

WINE LIST

WHITE

	gl	btl
MOSCATO SALT OF THE EARTH MADERA, CA grassy fruity aromas of dried kumquat & strawberry	8	25
RIESLING FENN VALLEY FENNVILLE, MI semi dry, aromas of apple & peach blossoms	8	
PINOT GRIGIO NOBLE VINES MONTEREY COUNTY juicy nectarine, lemon curd, & hint of mineral	8	25
SAUVIGNON BLANC STARBOROUGH MARLBOROUGH, NEW ZEALAND flavors of passion fruit, kiwi, guava, & citrus	10	
CHARDONNAY EOS CENTRAL COAST PASO ROBLES CA creamy texture, notes of buttered toast, vanilla, lime, and lemon	7	22
CHARDONNAY HESS NAPA CALLEY, CA tropical aromas of grilled pineapple with a hint of lemon zest	9	
CHARDONNAY BLACK STALLION NAPA VALLEY, CA citrus, chamomile, orange blossom, & brown butter	12	39
ROSE NOBLE VINES CENTRAL COAST, CA grapefruit, strawberry, & cherry, with a creamy finish	9	28

RED

MERLOT EOS CENTRAL COAST PASO ROBLES, CA. soft tannins, flavors of plum and pepper	7	22
MALBEC ALTOS MENDOZA, ARGENTINA fresh plums, cherries, & white pepper	8	
PINOT NOIR ARGYLE WILLAMETTE VALLEY. OR dark cherry, red raspberry, and orange zest	14	
CABERNET EOS CENTRAL COAST PASO ROBLES, CA. brisk tobacco and red fruit aroma, flavors a quite rusty with plum and sour cranberry	7	22
CABERNET BLACK STALLION NAPA VALLEY, CA bold, velvety cassis, plum, blackberry, & dried apple	14	49
CABERNET LOIUS MARTINI ST. HELENA, CA wild berries, plum, licorice and mocha	9	

BUBBLES

PROSECCO LUNETTA 187ml VENETO, ITALY	9	
BRUT SEGURA VIUDAS 187ml SPAIN	8	
BRUT JAUME SERRA CRISTALINO 750ml VENETO, ITALY		25

CRAFT COCKTAILS

HOUSE MANHATTAN bourbon, cocchi sweet vermouth, cider vermouth, house bitters, orange twist, large ice cube 12	BOURBON BULLDOG ezra brooks bourbon cream, ezra brook 99 bourbon, cocoa bitters, root beer, dash of nutmeg 11
HOUSE OLD FASHIONED bourbon, house bitters, sugar cube, luxardo cherry, orange slice, large ice cube 12	THE MARY PICKFORD bacardi rum, luxardo maraschino cherry liqueur, pineapple juice, grenadine, Italian candied orange 11
THE OLD TIMER bourbon, simple syrup, lemon twist, served over a large ice cube 9	BARREL AGED COCKTAIL RYE OLD FASHIONED journeyman last feather rye, luxardo cherry liqueur, angostura original and orange bitters, large ice cube 12
PEACH MEZCAL MARGARITA illegal mezcal, gran gala, peach nectar, peach bitters, house sour mix 12	CRANBERRY CINNAMON MULE: wheatley vodka, cranberry- cinnamon simple syrup, lime juice, reeds ginger beer 11
PEAR GIN FIZZ green door woodland gin, pear nectar, club soda, vanilla sugar 11	FALLEN APPLE semi-sweet hard cider, fireball, lemon twist 10

DESSERTS

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

PRALINE PECAN CHEESECAKE
mascarpone cheese, cream cheese infused with vanilla, dark
chocolate, crisp graham cracker crust, topped with caramel
and pecan pieces 5.95

