

WINE LIST

WHITE

7	25	MOSCATO Salt of the Earth Madera, California
7	25	grassy fruity aromas of dried kumquat and strawberry
7	7	RIESLING Fenn Valley Fennville, Michigan
7	7	semi dry, aromas of apple and peach blossoms
7	25	PINOT GRIGIO Noble Vines Monterey County
9	9	juicy nectarine, lemon curd, hint of mineral
9	9	SAUVIGNON BLANC Starborough
9	9	flavors of passion fruit, kiwi, guava, and citrus
6	22	CHARDONNAY Santa Rita 120
6	22	peach and melon with hints of vanilla and oak
9	9	CHARDONNAY Hahn Monterey County
9	9	peach, pineapple, and lemon, subtle apple & oak
11	39	CHARDONNAY Black Stallion
11	39	Napa Valley, California
8	28	ROSE Noble Vines Central Coast, California
8	28	citrus, chamomile, orange blossom, and brown butter
8	8	ROSE Noble Vines Central Coast, California
8	8	grapefruit, strawberry, and cherry, with a creamy finish
6	22	MERLOT Santa Rita 120 Central Valley, Chile
6	22	current, black cherry, plum, oak, and smoke
7	7	MALBEC Altos Mendoza, Argentina
7	7	fresh plums, cherries, and white pepper
9	9	PINOT NOIR Hahn Monterey, California
9	9	tangy cherry, hints of oak and spice
6	22	CABERNET Santa Rita 120 Central Valley, Chile
6	22	peach and melon, hints of vanilla and oak
8	8	CABERNET Louis Martini Centric
8	8	Napa Valley, California
13	49	CABERNET Black Stallion Napa Valley, California
13	49	ripe plum, black currant, dark fruit
13	49	bold, velvety cassis, plum, blackberry, and dried apple
9	9	PROSECCO Lunetta Veneto, Italy
9	9	BRUT Segura Vindas Spain
8	8	BRUT Jaime Serra Cristallino 750ml
25	25	Veneto, Italy

RED

GRAB IT

COCKTAILS

9	9	HOUSE MANTATTAN
9	9	buffalo trace bourbon, cocchi
9	9	sweet vermouth, cider
9	9	vermouth, house bitters, orange
9	9	twist 9
9	9	HOUSE OLD FASHIONED
9	9	eagle rare whiskey, house bitters,
9	9	iron fish woodland gin, elderflower
9	9	sugar cube, luxardo cherry, orange
9	9	slice 9
9	9	THE OLD TIMER
9	9	buffalo trace bourbon, simple syrup
9	9	lemon twist, served over a
9	9	large ice cube 7.5
9	9	RED MOON OVER
9	9	MANTATTAN
9	9	Buffalo Trace Bourbon, simple
9	9	syrup, Angostura bitters, Luxardo
9	9	cherry, and malbec float over large
9	9	ice cube 9
9	9	DESSERTS
9	9	FLOURLESS
9	9	flourless chocolate torte
9	9	with rich chocolate ganache
9	9	SWEET + SALTY
9	9	infused with fresh vanilla bean
9	9	and sprinkled with maldon
9	9	sea salt 6.95 GF
9	9	CHOCOLATE TORTIE
9	9	mascarpone cheese, cream
9	9	cheese infused with vanilla,
9	9	dark chocolate, crisp graham
9	9	TURTLE
9	9	CHEESECAKE
9	9	cracker crust 5.95
9	9	SALTED CARAMEL
9	9	sweet + salty = happy 5.95
9	9	BREAD PUDDING

DOMESTICS

16	B. NEKTAR ZOMBIE KILLER HARD CIDER
4	BELL'S AMBER ALE AMBER
5	BELL'S TWO HEARTED AMERICAN IPA
5	BLAKE'S EL CHAVO MANGO HABANERO CIDER
5	BREW DOG ELVIS JUICE GRAPEFRUIT IPA
6.5	BREWERY VIVANT FARMHAND FARMHOUSE ALE
5	CIGAR CITY JAI ALAI AMERICAN IPA
5	DOGFISH 90 MINUTE IMPERIAL IPA
5	FOUNDERS BREAKFAST STOUT AMERICAN STOUT
4.5	FOUNDERS RUBAEUS FRUIT ALE
3.5	FOUNDERS SOLID GOLD AMERICAN LAGER
4	GREAT LAKES EDMOND FITZGERALD AMERICAN PORTER
11	JOLLY PUMPKIN CALABLAZA BLANCA SOUR
5	LEFT HAND NITRO MILK STOUT SWEET STOUT
5	NEW BELGIUM FAT TIRE AMBER ALE
9	NEW HOLLAND DRAGON'S MILK B.B.A. STOUT
7.5	OLD NATION M-43 NEW ENGLAND IPA
4.5	SAUGATUCK OVAL BEACH BLONDE BLONDE ALE
4	SHORT'S BELLAIRE BROWN AMERICAN BROWN
5	SHORT'S SOFT PARADE FRUIT ALE
6.5	VANDERMILL BLUE GOLD BLUEBERRY CIDER

IMPORTS

4.5	ABBAYE DE LEFFE LEFFE BLONDE BELGIUM
4	AMSTEL LIGHT LAGER NETHERLANDS
4	CORONA EXTRA MEXICO
11	DELIRIUM TREMENS BELGIUM
9	DUVEL GOLDEN ALE BELGIUM
5	ERDINGER WEISSBIER GERMANY
5	GROLSCH LAGER NETHERLANDS
4	KALIBER NON-ALCOHOLIC IRELAND
3.5	LABATT BLUE LAGER CANADA
12	LINDEMAN'S FRAMBOISE BELGIUM
5.5	NEW CASTLE BROWN ALE ENGLAND
4.5	PILSNER URQUELL PILSNER CZECH REPUBLIC
5	STRONGBOW GOLDEN APPLE ENGLAND

MACROS

16	BUDWEISER	3.5
4	BUD LIGHT	3.5
5	COORS LIGHT	3.5
5	MILLER LITE	3.5
5	MICHELOB ULTRA	3.5

HARD SODAS

	BRAVAZZI	
	CLEMENTINE	4
	GRAPEFRUIT	4
	TRULY	
	LIME	4
	WILD BERRY	4

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

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

11:00am '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 9.95 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 8.95

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 9.95

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

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