

SNACKS

WINGS *Traditional* 16 *Boneless* 13

Choice of crispy breaded fried or grilled chicken wings, served with celery and choice of ranch or bleu cheese dressing
Sauce Choices: BBQ, Exotic, Classic Buffalo, Bourbon Honey Mustard, Nashville Hot

PORK POT STICKERS 14

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

ELOTE NUGGETS 13

Battered and lightly fried, stuffed with cheesy fire-roasted corn, served with ranch

FRESH, SQUEAKY WISCONSIN CHEDDAR CHEESE CURDS 15

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

GRILLED CHICKEN TENDERS 16

With chipotle aioli and choice of ranch or bleu cheese dressing

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

SPICY BATTERED CAULIFLOWER BITES 12
White florets tossed in a spicy batter of Aleppo pepper and cumin, served with ranch

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

LOADED TATER "TOTCHOS" 14

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

BURGER TRIO 14

100% Angus Beef, American cheese, Boursin mayo and sweet beer mustard on mini Brioche buns, served with our housemade pickles

PRIME RIB TRIO 19

Slow-roasted, hand-carved prime rib and mozzarella on mini Brioche buns, served with au jus and horsey sauce

SOUP & SALADS**

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

TAP HOUSE LAGER CHILI

Cup 5 Bowl 7

Ground beef simmered in Half Day Brewing's Frozen Tundra IPA, topped with Merkts cheese sauce, sour cream and diced green onion

BEER CHEESE 'N PRETZEL SOUP

Cup 5 Bowl 7

Creamy Wisconsin aged mild cheddar and Monterey Jack cheeses, blended together with Half Day Brewing's Frozen Tundra IPA, topped with pretzel crostini

HOUSE SALAD 8

Mixed greens, carrot, celery, onion, tomato, cucumber and pretzel croutons, with choice of housemade dressing: ranch, bleu cheese, Caesar, honey mustard, low fat Italian or balsamic

"THE WEDGE" 13

Iceberg lettuce topped with 4 slices of peppered-sugar bacon, tomato, bleu cheese crumbles, crispy haystack onion strings and bleu cheese dressing

Add Chicken \$5 Shrimp \$6

MAMBO CAESAR SALAD WITH

GRILLED CHICKEN 14

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

Sub Shrimp \$4 Mahi \$5

CHICKEN COBB SALAD 16

Chopped mixed greens, tomato, bacon, chicken, hard-boiled egg, avocado, bleu cheese crumbles and pretzel croutons, with balsamic vinaigrette

GRILLED SALMON SALAD 18

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

DESSERT

MAC-NUT BROOKIE SKILLET 8

Is it a cookie or is it a brownie? Its Both!

Served in a skillet, warmed, topped with vanilla ice cream

BUTTER TOFFEE CAKE 7

With vanilla ice cream and caramel sauce

DONUTS 8

5 donuts, tossed with cinnamon sugar, drizzled with caramel and served with chocolate sauce

TAPHOUSEGRILLS.COM

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 01/25



**ADDICTIVE FOOD
CREATIVE BREWS®**
Since 2006

BURGERS**

Our burgers are made with locally baked breads, served with lettuce, onion, housemade pickles, tomato (upon request) and your choice of fries, tater tots or baby house salad.

Cheese Choices: Housemade Merkts cheddar cheese sauce, bleu cheese, American, cheddar, gouda, mozzarella and goat cheese

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

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

Make it a bowl with lettuce or brown rice & quinoa.

DOUBLE DOUBLE GRILLED CHEESE CHEESEBURGER 17

2 juicy 4oz 100% Angus Beef topped with 4 slices of American cheese and caramelized onions, on sourdough

TAP HOUSE BREW BURGER 16

100% Angus Beef topped with choice of cheese, on a toasted brioche bun

KOBE BEEF BURGER 19

American Wagyu topped with choice of cheese, on a toasted brioche bun

BACON, BLEU CHEESE & MUSHROOM BURGER 17

100% Angus Beef topped with crumbled bleu cheese, peppered-sugar bacon slices and sautéed mushrooms, on a toasted pretzel bun

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 for 75¢ each. Sub a gluten-free bun for \$3.

