increase your  
risk of foodborne illness. 12/22

## SIDES

**4.99 EACH**  
Fries  
Tater Tots  
Mashed Potatoes  
Veggie of the Day  
Brown Rice  
& Quinoa  
Cuban Black  
Beans & Rice  
Coleslaw  
Side Salad