

## WINE

### SPARKLING

	Split	Btl
La Marca, Prosecco	14	38
La Marca, Sparkling Rose	14	38

### WHITE

	Glass	Btl
Ecco Domani, Pinot Grigio	10	33
Kim Crawford, Sauv Blanc	14	42
Whitehaven, Sauvignon Blanc	11	42
Canyon Road, Chardonnay	10	33
Hess Shirtail, Chardonnay	11	37
Pacific Rim, Riesling	11	37

### RED

Canyon Road, Cabernet	10	33
Louis Martini, Cabernet	11	37
Canyon Road, Merlot	10	33
Hahn, Pinot Noir	12	39
Line 39, Red Blend	11	37

## MOCKTAILS

### STRAWBERRY MINT LEMONADE

Fresh lemon, strawberry syrup, muddled mint

### BLUEBERRY BASIL LEMONADE SMASH

Fresh lemon, blueberry syrup, fresh basil

### WATERMELON CUCUMBER COOLER

Watermelon syrup, agave, lime, cucumber

## PARTY WITH US!

**ANY EVENT. ANY SIZE.  
ANY OCCASION.**

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

*For more info or to book your next event with us visit*

**TAPHOUSEGRILLS.COM/  
PARTIES-EVENTS**

## CRAFT ON TAP

### TITO'S LEMON SHAKE-UP

Our housemade, fresh-squeezed lemonade recipe

### MARGARITA

Silver tequila, Triple Sec, agave syrup, housemade sour mix

**Pick your Rim:**

Tajin, Sugar or Salt

### SANGRIA

Peter Vella Wine, Cruzan Passion Fruit Rum, peach puree, strawberry puree, pineapple juice, orange juice

**Spike it with an extra rum shot +\$3.50**

**Flavor Choices:** Regular, Strawberry, Peach, Mango, Raspberry, Passion Fruit or Spicy Lime

## COCKTAILS

### ESPRESSO MARTINI

Vanilla Vodka, Mr Black Cold Brew Coffee Liqueur, simple syrup

### LAVENDER FRENCH 75 SPRITZ

Hendricks, lemon juice, simple syrup, champagne splash, lemon twist

### ELDERFLOWER APEROL SPRITZ

Aperol, St Germain, La Marca Prosecco, splash of soda, orange wedge

### TIRAMISU MARTINI

Smirnoff Vanilla, Kahlua, Frangelico, Chili Orchata in a chocolate painted martini glass

### BLUEBERRY LEMONDROP

Choice of Camarena Blanco or Tito's Handmade Vodka, Triple Sec, blueberry puree, housemade sour mix, lemon garnish

### SMOKEY STRAWBERRY HEAT

Mezcal Union Uno Joven, Ancho Reyes verde, strawberry syrup, lime juice, simple syrup, jalapeño slice

### BARREL AGED BULLEIT OLD FASHIONED

Aged with smoked maple syrup, oranges, cherries

### RASPBERRY CHAMPAGNE MARGARITA

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

### THE BLOODY MARY TOWER

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

**3% credit card fee on all credit card transactions**

**4% discount will be applied to all cash transactions**



**TAPHOUSEGRILLS.COM**

\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 04/25



# MENU



SNACKS



- GRILLED BUFFALO CHICKEN DIP 14**  
Buffalo, bacon ranch dip served warm with cucumbers, sea salted fried flour tortilla chips and carrots
- BEEF + CILANTRO EMPANADAS 15**  
With chimichurri sauce
- BBQ POT ROAST SLIDERS 15**  
Served on mashed potatoes and brioche buns
- PICKLE FRIES 10**  
Served with chipotle aioli and our buttermilk ranch

- FRESH, SQUEAKY WISCONSIN CHEDDAR CHEESE CURDS 15**  
From Ellsworth Cooperative Creamery, made from scratch, with our seasoned breading, served with marinara
- 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
- PORK POT STICKERS 14**  
Served with spicy soy ginger and our Award-Winning Exotic Sauce for dipping
- 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

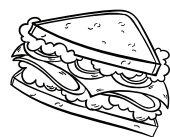


WINGS

- Choice of crispy breaded fried or grilled chicken wings, served with celery and choice of ranch or bleu cheese dressing
- TRADITIONAL 16**
- BONELESS 13**
- Sauce Choices*  
BBQ, Classic Buffalo, Asian Zing, Exotic, Bourbon Honey Mustard

SALADS\*\*

- Dressings served on the side, unless noted (tossed upon request).*
- BBQ CHICKEN SALAD . . . . . 16**  
Mixed greens, shredded cheese blend, corn salsa, tomato, cucumber, tossed in ranch, topped with barbecue grilled chicken, tortilla strips and avocado
- STEAK & ALE WEDGE . . . . . 17**  
Grilled, seasoned USDA Prime flat iron steak, wedge of iceberg lettuce, tomato, bleu cheese crumbles and crispy haystack onion strings, with bleu cheese dressing
- MAMBO CAESAR SALAD WITH GRILLED CHICKEN . . . . 15**  
Chopped Romaine tossed with our horseradish Caesar-style dressing, topped with chicken, tomato, bleu cheese crumbles, pretzel croutons and Parmesan cheese
- GRILLED SALMON SALAD . . . . . 17**  
Grilled salmon over a bed of mixed greens, arugula, roasted red pepper, goat cheese and pretzel croutons, with balsamic vinaigrette



