

WINE LIST

WHITE

gls
btl

MOSCATO | Salt of the Earth | Madera, California 7 25

grassy fruity aromas of dried kumquat and strawberry

RIESLING | Fenn Valley | Fennville, Michigan 7 7

semi dry, aromas of apple and peach blossoms

GRIGIO | Noble Vines | Monterey County 7 25

nectarine, lemon curd, hint of mineral

SAUVIGNON BLANC | Starborough 9 9

flavors of passion fruit, kiwi, guava, and citrus

CHARDONNAY | Santa Rita 120 6 22

Central Valley, Chile

peach and melon with hints of vanilla and oak

CHARDONNAY | Hahn | Monterey County 9 9

peach, pineapple, and lemon, subtle apple & oak

CHARDONNAY | Black Stallion 11 39

Napa Valley, California

citrus, chamomile, orange blossom, and brown butter

ROSE | Noble Vines | Central Coast, California 8 28

grapefruit, strawberry, and cherry, with a creamy finish

RED

MERLOT | Santa Rita 120 | Central Valley, Chile 6 22

currant, black cherry, plum, oak, and smoke

MALBEC | Altos | Mendoza, Argentina 7 7

fresh plums, cherries, and white pepper

PINOT NOIR | Hahn | Monterey, California 9 9

tangy cherry, hints of oak and spice

CABERNET | Santa Rita 120 | Central Valley, Chile 6 22

berries, clove, vanilla

CABERNET | Louis Martini Centric 8 8

Napa Valley, California

ripe plum, black currant, dark fruit

CABERNET | Black Stallion | Napa Valley, California 13 49

bold, velvetyassis, plum, blackberry, and dried apple

BUBBLES

PROSECCO | Lunetta | Veneto, Italy 9 9

BRUT | Castalino | Spain 8 8

BRUT | Jaime Serra Cristallino | 750ml 25 25

Veneto, Italy

GRANT COCKTAILS

TROPICAL TIGER MULE

Stoli Crushed Pineapple vodka, mango-jalapeno simple syrup, fresh mint leaf, jalapeno slice, lime juice, reed's ginger beer, pear juice 9

THE FRENCHMEN

iron fish woodland gin, elderflower liqueur, fresh grapefruit juice, tonic 8.5

SATURDAY IN THE PARK

dark rum, mango rum, pineapple, orange & cranberry juice on rocks with orange & maraschino cherry 9

SPICE OF LIFE

Homitas Resposado Tequila, Gran Gala, fresh orange juice, mango juice, slice of jalapeno, and chipotle spiced rim 9

TROPICAL WHITE SANGRIA

and cranberry juice on teh rocks with orange and maraschino cherry

DESSERTS

FLOURLESS SWEET + SALTY

flourless chocolate torte with rich chocolate ganache infused with fresh vanilla bean and sprinkled with maldon sea salt 6.95 GF

CHOCOLATE TORTE

DARK mascarpone cheese, cream cheese infused with vanilla, dark chocolate, crisp graham cracker crust 5.95

CHOCOLATE TURTLE

SALTED CARAMEL BREAD PUDDING

sweet + salty = happy 5.95

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

\$16.99 (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

Ultimate Bloody Marys & Brunch

NOON 'til 3 pm

WEEKLY SPECIALS

LUNCH MENU

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

BITES

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

- DEVEILED 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 10.95

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 11.95

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

THE DAILY TACO your server has the details!

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

MAINS & MACS

FISH & CHIPS beer battered haddock, house cut fries, rémoulade 13.95

BUILD YOUR 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

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

LOBSTER & SHRIMP MAC treasures of the sea meet mac 16.95

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

LICKETY -LUNCH

BEFORE 4:00 P.M.
OUR LUNCH FAVORITES

3 CHEESE
sharp cheddar, smoked gouda, and swiss on sourdough 6.95 V

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

THE CUBAN
pulled pork shoulder, crispy bacon, yellow mustard, swiss cheese, dill pickles, ciabatta baguette 9.95

DOUBLE TAP MENU 8.95
YOUR CHOICE OF 2:
SOUP, SALAD, OR 1/2 SANDWICH

REUBEN
sliced corned beef, sauerkraut, baby swiss cheese, 1000 island dressing, marbled rye 9.50

ROASTED TURKEY BREAST
roasted turkey, house tangy mustard, bacon, chipotle jack cheese, spring mix, tomato, ciabatta baguette 8.95

CAROLINA PULLED PORK slow roasted pork, sweet & spicy bbq, tangy carolina coleslaw, brioche bun 9.95