GRILLED CALI CHICKEN CLUB 17

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

BARBACOA BÃNH MÌ 18

Toasted Portuguese milk bread, onion marinated braised beef barbacoa, carrots, cilantro and chipotle aioli

GRILLED MAHI SANDWICH 18

Seasoned grilled mahi with a soy ginger glaze, topped with marinated onion, grilled pineapple and fresh avocado, on a brioche bun, with a side of tartar sauce

GARLIC PRIME RIB DIP 19

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

Add Mozzarella or Giardiniera \$1

TIPSY STOUT BURGER 17

100% Angus Beef covered with housemade Merkts cheddar cheese sauce, crispy haystack onion strings and our housemade stout glaze, on a toasted pretzel bun

TURKEY BURGER 17

Our housemade turkey blend, topped with chipotle aioli, avocado, lettuce and mozzarella, on a toasted brioche bun

FARM BURGER 17

100% Angus Beef topped with cheddar cheese, egg, bacon and Boursin mayo, on a toasted brioche bun

HOUSEMADE BLACK BEAN BURGER 16

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

CLUCK YEA!

All served on a brioche bun, unless noted.

DOUBLE DECKER CHICKEN MELT 19

2 beer-battered fried chicken breasts topped with housemade Merkts cheddar cheese sauce, lettuce, onion and pickles

THE CLUCKER 14

Grilled chicken breast, bacon, mayo, tomato, mozzarella, crushed potato chips and lettuce

BOURBON HONEY MUSTARD CHICKEN SANDWICH 15

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

NASHVILLE HOT 14

Crispy fried chicken breast, topped with slaw, pickles and our Nashville hot sauce

FLATBREADS

All served on an authentic Italian stone-oven baked pizza crust, topped with our special seasoning "dust".

BBQ CHICKEN & PINEAPPLE 15

Mozzarella and gouda cheese, covered with diced bbq chicken, onion slices and pineapple, with a drizzle of bbq sauce

VERY VERY VEGGIE 14

Olive oil, roasted tomatoes, arugula, red peppers, onion, mushrooms and goat cheese, with a balsamic drizzle

CHICAGO PRIME 19

Roasted garlic and shaved slices of prime rib, smothered with grilled onions and mozzarella, served with giardiniera

BARBACOA 18

Slow-roasted beef barbacoa, topped with diced tomato, cilantro, jalapeños, chipotle aioli and pepper jack cheese

MAINS**

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

THE ORIGINAL MAC 'N CHEEZ 15

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

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

FISH & CHIPS 19

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

CRISPY SHRIMP TACOS 18

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

FRIED AVOCADO TACOS 16

Fried slices of avocado, garnished with lime-marinated cabbage, chipotle aioli and corn salsa, served with beans and rice

BLACKENED MAHI-MAHI TACOS 18

Grilled wild-caught South Pacific mahi-mahi tacos garnished with chipotle aioli, mango salsa and lime slaw, served with beans and rice

BARBACOA STREET TACOS 17

Soft corn tortillas topped with slow braised beef barbacoa, garnished with diced onion and cilantro, served with beans and rice and salsa verde

GRILLED SALMON 21

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

GARLIC CHEESE TORTELLINI 16

Tri-colored cheesy tortellini, smothered in a garlic butter sauce, with roasted red peppers, Parmesan and basil

SIDES 4 EACH

Fries • Tater Tots • Potato Chips
Brown Rice & Quinoa • Veggie of the Day
Cuban Black Beans & Rice • Side Salad

**3% credit card fee on all credit card transactions
4% discount will be applied to all cash transactions**

WINE

SPARKLING	Glass	Btl
La Marca, Prosecco	split 13	
Mionetto, Prosecco	10	33
Lynfred, Rose	11	37
WHITE		
Ecco Domani, Pinot Grigio	10	33
Kim Crawford, Sauv Blanc	14	42
Geyser Peak, Sauvignon Blanc	9	29
Canyon Road, Chardonnay	10	33
Houge, Reisling	11	37
Lynfred, Vin White	11	37
RED		
Canyon Road, Cabernet	10	33
Louis Martini, Cabernet	11	37
Canyon Road, Merlot	10	33
Mark West, Pinot Noir	11	37
Lynfred, Vin Red	11	37

SANGRIAS

A different way to sip vino!

