

SHAREABLES

Tap Fries

French fries seasoned with our signature seasoning blend served with parmesan garlic aioli, sun-dried tomato pesto crema, chipotle ranch, and Tap beer cheese

Tap Tots

Tater tots seasoned with our signature seasoning blend smothered with Tap beer cheese and topped with bacon, jalapeños, and onions served with sour cream and pickled jalapeños

Pretzel Sticks + Beer Cheese

Salted warm pretzel sticks with house-made Tap beer cheese

Fried Green Beans

Crispy fried green beans served with chipotle ranch

Dill Pickle Fries

Lightly breaded fried dill pickles served with ranch

Feisty Feta Spread

A perfect blend of feta cheese, veggies, and peppers served with pita chips and warm naan bread

Firecracker Shrimp

Tender shrimp lightly breaded and tossed in a creamy red pepper sauce, drizzled with sriracha and served with Thai ranch

Wisconsin Cheese Curds

Lightly breaded Wisconsin cheddar cheese curds served with siracha aioli sauce

SALADS + SOUPS

Seared Ahi Tuna Salad*

Seasoned and seared ahi tuna on top of a slaw and a mixed greens salad with red onions, cherry tomatoes, mixed cheese, crispy rice noodles, sweet teriyaki glaze and black sesame seeds served with cucumber wasabi dressing

Southwest Grilled Chicken Salad

Marinated grilled chicken on top of a mixed greens salad, black beans, mixed cheese, corn, red onions, cherry tomatoes, tortilla chips, guacamole and cilantro served with chipotle ranch dressing

Sesame Salmon Salad

Marinated grilled Atlantic salmon on top of a mixed greens salad, cucumbers, tomatoes, red onions, edamame, wonton strips and toast black sesame seeds served with an Asian sesame dressing

Blackened Chicken Caesar Salad

Blackened grilled chicken on top of romaine lettuce with shaved parmesan cheese, croutons and tossed in a creamy Caesar dressing

Soup of the Day

Rotating

CUP 4 / BOWL 6

Dressings: Ranch, Blue Cheese, Italian, Cucumber Wasabi, Chipotle Ranch, Honey Mustard, Light Ranch, 1000 Island, Raspberry Vinaigrette, White Balsamic

LUNCH COMBOS

Pick 2 for \$9

Pick a half sandwich of your choice and combine it with a side house salad, caesar salad or cup of soup. Or keep it simple with a side salad and soup!

½ Fried Green Tomato BLT

½ 5 Cheese Grilled Cheese

½ Cranberry Turkey Club

Side House Salad

Side Caesar Salad

Cup of Soup of the Day

available 11am – 4pm | Monday – Friday

FEATURES

Burger of the Month

[served with Tap fries and parmesan garlic aioli]

SEPT Haystack Burger - Premium hand-pattied ground beef grilled to order topped with gouda cheese, applewood smoked Indiana bacon, fried onion string haystack, fresh guacamole, chipotle sauce, lettuce and tomato on a toasted brioche bun

OCT Taptoberfest Burger Locally sourced and cured bratwurst patty, sauteed green peppers and onions, sauerkraut, Tap beer cheese and house-made beer mustard on a toasted brioche bun

NOV The Gobbler Burger - An open-faced turkey burger, cranberry mayonnaise, stuffing, smashed potatoes, & crispy onions on a toasted piece of Brioche bread with a side of brown gravy

Tap Mac Bowls

TAP MAC - Tender pasta smothered in our housemade beer cheese, then topped with mixed cheese, bread crumbs and green onion for a delicious comfort dish

VOODOO MAC - Tap Mac topped with shrimp, andouille sausage, peppers & onions

HOT HONEY MAC - Tap Mac topped grilled chicken tossed in hot honey sauce

CRAZY BACON MAC - Tap Mac topped with bacon, crispy pork belly & bacon jam

TAP WINGS

Premium chicken wings fried to perfection, tossed in your choice of sauces and served with carrots, celery and your choice of ranch or bleu cheese dressing. Wing Sauces: Buffalo, hot Buffalo, parmesan garlic, tangy Carolina BBQ, Nashville hot, sweet Thai chili, Tap BBQ, kickin' bourbon BBQ,

Boneless: 5 Wings 9 / 10 Wings 15 / 15 Wings 21

Traditional Bone-In: 5 Wings 12 / 10 Wings 21 / 15 Wings 28

FRESH TACOS

add another taco 3.5
served with tortilla chips and house-made salsa

Firecracker Shrimp Tacos

Fried shrimp tossed in a creamy red pepper sauce, fresh slaw, mixed cheeses, guacamole, tomatoes, cilantro-lime creama and sriracha

Ahi Tuna Tacos*

Ahi tuna seared with blackening seasoning, fresh slaw, mixed cheeses, toasted sesame seeds, teriyaki sauce and cucumber wasabi dressing

Thunder Chicken Tacos

Beer battered chicken tossed in buffalo sauce, fresh slaw, mixed cheeses, tomatoes, red onions, cilantro and ranch

– See our 'on the side' section to substitute or add an extra side –

BURGERS

served with Tap Fries and Parmesan garlic aioli dipping sauce unless otherwise noted

sub a bison burger patty or Impossible plant based patty for 3

- Beer Cheese Burger

Hand-pattied, premium beef smothered with our house-made beer cheese topped with Applewood smoked bacon, lettuce, tomato, and red onion on a toasted brioche bun.