SALTED CARAMEL BREAD PUDDING
sweet + salty = happy 5.95

DOMESTICS

B.NEKTAR | ZOMBIE KILLER | HARD CIDER 10
BELL'S | AMBER ALE | AMBER 4
BELL'S | TWO HEARTED | AMERICAN IPA 5
BLAKE'S | EL CHAVO | MANGO HABANERO CIDER 5
BREW DOG | ELVIS JUICE | GRAPEFRUIT IPA 5
BREWERY VIVANT | FARMHAND | FARMHOUSE ALE 6.5
CIGAR CITY | JAI ALAI | AMERICAN IPA 5
FOUNDERS | BREAKFAST STOUT | AMERICAN STOUT 5
FOUNDERS | RUBAEUS | FRUIT ALE 4.5
FOUNDERS | SOLID GOLD | AMERICAN LAGER 3.5
GREAT LAKES | EDMOND FITZGERALD | PORTER 4
JOLLY PUMPKIN | CALABLAZA BLANC | SOUR 11
LEFT HAND | NITRO MILK STOUT | SWEET STOUT 5
NEW BELGIUM | FAT TIRE | AMBER ALE 5
NEW HOLLAND | DRAGON'S MILK | BBA STOUT 9
OLD NATION | M-43 | NEW ENGLAND IPA 7.5
SAUGATUCK | OVAL BEACH BLONDE | BLONDE ALE 4.5
SHORT'S | SOFT PARADE | FRUIT ALE 5
SHORT'S | BELLAIRE BROWN | AMERICAN BROWN 4
VANDERMILL | BLUE GOLD | BLUEBERRY CIDER 6.5

IMPORTS

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

MACROS

BUDWEISER 3.5
BUDLIGHT 3.5
COORS LIGHT 3.5
MILLER LITE 3.5
MICHELOB ULTRA 3.5

HARD SODAS

BRAVAZZI 5
CLEMETINE
GRAPEFRUIT
TRULY 5
LIME MARGARITA
WILD BERRY
HIGH NOON 6.5
PEACH
GRAPEFRUIT
MANGO

SCAN TO
APPLY
WITH US!



FINDYOURTAPHOUSE.COM

EVERY DAY HAPPY HOURS

4PM-6PM \$2 OFF DRAFTS & BITES
(EXCEPT PBR - IT'S ALWAYS HAPPY!)



MONDAY

MILLENNIUM MONDAY'S

OUR REWARDS CARD MEMBERS
RECEIVE A 30% DISCOUNT ON FOOD.
NOT A REWARDS CARD HOLDER? INQUIRE WITH YOUR SERVER!

TUESDAY

TWIN TACO TUESDAY

2 MAHI, PORK, BRISKET OR TERIYAKI TOFU TACOS WITH
TORTILLA CHIPS 9.95 '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 *CAN BE SPICY*
\$16.99 (1/2 LB) OR \$24.99 (FULL LB) WITH SAUSAGE, CORN &
POTATO | AVAILABLE AFTER 4PM

SATURDAY

PRIME RIB NIGHT

\$24.95 (12OZ CUT) OR \$29.95 (16OZ CUT) WITH GREEN BEANS
AND BAKED POTATO | AVAILABLE AFTER 4PM

SUNDAY

BLOODY MARY BAR & BRUNCH

11AM 'TIL 3PM

WEEKLY SPECIALS

BITES

V - VEGETARIAN GF - GLUTEN FREE NOTE: WE DO NOT HAVE A GLUTEN FREE KITCHEN

TATOR TOTS parmesan - truffle - ranch flavored house - made tator tots, choice of dip 7.95 V

KOREAN BBQ MEATBALLS house - made meatballs with korean gochujang bbq and spicy kimchi 11.95

CALAMARI fried calamari, spicy aioli, sweet chili 11.95

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 6.95 V

MEXICAN STREET CORN NACHOS corn tortilla chips, sautéed corn, black beans, garlic crema, lime juice, tomato, red onion, four cheese blend, queso fresco cumin & cayenne pepper 11.95 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, buffalo, vindaloo honey-bourbon, korean bbq, or everything bagel 10.95 V

GERMAN PRETZLE POUTINE pretzle bites, beer cheese, sauteed onions, pulled pork and scallions 11.95
add sauerkraut .50

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

WINGS

WINGS SERVED WITH CELERY, CARROT STICKS, AND BLUE CHEESE DRESSING

CHOOSE YOUR SAUCE
cajun, korean bbq, buffalo, vindaloo, honey-bourbon, everything bagel

JUMBO WINGS
7 wings, pick one flavor 11.95

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

SOUPS & GREENS

TOMATO CREAM V - BROCCOLI CHEDDAR V - CHICKEN GUMBO
cup 3.75 bowl 4.5

ADD TO SALAD

grilled chicken breast +5, atlantic salmon filet +7
garlic grilled shrimp +7, grilled steak +9

ASIAN CHOP SALAD

romaine, cabbage, grilled chicken breast, grape tomatoes, peppers, edamame, snow peas, peanuts, jicama, cucumber crispy fried wontons, sesame citrus vinaigrette 15.95

BROWN DERBY

field greens, romaine, roasted turkey, smoked pork belly, avocado, tomato, egg, blue cheese crumbles, edamame, cucumbers 14.95 GF

MIXED GREENS

field greens, grape tomatoes, english cucumbers, croutons, citrus vinaigrette full 9.95 | side 5.95 V

