

WINE LIST

WHITE

7	25	MOSCATO Salt of the Earth Madera, California grassy fruity aromas of dried kumquat and strawberry
7	7	RIESLING Fenn Valley Fennville, Michigan semi dry, aromas of apple and peach blossoms
7	25	PINOT GRIGIO Noble Vines Monterey County juicy nectarine, lemon curd, hint of mineral
9	9	SAUVIGNON BLANC Starborough Marborough, New Zealand flavors of passion fruit, kiwi, guava, and citrus
6	22	CHARDONNAY Santa Rita 120 Central Valley, Chile peach and melon with hints of vanilla and oak
9	9	CHARDONNAY Hahn Monterey County peach, pineapple, and lemon, subtle apple & oak
11	39	CHARDONNAY Black Stallion Napa Valley, California citrus, chamomile, orange blossom, and brown butter
8	28	ROSE Noble Vines Central Coast, California grapefruit, strawberry, and cherry, with a creamy finish

RED

6	22	MERLOT Santa Rita 120 Central Valley, Chile current, black cherry, plum, oak, and smoke
7	7	MALBEC Altos Mendoza, Argentina fresh plums, cherries, and white pepper
9	9	PINOT NOIR Hahn Monterey, California tangy cherry, hints of oak and spice
6	22	CABERNET Santa Rita 120 Central Valley, Chile peach and melon, hints of vanilla and oak
8	8	CABERNET Louis Martini Centric Napa Valley, California ripe plum, black currant, dark fruit
13	49	CABERNET Black Stallion Napa Valley, California bold, velvety cassis, plum, blackberry, and dried apple

BUBBLES

9	9	PROSECCO Lunetta Veneto, Italy 187ml Veneto, Italy
8	8	BRUT Segura Vindas Spain 187ml Spain
25	25	BRUT Jaume Serra Cristalino 750ml Veneto, Italy

GRAB IT COCKTAILS

HOUSE MANHATTAN buffalo trace bourbon, cider vermouth, sweet vermouth, orange twist 9	HOUSE OLD FASHIONED eagle rare whiskey, house bitters, sugar cube, luxardo cherry, orange slice 9	THE OLD TIMER buffalo trace bourbon, simple syrup lemon twist, served over a large ice cube 7.5	NEW YORK SOUR rittenhouse rye, house sour mix, malbec, large ice cube 10
HONEY PEAR MARGARITA resposado tequila, gran gala, honey-cinnamon simple syrup and pear juice 9.50	THE FRENCHMEN iron fish woodland gin, elderflower liquor, fresh grapefruit juice, tonic 8.5	APPLE-CINNAMON MULE titto's vodka, house apple-cinnamon simple syrup, ginger beer 8	MAPLE BACON SMASH buffalo trace bourbon, maple syrup, lemon juice 8.50
HOUSE CARAMEL sweet + salty = happy 5.95	CHOCOLATE TORTIE flourless chocolate tortie infused with fresh vanilla bean and sprinkled with maldon sea salt 6.95 GF	CHOCOLATE TURTLE mascarpone cheese, cream cheese infused with vanilla, dark chocolate, crisp graham cracker crust 5.95	SALTED CARAMEL BREAD PUDDING

DESSERTS

KALAMAZOO'S ORIGINAL WOOD-FIRED PIZZA

4 CHEESE

shredded mozzarella, gruyère, fontina, parmesan, tomato sauce
10" 8.95 | 14" 11.95

MARGHERITA

fresh mozzarella, basil, tomato sauce, cherry tomatoes
10" 10.95 | 14" 13.95

MUSHROOM

portobello mushrooms, spinach, kalamata olives, roasted garlic sauce, goat cheese
10" 10.95 | 14" 13.95

CARBONARA

smoked bacon, parmesan, spinach, garlic cream, and a cracked egg on top
10" 11.95 | 14" 14.95

SAUSAGE

italian sausage, sauteed sweet peppers, caramelized onion, smoked gouda, parmesan
10" 11.95 | 14" 14.95

DIAVOLA

tomato sauce, fresh mozzarella, oregano, capicola ham, pepperoncini, garlic oil
10" 11.95 | 14" 14.95

POLYNESIAN PULLED PORK

spicy bbq, pulled pork, fresh pineapple, red onion, fresh cilantro, gruyère, cheddar cheese
10" 11.95 | 14" 14.95

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

SAUCE

tomato sauce, garlic cream, garlic oil, pesto, spicy bbq

VEGGIES

peppers, spinach, tomato, kalamata olive, onion, artichoke hearts, pepperoncini, portobello mushrooms, fresh pineapple

