

# WINE LIST

## WHITE

7	25	<b>MOSCATO</b>   Salt of the Earth   Madera, California
7	7	<b>RIESLING</b>   Fenn Valley   Fennville, Michigan
7	25	<b>PINOT GRIGIO</b>   Noble Vines   Monterey County
9	9	<b>SAUVIGNON BLANC</b>   Starborough Marlborough, New Zealand
6	22	<b>CHARDONNAY</b>   Santa Rita 120 Flavors of passion fruit, kiwi, guava, and citrus
9	9	<b>CHARDONNAY</b>   Hahn   Monterey County peach and melon with hints of vanilla and oak
11	39	<b>CHARDONNAY</b>   Black Stallion Napa Valley, California citrus, chamomile, orange blossom, and brown butter
8	28	<b>ROSE</b>   Noble Vines   Central Coast, California grapefruit, strawberry, and cherry, with a creamy finish
6	22	<b>MERLOT</b>   Santa Rita 120   Central Valley, Chile currant, black cherry, plum, oak, and smoke
7	7	<b>MALBEC</b>   Altos   Mendoza, Argentina fresh plums, cherries, and white pepper
9	9	<b>PINOT NOIR</b>   Hahn   Monterey, California tangy cherry, hints of oak and spice
6	22	<b>CABERNET</b>   Santa Rita 120   Central Valley, Chile peach and melon, hints of vanilla and oak
8	8	<b>CABERNET</b>   Louis Martini Centric Napa Valley, California ripe plum, black currant, dark fruit
13	49	<b>CABERNET</b>   Black Stallion   Napa Valley, California bold, velvety cassis, plum, blackberry, and dried apple
9	9	<b>PROSECCO</b>   Lunetta   Veneto, Italy 187ml   Veneto, Italy
8	8	<b>BRUT</b>   Segura Vindas   Spain 187ml   Spain
25	25	<b>BRUT</b>   Jaume Serra Cristalino   750ml Veneto, Italy

## RED

# COCKTAILS

## GRAPES

9	9	<b>TROPICAL TIGER MULE</b> Stoli Crushed Pineapple vodka, mango-jalapeno simple syrup, lime fresh mint leaf, jalapeno slice, lime juice, reed's ginger beer, pear juice
9	9	<b>THE FRENCHMEN</b> iron fish woodland gin, elderflower liquor, fresh grapefruit juice, tonic 8.5
8	8	<b>SATURDAY IN THE PARK</b> dark rum, mango rum, pineapple, orange & cranberry juice on rocks with orange & maraschino cherry 9
8	8	<b>SPICE OF LIFE</b> MARGARITA Homitas Resposado Tequila, Gran Gala, fresh orange juice, mango juice, slice of jalapeno, and chipotle spiced rim 9
8	8	<b>TROPICAL WHITE SANGRIA</b> taphose white Sangria with tropical flavors serve on the rocks with fresh orange, lime and pineapple 9
8	8	<b>DOWNTOWN TRAVELER</b> white rum, melon liquor, blue curacao, peach schnapps, pineapple & cranberry juice, on rocks with pineapple wedge 8
9	9	<b>THE OLD TIMER</b> buffalo trace bourbon, simple syrup, lemon twist, served over a large ice cube 7.5
9	9	<b>HOUSE OLD FASHIONED</b> eagle rare whiskey, house bitters, sugar cube, luxardo cherry, orange slice 9
9	9	<b>HOUSE MANHATTAN</b> buffalo trace bourbon, cocchi sweet vermouth, cider vermouth, house bitters, orange twist 9

# DESSERTS

9	9	<b>FLOURLESS SWEET</b> flourless chocolate torte with rich chocolate ganache
9	9	<b>CHOCOLATE</b> infused with fresh vanilla bean and sprinkled with maldon sea salt 6.95 GF
9	9	<b>TORTE</b> maldon sea salt 6.95 GF
9	9	<b>DARK</b> mascarpone cheese, cream cheese infused with vanilla, dark chocolate, crisp graham cracker crust 5.95
9	9	<b>SALTED CARAMEL</b> BREAD PUDDING sweet + salty = happy 5.95

# KALAMAZOO'S ORIGINAL WOOD-FIRED PIZZA

<b>4 CHEESE</b> shredded mozzarella, gruyère, fontina, parmesan, tomato sauce 10"	<b>SAUSAGE</b> italian sausage, sauteed sweet peppers, caramelized onion, smoked gouda, parmesan 10" 11.95   14" 14.95
<b>MARGHERITA</b> fresh mozzarella, basil, tomato sauce, olive oil 10" 11.95   14" 14.95	<b>DIABOLA</b> toasted sausage, mushrooms, fresh pepperoni, tomato sauce, olive oil 10" 11.95   14" 14.95
<b>MUSHROOM</b> portobello mushroom, spinach, kalamata olive oil, roasted garlic sauce, goat cheese 10" 11.95   14" 14.95	<b>POLYNESIAN PULLED PORK</b> spicy pulled pork, fresh pepperoni, tomato sauce, olive oil, fresh mozzarella, parmesan, tomato sauce 10" 11.95   14" 14.95
<b>CABBAGE</b> smoked pork, onion, parmesan, tomato sauce, olive oil 10" 11.95   14" 14.95	<b>spinach, garlic cream, and a cracked egg on top 10" 11.95   14" 14.95</b>