HANDHELDS

- Our sandwiches are made with local breads and rolls from ButterCrumb Bakery, served with choice of fries, tater tots or baby house salad.*
- Additional toppings & sauces available for 75¢ each.*
- Sub a gluten-free bun for \$3.*
- TIPSY HAM & CHEESE . . . . . 16**  
Layers of ham and Swiss with jammy bourbon cherries piled high, served on toasted sourdough
- TWISTED PULLED PORK SANDWICH . . . . . 17**  
Pulled pork piled high on toasted ciabatta, chimichurri, pickled red onions, arugula and goat cheese
- GRILLED CALI CHICKEN CLUB . . . . . 17**  
Two grilled chicken breasts topped with mozzarella, sliced avocado, lettuce and bacon, stacked high on sourdough bread
- TAVERN STEAK SANDWICH . . . . . 23**  
Prime-cut flat iron steak, sliced, topped with Brewpub Dijon sauce, caramelized onions, bleu cheese crumbles and lettuce on sourdough
- BOURBON HONEY MUSTARD CHICKEN SANDWICH . . 16**  
Grilled or fried chicken smothered in housemade bourbon honey mustard sauce, topped with bacon, lettuce and onion, served on a pretzel bun
- THE SHROOM . . . . . 15**  
Portabella mushroom, mozzarella and Swiss cheese, arugula, balsamic vinaigrette and roasted red peppers on a ciabatta roll
- TEXAS BBQ CHUCK ROAST SANDWICH . . . . . 18**  
Slow roasted, piled high on an onion roll, with onion strings, pickle slices and barbecue sauce
- PESTO CHICKEN & BACON WRAP . . . . . 16**  
Grilled chicken, mozzarella and Parmesan cheeses, lettuce, tomato, bacon and pesto ranch dressing, wrapped in a flour tortilla
- HOT N’ SPICY CRISPY CHICKEN WRAP . . . . . 16**  
Crispy boneless Buffalo chicken, romaine, carrot, celery, ranch dressing and shredded cheddar, wrapped in a flour tortilla

BURGERS\*\*

Our burgers are made with local breads and rolls from ButterCrumb Bakery, served with choice of fries, tater tots or baby house salad.  
Add additional sauces for 75¢ ea, cheese \$1, bacon or avocado \$2.  
Sub gluten-free bun for \$3 or grilled chicken for no extra charge.

- BELLA BURGER . . . . . 19**  
100% Angus Beef topped with grilled portabella, egg and bacon, with Swiss cheese and arugula on a toasted ciabatta, with sriracha aioli on the side
- DOUBLE SMASH BURGER . . . . . 17**  
Double smash patties, on a toasted onion roll, topped with caramelized onions, American cheese, lettuce, mayo and pickle
- ABC BURGER . . . . . 18**  
100% Angus Beef, avocado, bacon, cheddar, lettuce, onion and tomato on a toasted brioche bun
- TAP HOUSE BREW BURGER . . . . . 16**  
100% Angus Beef topped with choice of cheese, on a toasted brioche bun, with lettuce, onion and pickle

*Cheese Choices:* Housemade Merkts cheddar cheese sauce, bleu cheese, American, cheddar, mozzarella, Swiss, pepperjack

- BIG PORKER BURGER . . . . . 18**  
100% Angus Beef patty, barbecue pork, Merkts cheddar cheese sauce and crispy onion strings, on a pretzel bun
- TEJANO BURGER . . . . . 19**  
2-4oz patties, jalapeno, pepperjack, sriracha aioli, avocado, tortilla chips, lettuce, onion and tomato, served with a charred jalapeno pepper on a toasted brioche bun
- HOUSEMADE BLACK BEAN BURGER . . . . . 16**  
Hand-mixed black beans, red pepper and spices, served with avocado, corn salsa, lettuce and chipotle aioli on a toasted brioche bun

SIGNATURE MAINS\*\*

- Sub gluten-free corn tortillas on tacos for \$1*
- NOT YOUR GRAMMAS POT ROAST 20**  
Piled high and served with mashed potatoes and seasonal veggies
- PRIME FLAT IRON & FRITES 28**  
10oz USDA Prime Cut Steak topped with chimichurri and served with fries
- SOY GINGER SALMON 22**  
Grilled salmon marinated in our soy ginger glaze, served with mashed potatoes and seasonal veggies
- ZESTY PESTO PENNE 17**  
Tossed with roasted red pepper, portabella mushroom, basil and Parmesan
- Add Chicken \$5 Shrimp \$6*
- FISH & CHIPS 18**  
Icelandic cod, hand-dipped in our housemade Sam Adams beer-batter, crispy fried, with coleslaw and tartar sauce
- PRIME TEXAS STEAK TACOS 19**  
Two prime cut steak tacos served with pico de gallo, shredded cheese, cilantro and chipotle aioli, with beans and rice
- CRISPY SHRIMP TACOS 18**  
Three rock shrimp tacos garnished with lime-marinated cabbage, corn salsa and chipotle aioli, with beans and rice
- THE ORIGINAL MAC ‘N CHEEZ 16**  
Our 5 cheese blend sauce poured over cavatappi noodles, topped with Parmesan and toasted bread crumbs
- Add Bacon \$3 Chicken \$5 Shrimp \$6*



SIDES 4 EACH

Fries, Tater Tots, Mashed Potatoes, Seasonal Veggies, Cuban Black Beans & Rice, Side Salad

DESSERT



- KENTUCKY BOURBON PECAN PIE . . . . . 7**  
Drizzle of caramel sauce
- FUNNEL CAKE WEDGIE . . . . . 7**  
2 funnel cakes tossed in cinnamon sugar wedged with ice cream, chocolate sauce drizzle, powdered sugar, served with Reese’s Miniatures Milk Chocolate Peanut Butter Cups
- CHOCOLATE PUDDING CAKE . . . . . 8**  
A mouthful of chocolate pudding between two layers of dark moist chocolate cake, topped with whipped cream and raspberry sauce