

WINE LIST

WHITE

	gl	bt
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	
GABERNET EOS CENTRAL COAST PASO ROBLES, CA. brisk tobacco and red fruit aroma, flavors a quite rusty with plum and sour cranberry	7	22
GABERNET BLACK STALLION NAPA VALLEY, CA bold, velvety cassis, plum, blackberry, & dried apple	14	49
GABERNET LOUIS 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 11

HOUSE OLD FASHIONED
buffalo trace whiskey, house
bitters, sugar cube, luxardo
cherry, orange slice, large
ice cube 11

THE OLD TIMER
buffalo trace bourbon, simple
syrup, lemon twist, served over
a large ice cube 9

ORANGE MANGO MARGARITA
reposado tequila, cran gala, fresh
orange juice, mango puree, fresh
jalapeno, lime salt rim 11

BLACKBERRY MARGARITA
añejo tequila, elderflower liqueur,
blackberry syrup, house sour mix,
lime salt rim 11

TROPICAL TIGER MULE
wheatley vodka, mango-
habanero simple syrup, pineapple
juice, fresh mint, lime juice, reeds
ginger beer 10

THE FRENCHMAN
green door botanical gin, elderflower
liqueur, fresh grapefruit juice, indian
tonic water 10

BARREL AGED COCKTAIL
RYE OLD FASHIONED
journeyman last feather rye,
luxardo cherry liqueur, angostura
original and orange bitters, large
ice cube 12

JOURNEYMAN WHISKEY FLIGHT
1 oz pour of last feather rye,
featherbone bourbon, corsets,
whips, and whiskey, 2 oz pour of tap
house barrel aged cocktail, and glass
of ice 35

TAP HOUSE SANGRIA
white sangria with fresh fruit
over ice 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

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

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
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

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!



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, OR JACK FRUIT TACOS WITH TORTILLA CHIPS
7.95 'TIL 6PM

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

\$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
- POPCORN SHRIMP** fried buttermilk shrimp, sweet chili sauce, spicy aioli 11.95
- AHI TUNA & WONTONS** fresh ahi tuna, sesame-soy marinade, scallion, cucumber, pickled jalapeno, red pepper, sriracha aioli, fried wonton, sesame seed 12.95
- 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, sweet & spicy, buffalo, honey-bourbon, korean bbq, or everything bagel 10.95 V
- GERMAN PRETZLE POUTINE** pretzle bites, beer cheese, sautéed 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, sweet & spicy, korean bbq, buffalo, 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, 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 12.95 V GF

ASIAN CHOP SALAD

romaine, cabbage, grilled chicken breast, grape tomatoes, peppers, edamame, snow pea, peanuts, jicama, cucumber crispy fried wontons, sesame citrus vinaigrette 13.95

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 6.5 V

CAESAR

crisp romaine, croutons, parmesan, classic dressing 6.95 V

FINDYOURTAPHOUSE.COM

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, 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 15.95

BLACKSTONE MELT

(2) 4oz beef patties, corned beef, swiss, sauerkraut, 1000 island dressing, marble rye bread 14.95

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

CHICAGO DOGS

twin dearborn sausage oo, 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 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, arugula, tomato, 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

MOJO CHICKEN

slow cooked mojo chicken breast, pineapple - mint salsa, white cabbage tossed in chipotle ranch crema, queso fresco 14.95

MAHI MAHI

white corn tortillas, mahi mahi, red cabbage slaw, avocado crema, salsa 16.95

THE VEGAN JACK

bbq jack fruit, black bean & sweet corn slaw, white corn tortillas 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, 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 16.95

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 21.95

CHICKEN SCHNITZEL

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