Mac ‘n Beer Cheese Burger

Beer Cheese Burger smothered with Mac ‘n Beer Cheese.

Black & Bleu Bison Burger

Fresh lean Bison meat hand-pattied seasoned with blackening seasoning, topped with melted bleu cheese, bacon, lettuce, tomato, and onion on a brioche bun.

Black Bean Burger

Topped with lettuce, tomato, red onion, fresh guacamole. Finished with sun dried tomato aioli and cilantro-lime crema on a brioche bun. Served with tortilla chips and house-made salsa.

Angus Sliders(3)

Hand-pattied premium beef burgers, brie cheese and bourbon bacon jam on toasted slider buns.

Sriracha Turkey Burger

Grilled fresh ground turkey combined with chimichurri sauce and topped with white cheddar cheese, red onions, pickled jalapenos, tortilla strips, and a sriracha aioli.

ARTISAN PIZZAS

sub a 12” cauliflower pizza crust for 3

- 6 Cheese

Mozzarella, feta, Muenster, provolone, cheddar and Monterey Jack cheeses melted on our traditional red pizza sauce and topped with oregano.

Margherita

Traditional red sauce as the base with mozzarella cheese, fresh Roma tomatoes and fresh basil drizzled with a sweet balsamic glaze.

Pepperoni

Freshly shredded mozzarella and premium slices of butcher-quality pepperoni on our traditional red sauce.

Garden

Traditional pizza sauce, spinach, red onions, roasted red tomatoes, artichoke hearts, and mushrooms topped with feta and mozzarella cheese.

Supreme Carnivore

This supreme starts with traditional red sauce and is loaded with pepperoni, Italian sausage, bacon, red onions, spinach, mushrooms, green bell peppers, banana peppers and mozzarella cheese.

Pesto Chicken Pizza

Pesto sauce as a base with chicken, roma tomatoes, spinach, red onion, mushrooms and topped with our mozzarella cheese blend

Smoky Ghost

A base of sweet Thai chili sauce covered with smoky ghost pepper jack and mozzarella cheeses and topped with chicken, red onions, bacon & finished with a drizzle of sweet Thai chili and Thai ranch.

SANDWICHES

served with Tap Fries and Parmesan garlic aioli dipping sauce unless otherwise noted

- Cali Club

Grilled chicken breast topped with white cheddar, guacamole, Dijon honey mustard, Applewood smoked bacon, lettuce, tomato, onion on a toasted brioche bun

13.5

Tex Mex Steak Wrap

Thin sliced and seasoned grilled steak with sautéed peppers and onions along with mixed cheese, lettuce, pico de gallo, and chipotle ranch stuffed inside a spinach and herb tortilla wrap. Served with tortilla chips and house-made salsa.

14.5

Beer Cheese Steak

Thinly sliced premium steak smothered in our house-made beer cheese with grilled onions and green peppers on a toasted roll.

18

Grilled Cheese Sloppy Joe

Classic Sloppy Joe added to grilled cheese on Brioche bread with grilled jalapenos, mixed cheese & beer cheese.

12

5 Cheese Grilled Cheese

Gourmet grilled cheese filled with house-made beer cheese, Swiss, pepper jack, sharp white cheddar, and Gouda on toasted wheat berry bread.

11.5

The Fried Green Tomato BLT

Fried green tomatoes, ripe red tomatoes, crisp lettuce, thick cut Applewood smoked bacon smothered with pimento cheese and cracked peppercorn mayo on wheat berry bread.

12.5

Cranberry Turkey Club

Thinly shaved slices of turkey piled high and accompanied by lettuce, tomatoes, sharp white cheddar cheese with black peppercorn mayo and a jellied cranberry glaze on toasted wheat berry bread.

11.5

Chick-A Chick-A Boom Boom Wrap

Beer-battered chicken tossed in a creamy red pepper sauce. Stuffed into a flour spinach and herb tortilla with lettuce, tomato, red onions, and our house-made beer cheese. Served with tortilla chips and house-made salsa.

12

DESSERT

- Chocolate Torte

This flourless—and gluten-free—chocolate torte is made with a blend of four chocolates, finished with a sexy ganache topping and a side of raspberry sauce

8

Raspberry Donut Cheesecake

Creamy raspberry and donut flavored cheesecake on a graham cracker crust topped with raspberry filling, crumbled donuts, powdered sugar and whip cream

7

Key Lime Pie

An individual sized portion graham cracker cookie crumb base with real Key Lime mousse, topped with whipped cream and toasted coconut served with raspberry and kiwi-lime sauces.

5