## BUILD YOUR OWN

includes your choice of sauce, cheese, 2 veggies, and 2 meats.  
Additional toppings add 50¢  
10" 11.95 | 14" 14.95 each

<b>SAUCE</b> tomato sauce, garlic cream, garlic oil, pesto, spicy bbq	<b>CHEESE</b> parmesan, fresh mozzarella, shredded mozzarella, goat cheese, smoked gouda, feta
<b>VEGGIES</b> peppers, spinach, tomato, kalamata olive, onion, artichoke hearts, pepperoncini, portobello mushrooms, fresh pineapple	<b>MEATS</b> sausage, pepperoni, bacon, capicola ham, grilled chicken, pork belly, pulled pork

## EVERY DAY HAPPY HOURS

4pm-6pm \$2 off drafts, bites, and wings  
(except PBR - it's always happy)



SCAN TO APPLY!

# WEEKLY SPECIALS

## MONDAY

TEMPORARILY  
CLOSED ON  
MONDAYS

## TUESDAY

TEMPORARILY  
CLOSED ON  
TUESDAYS

## WEDNESDAY

Whiskey Wednesday  
30% off whisk(e)ys, bourbons, & scotches

## THURSDAY

Weekend Wine'd Up  
\$2 off wine by the glass

## FRIDAY

Welcome to the Weekend!

## Low Country Shrimp Boil

\$16.98 (1/2 LB.) OR \$24.99 (FULL LB.)  
with sausage, corn & potato-after 4pm

## SATURDAY

### Prime Rib Night

\$18.99 (12 oz. cut OR \$24.99 (16 oz. cut  
with green beans and mashed potato-  
after 4pm

## SUNDAY

### Bloody Mary Bar & Brunch

NOON 'til 3 pm

# BITES

V Vegetarian GF Gluten Free NOTE: we do not have a gluten free kitchen

**TATER TOTS** parmesan-truffle-ranch flavored house-made tater tots, choice of dip 7.95 V

**KOREAN BBQ MEATBALLS** house-made meatballs with korean gochujang bbq and spicy kimchi 10.95

**POPCORN SHRIMP** fried buttermilk shrimp, sweet chili sauce, spicy aioli 10.95

**AHI TUNA & WONTONS** fresh ahi tuna, sesame-soy marinade, scallion, cucumber, pickled jalapeno, red pepper, sriracha aioli, fried wonton, sesame seed 10.95

**TRUFFLE-PARM FRIES** house cut, truffle oil, parmesan, herbs 6.95 V

**CALAMARI** fried calamari, spicy aioli, sweet chili 10.95

**SOUTHWEST CHICKEN EGG ROLLS** chicken breast, corn, black beans, poblano pepper, monterey jack, spinach, served with chipotle ranch crema 9.95

**EDAMAME** steamed in the shell, asian marinade 4.95 V

**MEXICAN STREET CORN NACHOS** corn tortilla chips, sauteed corn, black beans, garlic crema, lime juice, tomato, red onion, four cheese blend, queso fresco, cumin & cayenne pepper 10.95 V  
ADD BEEF, CHICKEN OR PULLED PORK +4

**CAULIFLOWER BITES** baked and fried cauliflower bites served with celery, carrot sticks, blue cheese dressing and choice of sauce - cajun, sweet & spicy, buffalo, honey-bourbon, korean bbq or everything bagel 10.95 V

## WINGS

7 jumbo drums and wings served with celery, carrot sticks, and blue cheese dressing 11.95

**CHOOSE YOUR SAUCE** cajun, sweet & spicy, korean bbq, buffalo, honey-bourbon, everything bagel

**TRIO** 12 wings, pick three flavors and get four of each flavor 19.95

## SOUPS & GREENS

cup 3.75 bowl 4.50

**TOMATO CREAM**  
V

**BROCCOLI CHEDDAR**  
V

**CHICKEN GUMBO**

### ADD TO SALAD

grilled chicken breast +5 atlantic salmon filet +7  
garlic grilled shrimp +7 steak skewer +7 quinoa patties +4

**MEXICAN GRAIN SALAD** quinoa, grape tomato, grilled corn, black bean, red cabbage slaw, spinach, avocado, fried tortilla, queso fresco, orange lime dressing 11.95 V GF

**ASIAN CHOP SALAD** romaine, cabbage, grilled chicken breast, grape tomatoes, peppers, edamame, snow peas, peanuts, jicama, cucumber, crispy fried wontons, sesame citrus vinaigrette 12.95