CAESAR

crisp romaine, croutons, parmesan, classic dressing full 9.95 | side 6.95 V

TAP MACS

DOUBLE PORK pork belly & pulled pork shoulder 15.95

BUFFALO BLUE buffalo spiced chicken breast & crumbled blue cheese 15.95

CLASSIC our signature four cheese blend, cavatappi pasta, toasted bread crumbs 12.95 V

BRISKET MAC stout braised brisket, sauteed wild mushrooms, haystack onions 17.95

SANDWICHES

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

GLUTEN FREE BUNS AVAILABLE UPON REQUEST

SIDES: HOUSE CUT FRIES, VEG OF THE DAY, SOUP +2, TRUFFLE FRIES +2, SIDE SALAD +2.5
ADD CHEDDAR, BLUE, SMOKED GOUDA, SWISS +1

THE TAP HOUSE

half pound prime burger, lettuce, tomato, onion 13.95
ADD CHEESE +1 ADD BACON +2

ALL DAY BREAKFAST

half pound prime burger, fried egg, feature thick-cut bacon, cheddar, lettuce, tomato, and onion 16.95

BLACKENED MAHI PO BOY

blackened mahi mahi, house remoulade, shredded lettuce, tomato, and sweet pickle on a Renzema's hoagie bun 17.95

AVOCADO CHICKEN CLUB

grilled chicken breast, fresh avocado, avocado crema, crispy bacon, smoked gouda, lettuce, onion, tomato 13.95

THE CAROLINA

your choice of slow roasted beef brisket or pulled pork, tangy carolina slaw, haystack onions, sweet pickles, honey mustard, and honey bourbon BBQ 15.95

THE CHEESESTEAK

slow roasted beef, caramelized white onion, roasted red pepper, and provolone, on a hoagie bun 15.95

TURKEY BURGER

turkey bacon burger, apple fennel slaw, lettuce, tomato, onion, cranberry compote 14.95

REUBEN

sliced corned beef, sauerkraut, baby swiss cheese, 1000 island dressing, marble rye 11.95

FRIED GREEN TOMATO

fried green tomatoes, hard wood smoked bacon, green leaf lettuce, tomato, garlic aioli, toasted sourdough bread 13.95

PORTOBELLO & SWISS

marinated & grilled portobello, roasted red pepper, caramelized onion, swiss, heritage mix greens, tomato, herbed vinaigrette, rye bread 12.95 V

TAP TACOS

ALL TACOS SERVED WITH TORTILLA CHIPS & SALSA

THAI CHILI PORK thai cabbage slaw, dynamite sauce, cilantro, pickled red onion 15.95

MAHI MAHI yellow corn tortillas, mahi mahi, red cabbage slaw, avocado crema, salsa 16.95

TERIYAKI TOFU teriyaki tofu, rainbow kale sale, sesame seeds 15.95

SOUTHWEST BRISKET slow cooked beef brisket, fresh corn and tomato salsa, green chili jam, queso fresco 16.95

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, jalapeno, shiitake - miso broth 14.95 V

ADD tofu, meatballs, pork belly, pulled pork, chicken breast or kimchi +5,
ADD shrimp +7 or grilled steak +9

FISH & CHIPS

beer battered haddock, house-cut fries, remoulade 16.95

TEXAS SPICED BRISKET

texas spiced & braised beef brisket, smoked gouda grits, and green beans with beef gravy 18.95 GF

CITRUS MUSTARD GLAZED SALMON

grilled black pearl scottish salmon, citrus mustard glaze, asparagus, smashed & fried yukon gold potato 21.95

CHICKEN SCHNITZEL

breaded, and fried natural airline chicken breast, spaetzle, bacon braised cabbage, drunken apples, caper butter 17.95

ALLA HOLSTEIN (a sunny side up egg and anchovies) +3

ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER SERVED RAW.
CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS



TAPHOUSE TIMES

OPEN CHRISTMAS EVE | 11 AM - 4 PM

OPEN NEW YEARS EVE | OPEN AT 11 AM

NEW YEARS DAY | OPEN AT 11 AM
JOIN US FOR THE LARGEST BLOODY MARY BAR

FRIENDLY REMINDER TO OUR MILLENNIUM REWARDS MEMBERS:
Millennium Monday & Costco gift cards

As indicated on the back of gift cards purchased at Costco (identified by the red writing), because they are sold at a discount, they cannot be used for payment in combination with the Millennium Monday loyalty rewards or other offers and packaged pricing.



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