

sweet + salty = happy 5.95

SALTED CARAMEL BREAD PUDDING

mascarpone cheese, cream cheese infused with vanilla, dark chocolate, crisp graham cracker crust 5.95

DARK CHOCOLATE TURTLE CHEESECAKE

flourless chocolate torte with rich chocolate ganache infused with fresh vanilla bean and sprinkled with maldon sea salt 6.95 GF

FLOURLESS SWEET + SALTY CHOCOLATE TORTE

DESSERTS

horritas resposado tequila, gran gala, fresh orange juice, mango juice, slice of jalapeno, and chipotle spiced rum 9

MARGARITA SPICE OF LIFE

captain morgan coconut, fresh lime juice, mint leaf, simple syrup, and soda water 9

COCONUT MOJITO

elderflower liquor, fresh grapefruit juice, tonic 8.5

THE FRENCHMEN

iron fish woodland gin, mango-jalapeno simple syrup, fresh mint leaf, jalapeno slice, lime juice, reeds ginger beer 9

TROPICAL TIGER MULE

taphouse white sangria with tropical flavors served on the rocks with fresh orange, lime, and pineapple 9

TROPICAL WHITE SANGRIA

buffalo trace bourbon, simple syrup, lemon twist, served over a large ice cube 7.5

THE OLD TIMER

eagle rare whiskey, house bitters, sugar cube, luxardo cherry, orange slice 9

HOUSE OLD FASHIONED

buffalo trace bourbon, cocchi house bitters, orange twist 9

HOUSE MANHATTAN

GRANT COCKTAILS

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!



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 | MARLBOROUGH, 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

ROSE | NOBLE VINES | CENTRAL COAST, CA 8 28

RED | 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 | ETTA | 187ml | VENETO, ITALY 9

BRUT | SEGURA VIUDAS | 187ml | SPAIN 8

BRUT | JAUME SERRA CRISTALINO | 750ml | VENETO, ITALY 25

EVERY DAY HAPPY HOURS

4PM-6PM | \$2 OFF DRAFTS, BITES, AND WINGS EXCEPT WITH PBR - IT'S ALWAYS HAPPY HOUR!

WEEKLY SPECIALS



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 \$16.98 (1/2 LB) OR \$24.99 (FULL LB) WITH SAUSAGE, CORN & POTATO | AVAILABLE AFTER 4PM

SATURDAY

PRIME RIB NIGHT

\$20.95 (12OZ CUT) OR \$26.95 (16OZ CUT) WITH GREEN BEANS AND BAKED POTATO | AVAILABLE AFTER 4PM

SUNDAY

BLOODY MANY BAR & BRUNCH

11AM 'TIL 3PM

FINDYOURTAPHOUSE.COM

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

KOREN 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

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, sautéed 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

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

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

CHOOSE YOUR SAUCE

cajun, sweet & spicy, korean bbq, buffalo, honey - bourbon,

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

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

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 crema, crispy bacon, smoked gouda, lettuce, onion, tomato 12.95

PORTOBELLO & SWISS

marinated & grilled portobello, roasted red pepper, caramelized onion, swiss, arugula, tomato, rye bread 10.95 V

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

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 11.95

TAP TACOS

ALL TACOS SERVED WITH TORTILLA CHIPS & SALSA

THAI CHILI PORK thai cabbage slaw, dynamite sauce, ointano, 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

MAINS

GRILLED RIBEYE CHIMICHURRI

marinated and grilled ribeye, rustic house chimichurri, roasted tomato, sauteed asparagus, smashed and fried yukon gold potato 24.95

BUILD YOUR OWN RAMEN

japanese ramen noodles, seasonal vegetables, scallions, ointano, jalapeno, shiitake - miso broth 11.95 V
ADD tofu, meatballs, pork belly, pulled pork, or chicken breast +5
ADD 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, remoulade 15.95

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 14.95

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

TAP MACS

DOUBLE PORK pork belly & pulled pork shoulder 14.95

BUFFALO BLUE buffalo spiced chicken breast & crumbles blue cheese 14.95

CLASSIC our signature four cheese blend, cavatappi pasta, toasted bread crumbs 11.95 V

BRISKET MAC stout braised brisket, sautéed wild mushrooms, haystack onions 16.95