**CAESAR** crisp romaine, croutons, parmesan, classic dressing 4.95 V

**BROWN DERBY** field greens, romaine, roasted turkey, smoked pork belly, avocado, tomato, egg, blue cheese crumbles, edamame, cucumbers 13.50 GF

**MIXED GREENS** field greens, grape tomatoes, english cucumbers, croutons, citrus vinaigrette 4.50 V

Ask your server about menu items that are cooked to order or served raw. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

# SANDWICHES

ON A RENZEMA'S BRIOCHE BUN WITH SALT AND PEPPER CHIPS

\*\* GLUTEN FREE BUNS AVAILABLE UPON REQUEST \*\*

subs: house cut fries • veg of day • soup +2 • truffle fries +2 • side salad +2.50

Add Cheddar, Blue, Smoked Gouda, Swiss, Chipotle Jack +1

## THE TAP HOUSE

half pound prime burger, spring mix, lettuce, tomato, onion 12.95  
ADD CHEESE +1 ADD BACON +2

**ALL-DAY BREAKFAST** half pound prime burger, fried egg, feature thick-cut bacon, cheddar, spring mix, tomato, and onion 15.95

**BLACKSTONE MELT** (2) 4oz beef patties, corned beef, swiss, sauerkraut, 1000 island dressing, marble rye bread 14.95

**TSUNAMI BURGER** seared ahi tuna, house crab salad, arugula, avocado, and tomato, on a ciabatta bun 16.95

**AVOCADO CHICKEN CLUB** grilled chicken breast, fresh avocado, avocado crema, crispy bacon, smoked gouda, lettuce, onion, tomato 12.95

**REUBEN** sliced corned beef, sauerkraut, baby swiss cheese, 1000 island dressing, marble rye 10.95

**THE CHEESESTEAK** slow roasted beef, caramelized white onion, roasted red pepper, and provolone, on a hoagie bun 14.95

**TURKEY BURGER** turkey bacon burger, apple fennel slaw, spring mix lettuce, tomato, onion, cranberry compote 13.95

**CHICAGO DOGS** twin dearborn sausage co. all beef dog, poppy-seed bun, tomato, relish, onion, pickle, sport peppers, yellow mustard 9.95

**PORTOBELLO & SWISS** marinated & grilled portobello, roasted red pepper, caramelized onion, swiss, arugula, tomato, rye bread 10.95 V

**CAROLINA PULLED PORK** slow roasted pork, sweet & spicy bbq, tangin carilina coleslaw, brioche bun 11.95

## TAP TACOS

all tacos served with tortilla chips & salsa

**THAI CHILI PORK** thai cabbage slaw, dynamite sauce, cilantro, pickled red onion 12.95

**MOJO CHICKEN** slow cooked mojo chicken breast, pineapple-mint salsa, white cabbage tossed in chipotle ranch crema, queso fresco 11.95

**MAHI MAHI** white corn tortillas, mahi mahi, red cabbage slaw, avocado crema, salsa 13.95

**THE VEGAN JACK** bbq jack fruit, black bean & sweet corn slaw, white corn tortillas 11.95 V

## MAINS

**GRILLED RIBEYE CHIMICHURRI** marinated and grilled ribeye, rustic house chimichurri, roasted tomato, sautéed asparagus, smashed and fried yukon gold potato 24.95

**BUILD YOUR OWN RAMEN** japanese ramen noodles, seasonal vegetables, scallions, cilantro, jalapeño, shiitake-miso broth 11.95 V TOFU, MEATBALLS, PORK BELLY, PULLED PORK OR CHICKEN BREAST +5 SHRIMP OR STEAK SKEWER +7

**FOUNDERS DIRTY BASTARD SAUSAGE** founders dirty bastard bratwurst, grilled, caramelized caraway onion, bacon braised cabbage, drunken apple, golden buttermilk mashed potatoes 13.95

**FISH & CHIPS** beer battered haddock, house-cut fries, rémoulade 15.95

**TEXAS SPICED BRISKET** texas spiced & braised beef brisket, smoked gouda grits, and green beans with beef gravy 18.95

**CHICKEN SCHNITZEL** sautéed, breaded, natural chicken breast, spaetzle, bacon braised cabbage, drunken apples, caper butter 14.95  
ALLA HOLSTEIN (A SUNNY SIDE UP EGG AND ANCHOVIES) +3.00

**CITRUS MUSTARD GLAZED SALMON** grilled faroe island salmon, citrus mustard glaze, asparagus, smashed & fried yukon gold potato 18.95

## TAP MACS

**DOUBLE PORK** pork belly & pulled pork shoulder 14.95

**BUFFALO BLUE** buffalo spiced chicken breast & crumbled blue cheese 14.95

**CLASSIC** our signature four cheese blend, cavatappi pasta, toasted bread crumbs 11.95 V

**BRISKET MAC** stout braised brisket, sauteed wild mushrooms, haystack onions 16.95