

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 Marlborough, 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
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
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

RED

BUBBLES

GRAB IT

COCKTAILS

9	9	HOUSE MANHATTAN buffalo trace bourbon, cocchi sweet vermouth, cider vermouth, house bitters, orange twist 9
9	9	HOUSE OLD FASHIONED eagle rare whiskey, house bitters, sugar cube, luxardo cherry, orange slice 9
9	9	THE OLD TIMER buffalo trace bourbon, simple syrup lemon twist, served over a large ice cube 7.5
9	9	TROPICAL WHITE taphouse white Sangria with tropical flavors serve on the rocks with fresh orange, lime and pineapple 9
9	9	SANGRIA Hornitas Resposado Tequila, Gran Gala, fresh orange juice, mango juice, slice of jalapeno, and chipotle spiced rim 9
9	9	MARGARITA Captain Morgan Coconut, fresh lime juice, mint leaf, simple syrup, and soda water 9
9	9	SPICE OF LIFE iron fish woodland gin, elderflower liquor, fresh grapefruit juice, tonic 8.5
9	9	COCONUT MOJITO Stoli Crushed Pineapple vodka, mango-jalapeno simple syrup, fresh mint leaf, jalapeno slice, lime juice, reed's ginger beer 9
9	9	THE FRENCHMEN Stoli Crushed Pineapple vodka, mango-jalapeno simple syrup, fresh mint leaf, jalapeno slice, lime juice, reed's ginger beer 9

DESSERTS

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

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

	ABBAYE DE LEFFE LEFFE BLONDE BELGIUM temporarily not available
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	
4	CLEMENTINE	4
4	GRAPEFRUIT	4
	TRULY	
4	LIME	4
4	WILD BERRY HIGH NOON	4
6.5	PEACH	6.5
6.5	GRAPEFRUIT	6.5
6.5	MANGO	6.5

EVERY DAY HAPPY HOURS

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



MONDAY
TEMPORARILY
CLOSED ON
MONDAYS



SCAN
TO APPLY!

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 ed potato-after 4pm

SUNDAY

Bloody Mary Bar & Brunch

11:00am 'til 3 pm

WEEKLY SPECIALS

FINDYOURTAPHOUSE.COM

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