

## GRANT COCKTAILS

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

## 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**  
massarponne 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

<b>WHITE</b>	<b>MOSCATO</b>   SALT OF THE EARTH   MADERA, CA 7 25	<b>RIESLING</b>   FENN VALLEY   FENNVILLE, MI 7	<b>PINOT GRIGIO</b>   NOBLE VINES   MONTEREY COUNTY 7 25	<b>SAUVIGNON BLANC</b>   STARBOROUGH   STARBOROUGH, NEW ZEALAND 9	<b>CHARDONNAY</b>   SANTA RITA 120   CENTRAL VALLEY, CHILE 6 22	<b>CHARDONNAY</b>   HAHN   MONTEREY COUNTY peach, melon with hints of vanilla & oak 9	<b>CHARDONNAY</b>   BLACK STALLION   NAPA VALLEY, CA peach, pineapple, & lemon, subtle apple & oak 11 39	<b>ROSE</b>   NOBLE VINES   CENTRAL COAST, CA citrus, chamomile, orange blossom, & brown butter 8 28	<b>RED</b>	<b>MERLOT</b>   SANTA RITA 120   CENTRAL VALLEY, CHILE curreant, black cherry, plum, oak, & smoke 6 22	<b>MALBEC</b>   ALTOS   MENDOZA, ARGENTINA fresh plums, cherries, & white pepper 7	<b>PINOT NOIR</b>   HAHN   MONTEREY, CA tangy cherry, hints of oak & spice 9	<b>CABERNET</b>   SANTA RITA 120   CENTRAL VALLEY, CHILE ripe plum, black currant, & dark fruit 6 22	<b>CABERNET</b>   BLACK STALLION   NAPA VALLEY, CA bold, velvety cassis, plum, blackberry, & dried apple 13 49	<b>BUBBLES</b>	<b>PROSECCO</b>   LUNETTA   187ml   VENETO, ITALY 9	<b>BRUT</b>   SEGURA VIUDAS   187ml   SPAIN 8	<b>BRUT</b>   JAUME SERRA CRISTALINO   750ml   VENETO, ITALY 25
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## 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

## 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

## MACROS

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

## HARD SODAS

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

SCAN TO  
APPLY  
WITH US!



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## 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 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 +!, 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 tofo, 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 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 & crumbles 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