RED

Pitcher 35 Glass 9

Smirnoff Orange Vodka, pomegranate syrup, orange juice, merlot

CITRUS

Pitcher 35 Glass 9

Deep Eddy Peach Vodka, St-Germain Elderflower Liqueur, fresh lemon, orange juice, sauvignon blanc

ITALIAN FIZZY

Pitcher 35 Glass 9

Malfy Lemon Gin, Cointreau, strawberry syrup, fresh lemon, strawberry slices, prosecco

SOCIAL COCKTAILS

*Made for sharing with old friends or new ones!
See our variety of sangrias for additional options to share.*

THE TRANSFUSION

Pitcher 33 Glass 8

Tito's Handmade Vodka, grape juice, lime juice, ginger ale

YOURS AND MAI TAI

Pitcher 35 Glass 10

Bacardi Light Rum, Cointreau, pineapple juice, fresh lime, orgeat syrup, Myers Dark Rum

POM GINGER LIMEADE

Pitcher 35 Glass 9

Smirnoff Red, White & Berry Vodka, pomegranate syrup, fresh lime, simple syrup, ginger beer

NON-ALCOHOLIC BEVERAGES

STRAWBERRY MINT LEMONADE

Fresh lemon, strawberry syrup, muddled mint

BERRY BULL COOLER

Raspberry syrup, fresh lime, Red Bull

RED BULL

Original, Sugar Free, Yellow or Blue

FRESH BREWED UNSWEETENED TEA

ROOT BEER "ON TAP"

No free refills

BOTTOMLESS COKE, DIET COKE, SPRITE, GINGER ALE OR LEMONADE

Add Strawberry, Raspberry or Pomegranate syrup for \$1



PARTY WITH US!

ANY EVENT. ANY SIZE. ANY OCCASION.

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

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**ADDICTIVE FOOD
CREATIVE BREWS®**
Since 2006

HAND-CRAFTED COCKTAILS

THE BLOODY MARY TOWER

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

THG OLD FASHIONED

Bulleit Bourbon, demerara syrup, angostura bitters, orange bitters

STRAWBERRY WHISKEY SOUR

Bulleit Rye, strawberry syrup, fresh lemon, fresh strawberry

TAP HOUSE MULE

Tito's Handmade Vodka, agave nectar, ginger beer, fresh lime

JALISCO EXPRESS

Blanco Tequila, fresh lime juice, agave syrup, basil leaves, 2 cucumber slices and 2 jalapeño slices, muddled & shaken, topped with soda, with a Tajin rimmed glass

PALOMA

Patron Tequila, lime juice, grapefruit juice

WATERMELON MOJITO

Bacardi, simple syrup, muddled watermelon, limes and mint, shaken, topped with ice and ginger ale

HOUSE TEA

Twisted Tea and Smirnoff Citrus spiked with your choice of raspberry, strawberry or peach puree, served in a mason jar

WHITE TEA

Tito's Handmade Vodka, Peach Schnapps, our THG housemade sour, served in a mason jar

LONG ISLAND

Tap House 4 liquor blend, our THG housemade sour, topped with Coke, served in a mason jar

PEACH TEA

Gin, vodka, rum, Peach Schnapps, our THG housemade sour, splash of cranberry juice, served in a mason jar

THE TRANSFUSION

Tito's Handmade Vodka, grape juice, lime juice, ginger ale, lime wedge

MARTINIS

Finest spirits and freshest ingredients, expertly shaken and served iced cold!

LOTUS BLOSSOM

Smirnoff Passion Fruit Vodka, Smirnoff White Grape Vodka, pomegranate syrup, topped with a splash of Sprite

RASPBERRY BREEZE

Tito's Handmade Vodka, Aperol, raspberry syrup, fresh lemon

PB&J MARTINI

Skrewball Whiskey, Chambord, Frangelico

TEXAS MARTINI

Deep Eddy Peach Vodka, pineapple juice, fresh lime juice, simple syrup, garnished with lime and a jalapeño slice

MARGARITAS

THG MARGARITA

Silver Tequila, Cointreau, fresh lime, our THG housemade sour

WATERMELON SPICY MARGARITA

Reposado Tequila, Cointreau, fresh lime, jalapeño, agave nectar, watermelon syrup, kosher salt

RASPBERRY CHAMPAGNE MARGARITA

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

POPPING BOBA DRINKS

SPICY MANGO BOBARITA

Silver Tequila, orange liqueur, our THG housemade sour, agave, jalapeños, mango boba pearls, Tajin rim

BLUEBERRY BOBATINI

Smirnoff Blueberry Vodka, Triple Sec, fresh lemon, Monin blueberry syrup, blueberry boba pearls, Pop Rocks rim

CHERRY BOBA LIMEADE

Smirnoff Cherry Vodka, fresh lime, simple syrup, cherries, cherry boba pearls

RED BULL COCKTAILS

LONG ISLAND ENERGY

Vodka, gin, rum, tequila, our THG housemade sour, Red Bull

RED BULL "MULE"

Smirnoff Orange Vodka, fresh lime, Red Bull



BEER

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