

GRANT COCKTAILS

HOUSE MANHATTAN buffalo trace bourbon, cocchi sweet vermouth, cider vermouth, house bitters, orange twist 10	HOUSE OLD FASHIONED eagle rare whiskey, house bitters, sugar cube, luxardo cherry, orange slice 10	HOUSE PEAR MARGARITA reposado tequila, gran gala, honey-cinnamon simple syrup, pear nectar 9.5	ROSE MEZCAL PALOMA mezcal, rose, grapefruit soda, fresh lime juice and thyme sprigs 9.50
THE OLD TIMER buffalo trace bourbon, simple syrup, lemon twist, served over a large ice cube 8	CRANBERRY APPLE MULE titos vodka, cranberry simple syrup, apple cider, ginger beer 9	BLACKBERRY GIN & TONIC green door botanical gin, blackberry simple syrup, indian tonic water, lemon twist 9	KENTUCKY AUTUMN buffalo trace bourbon, simple syrup, lemon juice, granny smith apple, stella cidre 9

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

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

SALTED CARAMEL BREAD PUDDING
sweet + salty = happy 5.95

WINE LIST

WHITE	MOSCATO SALT OF THE EARTH MADERA, CA 7 25	RIESLING FENN VALLEY FENNVILLE, MI 7	PINOT GRIGIO NOBLE VINES MONTEREY COUNTY 7 25	SAUVIGNON BLANC STARBOROUGH STARBOROUGH, NEW ZEALAND 9	CHARDONNAY SANTA RITA 120 CENTRAL VALLEY, CHILE 6 22	CHARDONNAY HAHN MONTEREY COUNTY 9	CHARDONNAY BLACK STALLION NAPA VALLEY, CA 11 39	CHARDONNAY NOBLE VINES CENTRAL COAST, CA 8 28	RED
	MERLOT SANTA RITA 120 CENTRAL VALLEY, CHILE 6 22	MALBEC ALTOS MENDOZA, ARGENTINA 7	PINOT NOIR HAHN MONTEREY, CA 9	CABERNET SANTA RITA 120 CENTRAL VALLEY, CHILE 6 22	CABERNET BLACK STALLION NAPA VALLEY, CA 13 49	BUBBLES	PROSECCO LUNETTA 187ml VENETO, ITALY 9	BRUT SEGURA VIUDAS 187ml SPAIN 8	BRUT JAUME SERRA CRISTALINO 750ml VENETO, ITALY 25

DOMESTICS

B.NEKTAR | ZOMBIE KILLER | HARD CIDER 16
 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
 DOGFISH | 90 MINUTE | IMPERIAL 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

MACROS

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

HARD SODAS

BRAVAZZI 7
 CLEMETINE 4
 GRAPEFRUIT 4
 TRULY 4
 LIME 4
 WILD BERRY 4
 HIGH NOON 4
 PEACH 6.5
 GRAPEFRUIT 6.5
 MANGO 6.5

IMPORTS

ABBAYE DE LEFFE | LEFFE BLONDE | BELGIUM 4
 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
 KALIBER | NON-ALCOHOLIC | IRELAND 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

SCAN TO
 APPLY
 WITH US!



FINDYOURTAPHOUSE.COM

EVERY DAY HAPPY HOURS

4PM-6PM \$2 OFF DRAFTS, BITES, AND WINGS
 (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, 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 | AVAILABLE AFTER 4PM

SATURDAY

PRIME RIB NIGHT

\$20.99 (12OZ CUT) OR \$26.99 (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 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 11.95

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 5.95 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

GERMAN PRETZLE POUTINE pretzella 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

7 JUMBO DRUMS AND WINGS SERVED WITH CELERY, CARROT STICKS, AND BLUE CHEESE DRESSING

CHOOSE YOUR SAUCE
cajun, sweet & spicy, korean bbq, buffalo, honey - bourbon, everything bagel 11.95

TRIO
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, 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

BROWN DERBY
field greens, romaine, roasted turkey, smoked pork belly, avocado, tomato, egg, blue cheese crumbles, edamame, cucumbers 13.95 GF

MIXED GREENS
field greens, grape tomatoes, english cucumbers, croutons, citrus vinaigrette 4.5 V

CAESAR
crisp romaine, croutons, parmesan, classic dressing 4.95 V

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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, 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 crem, crispy bacon, smoked gouda, lettuce, onion, tomato 13.95

PORTOBELLO & SWISS
marinated & grilled portobello, roasted red pepper, caramelized onion, swiss, arugula, tomato, rye bread 11.95 V

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, spring mix lettuce, tomato, onion, cranberry compote 14.95

CHICAGO DOGS
twin dearborn sausage co. all beef dog, poppy-seed bun, tomato, relish, onion, pickle, sport peppers, yellow mustard 10.95

REUBEN
sliced corned beef, sauerkraut, baby swiss cheese, 1000 island dressing, marble rye 10.95

CAROLINA PULLED PORK
slow roasted pork, sweet & spicy bbq, tangy carolina coleslaw, brioche bun 12.95

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

TAP TACOS

ALL TACOS SERVED WITH TORTILLA CHIPS & SALSA

THAI CHILI PORK thai cabbage slaw, dynamite sauce, cilantro, pickled red onion 14.95

MOJO CHICKEN slow cooked mojo chicken breast, pineapple - mint salsa, white cabbage tossed in chipotle ranch crema, queso fresco 12.95

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 13.95

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 12.95 V

ADD tofu, meatballs, pork belly, pulled pork, or chicken breast +5
ADD shrimp or steak skewer +7

GERMAN SAUSAGE PLATE
chef martin german sausage, grilled, caramelized caraway onion, bacon braised cabbage, drunken apples golden buttermilk mashed potatoes 14.95

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

CITRUS MUSTARD GLAZED SALMON
grilled faroe island salmon, citrus mustard glaze, asparagus, smashed & fried yukon gold potato 18.95

CHICKEN SCHNITZEL
sauteed, breaded, natural chicken breast, spaetzle, bacon braised cabbage, drunken apples, caper butter 15.95
ALLA HOLSTEIN (a sunny side up egg and anchovies) +3

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

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