


SHAREABLES

Tap Fries 	10
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	11
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 	9.75
Salted warm pretzel sticks with house-made Tap beer cheese	
Fried Green Beans	8.75
Crispy fried green beans served with chipotle ranch	
Dill Pickle Fries	9.75
Lightly breaded fried dill pickles served with ranch	
Feisty Feta Spread	9.25
A perfect blend of feta cheese, veggies, and peppers served with pita chips and warm naan bread	
Firecracker Shrimp 	12.75
Tender shrimp lightly breaded and tossed in a creamy red pepper sauce, drizzled with sriracha and served with Thai ranch	
Wisconsin Cheese Curds	9.25
Lightly breaded Wisconsin cheddar cheese curds served with siracha aioli sauce	
Mini Chicken Quesadillas NEW!	10
Toasted flour tortilla stuffed with grilled chicken, mixed cheese and Pico de Gallo, served with salsa, chopped lettuce and sour cream.	

SALADS + SOUPS

Seared Ahi Tuna Salad*	16
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	
+ sub ahi tuna for salmon for \$2	
Southwest Grilled Chicken Salad 	14.75
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	
+ sub chicken for salmon for \$2	
Sesame Salmon Salad	14.5
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	14
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 5 / BOWL 7	

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 9.25 / 10 Wings 15.75 / 15 Wings 21	
Traditional Bone-In 5 Wings 12.5 / 10 Wings 22 / 15 Wings 28	
ARTISAN PIZZAS + sub a 12” cauliflower pizza crust for \$6	
6 Cheese Mozzarella, feta, Muenster, provolone, cheddar and Monterey Jack cheeses melted on our traditional red pizza sauce and topped with oregano.	13
Margherita Traditional red sauce as the base with mozzarella cheese, fresh Roma tomatoes and fresh basil drizzled with a sweet balsamic glaze.	13.5
Pepperoni Freshly shredded mozzarella and premium slices of butcher-quality pepperoni on our traditional red sauce.	14.75
Garden Traditional pizza sauce, spinach, red onions, roasted red tomatoes, artichoke hearts, and mushrooms topped with feta and mozzarella cheese.	14.5
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.	15.75
Smoky Ghost 	15.5
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.	

ENTREES

Rib Basket Fall-off-the-bone baby back ribs smothered in BBQ sauce and served with our signature fries and a side of slaw	17
Teriyaki Salmon Marinated & grilled salmon fillet topped with a teriyaki sauce and served with your choice of 2 sides	17
Tap Mac Bowl Tender pasta smothered in our housemade beer cheese, then topped with mixed cheese, bread crumbs and green onion for a delicious comfort dish	12.5
VooDoo Mac Bowl Tap Mac topped with shrimp, andouille sausage, peppers & onions	15.5
Hot Honey Mac Bowl Tap Mac topped grilled chicken tossed in hot honey sauce	15.5

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



= Tap Favorites

*These items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

- 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

BURGER OF THE MONTH

[served with Tap fries and parmesan garlic aioli]

MAR Drunken Irishman Burger - Burger with Morrigan Mustard sauce, Smashed tots, white cheddar, Guinness grilled onions, bacon, and lettuce.

APR Topsy Pig Hand pattied premium beef burger with slow cooked pulled pork, Tap beer cheese, creamy coleslaw, lettuce, tomato, pickles, and red onion on a toasted brioche bun

MAY Chorizo Burger - Hand pattied premium beef and spicy chorizo with fresh avocado, pickled jalapenos, roasted red peppers, tomato, red onion, cilantro, and pepper jack cheese on a toasted brioche bun

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.

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

Black & Bleu Burger

Hand-pattied, premium beef seasoned with blackening seasoning, topped with melted bleu cheese, bacon, lettuce, tomato, and onion on a brioche bun.

Mac ‘n Beer Cheese Burger

Beer Cheese Burger smothered with Mac ‘n Beer Cheese.

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.

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.

- + sub an Impossible plant based patty on any burger for \$4.25

+ upgrade to a bison patty on any burger for \$5.5

FRESH TACOS

add another taco for \$4
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

Chorizo Tacos **NEW!**

Seasoned Mexican chorizo topped with grilled peppers & onions, pico de gallo, mixed cheese, cilantro lime crema, and guacamole. Served with chips & salsa.

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

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.

Beer Cheese Steak

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

Breaded Tenderloin **NEW!**

Breaded pork tenderloin topped with lettuce, tomato, onion, pickle and a beer mustard sauce on a brioche bun.

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.

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.

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.

Nashville Hot Chicken **NEW!**

Breaded Chicken breast tossed in Nashville Hot sauce topped with house slaw and dill pickles on a brioche bun.

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

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

Chocolate Peanut Butter Pie **NEW!**

Chocolate crust layered with peanut butter mousse and thick chocolate ganache, loaded with crushed peanut butter cups

ON THE SIDE		
Tap Fries	Mashed Potatoes	House Salad
Tap Tots	Brussels Sprouts	Caesar Salad
Chips & Salsa	Mac ‘n Beer Cheese	Soup of the Day



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