CHEESE

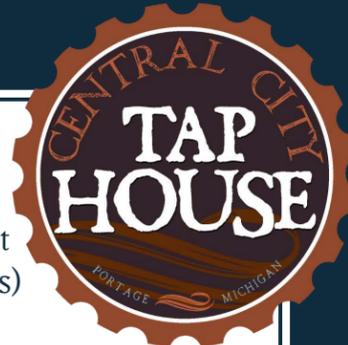
parmesan, fresh mozzarella, shredded mozzarella, goat cheese, smoked gouda, feta

MEATS

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)



MONDAY

Millennium Monday
30% off food for you and a guest
(may not be used on holidays)

TUESDAY

Twin Taco Tuesday
2 Mahi, pork, or jack fruit tacos
with tortilla chips \$6.95 'til 5pm

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

Bloody Mary Bar & Brunch

11am 'til 3pm

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

WEEKLY SPECIALS

DINNER MENU

BITES

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

DEVILED EGGS smoked paprika, capers 3.95 V GF

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 9.95

POPCORN SHRIMP fried buttermilk shrimp, sweet chili sauce, spicy aioli 9.95

LOBSTER FONDUE lobster in thick cheese fondue with scallions, roasted red peppers, and baguette 10.95 V

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 9.95

SOUTHWEST CHICKEN EGG ROLLS chicken breast, corn, black beans, poblano pepper, monterey jack, spinach, served with chipotle ranch crema 8.95

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

PORTOBELLO FRIES parmesan-fennel breaded portobello mushroom strips, served with curried mustard sauce 9.95

WINGS

7 jumbo drums and wings served with celery, carrot sticks, and blue cheese dressing 9.95

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 17.95

SOUPS & GREENS

cup 3.75 bowl 4.50

TOMATO CREAM
pesto parmesan crouton
V

BROCCOLI CHEDDAR
V

CHICKEN GUMBO

ADD TO SALAD

grilled chicken breast +4 atlantic salmon filet +6
garlic grilled shrimp +5 steak skewer +5 quinoa patties +4

MIXED GREENS

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

MEXICAN GRAIN SALAD

quinoa, grape tomato, grilled corn, black bean, red cabbage slaw, spinach, avocado, fried tortilla, queso fresco, orange lime dressing 10.95 V GF

PANZANELLA SALAD

mixed greens & arugula, roasted tomato & artichoke, English cucumber, feta, pickled red onion, grilled ciabatta croutons, basil pesto vinaigrette 11.95 V

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 12.50 GF

ASIAN CHOP SALAD

romaine, cabbage, grilled chicken breast, grape tomatoes, peppers, edamame, snow peas, peanuts, jicama, cucumber, crispy fried wontons, sesame citrus vinaigrette 11.95

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 14.95

BLACKSTONE MELT

two 4oz beef patties, corned beef, swiss cheese, sauerkraut, 1000 island dressing, marble rye bread 13.95

TSUNAMI BURGER

seared ahi tuna, house crab salad, arugula, avocado, and tomato, on a ciabatta bun 15.95

AVOCADO CHICKEN CLUB

grilled chicken breast, fresh avocado, avocado crema, crispy bacon, smoked gouda, lettuce, onion, tomato 12.95

FRIED GREEN TOMATO BLT

cornmeal-dusted fried green tomatoes, thick sliced bacon, lettuce and mayo on sourdough bread 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 12.95

CHICKEN & WAFFLE SLIDERS

southern fried chicken, belgian waffle, arugula, fried egg, sweet pickle, honey sriracha 12.95

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

TAP TACOS

all tacos served with tortilla chips & salsa

THAI CHILI PORK thai cabbage slaw, dynamite sauce, cilantro, pickled red onion 11.95

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 12.95

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

THE DAILY TACO - YOUR SERVER HAS ALL THE DETAILS!

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 +4.00 SHRIMP OR STEAK SKEWER +5.00

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 13.95

TEXAS SPICED BRISKET

texas spiced & braised beef brisket, smoked gouda grits, and green beans with beef gravy 17.95

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

NEW TO TAPHOUSE! PIZZA POT PIE

YES! IT'S A THING AND IT'S DELICIOUS... homemade tomato sauce is stewed with spicy italian sausage, fresh garlic, onions and green peppers, then whole crimini mushrooms are heaped into a crock with loads of wisconsin brick cheese and baked with a pizza crust top. Once flipped over, you have the perfect knife and fork dish. **These single serving "pies" take about 25 minutes to cook**, but they are worth the wait! Because of how this item is prepared, we can omit the mushrooms, but no other substitutions or additions are available. \$15.95

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

LOBSTER & SHRIMP treasures of the sea meet mac 16.95

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