

Eat

@ THE  TAP

CHARCUTERIE + SPREADS

FIESTY FETA SPREAD

A perfect mixture of crumbled Feta cheese blended with tomatoes, green peppers and spice. Served with pita chips and toasted Naan bread. \$8

ROASTED RED PEPPER HUMMUS

A delicious puree of garbanzo beans, red peppers, garlic and a hint of lemon. Served with pita chips and toasted Naan bread. \$6.5

CHARCUTERIE & CHEESE BOARD

3 Smoking Goose Meats: Capocollo Salame, Delaware Fireball Salumi and smoked Duck Pear Port Sausage.

3 Cheeses: Capriole Goat Cheese, Ludwig Vermillion River Blue and Red Dragon Cheddar.

Accompanied with: Croccantini crackers, Fig Jam, LocalFolks Stone Mustard and horseradish pickles. \$18

SALAD + SOUP

HOUSE SALAD

Iceberg and Romaine lettuce blended with cheese, egg, tomato, cucumber, crouton and your choice of dressing. \$4

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

CAESAR SALAD

Romaine lettuce with Asiago, Parmesan and Pecorino Romano Cheese tossed in Caesar dressing. \$4

SOUP OF THE DAY

Rotating CUP \$4 / BOWL \$6

BEER CHEESE SOUP

Two things you can never go wrong with: beer and cheese! A savory blend of beer, cheese, bacon and signature spices. CUP \$5 / BOWL \$7

SOUTHWEST GRILLED CHICKEN SALAD

Grilled marinated strips of chicken breast, romaine and iceberg lettuce, black beans, cheese, corn, onions, tomatoes, cilantro, tortilla strips and garnished with guacamole. Served with a side of chipotle ranch. \$10

AHI TUNA SALAD

Seared black sesame seed Ahi Tuna on a bed of house-made slaw plus romaine and iceberg lettuce. Drizzled with a sweet Teriyaki glaze. Completed with cheese and crispy rice noodles. Served with a side of Cucumber Wasabi dressing. \$11

TAP FAVORITE 

SHAREABLES

TAP FRIES ↴

House seasoned french fries. Served with 4 house made dipping sauces: beer cheese, Parmesan garlic aioli, sun dried tomato pesto crema and chipotle ranch. \$6.5

LOADED TAP FRIES

House seasoned fries smothered with our signature beer cheese and topped with bacon, fresh diced jalapeños and red onions. Served with a side of sour cream and pickled jalapeños \$8.5

BLEU CHEESE KETTLE CHIPS

Kettle chips topped with crumbled bleu cheese and a sweet balsamic glaze. \$5.5

PRETZEL STICKS + BEER CHEESE ↴

Seasoned warm pretzel sticks with savory craft beer cheese dipping sauce. \$7.5

FRIED GREEN BEANS

Crunchy green beans breaded and fried to a golden brown. Cool and creamy chipotle ranch dip adds just a touch of spice. \$6.5

CHICKEN WINGS

Traditional or boneless tender chicken wings fried to perfection, served with Ranch or Bleu Cheese, celery and carrots. Your choice of sauce: Buffalo, Hot Buffalo, Sweet Thai Chili, Parmesan Garlic, Barbeque, Citrus Chipotle BBQ, Kick' Bourbon BBQ or Teriyaki.

6 WINGS \$6.5 / 12 WINGS \$11.5

PULLED PORK KETTLE CHIPS ↴

Kettle chips smothered in slow roasted smoked pork, Monterey-jack cheese, fire-roasted corn, red and green peppers, tomatoes, black beans, jalapeño peppers with a drizzle of barbeque and ranch. \$9.5

DILL PICKLE FRIES

Lightly-breaded fried dill pickles served with ranch dipping sauce. \$7

CALAMARI

Tender strips of calamari lightly dusted and tossed with zesty banana peppers, served with marinara and jalapeño cream sauce. \$10.5

FIRECRACKER SHRIMP ↴

Shrimp dipped in buttermilk and a seasoned batter then tender fried and tossed in a creamy red pepper sauce and finished with a drizzle of Sriracha and sweet Thai chili dipping sauce. \$12

SANDWICHES

ALL SANDWICHES SERVED WITH TAP FRIES AND PARMESEAN GARLIC AIOLI DIPPING SAUCE
– SEE OUR 'EXTRAS ON THE SIDE' SECTION TO SUBSTITUTE OR ADD AN EXTRA SIDE –

BEER CHEESE STEAK ↴

Thinly sliced premium steak smothered in our house made beer cheese with grilled onions and green peppers on a toasted roll. \$10.5

THE FRIED GREEN TOMATO BLT

Fried green tomato, ripe red tomatoes, crisp lettuce, thick cut Applewood smoked bacon smothered with pimento cheese and cracked peppercorn mayo on wheat berry bread. \$8.5

REUBEN ↴

Hand sliced corned beef, sauerkraut, Russian dressing and Swiss cheese grilled between two hearty slices of marbled rye bread. \$11.5

5 CHEESE GRILLED CHEESE ↴

A gourmet grilled cheese filled with melted beer cheese, smoked Gouda, sharp white, Monterey jack and chipotle cheese between toasted wheat berry bread. \$8

BOURBON BBQ PULLED PORK

Slow roasted pulled pork tossed in a sweet and tangy barbeque sauce and finished with our bourbon barbeque sauce then topped with our house-made coleslaw and pickles on a toasted brioche bun. \$9.5

CALIFORNIA CHICKEN

Juicy grilled all-white-meat chicken breast topped with bacon, avocado, white cheddar, lettuce and tomato. Finished with sun dried tomato aioli on ciabatta bread. \$11.5

TAP FAVORITE ↴

ARTISAN PIZZAS

6 CHEESE ↴

Mozzarella, feta, Muenster, provolone, cheddar and Monterey jack cheeses melted on our traditional red pizza sauce. \$9

MARGHERITA

Traditional red sauce as the base with mozzarella cheese, fresh Roma tomatoes and fresh basil drizzled with a sweet balsamic glaze. \$10

PEPPERONI

Freshly shredded mozzarella and premium slices of butcher-quality pepperoni on our traditional red sauce. \$10

GARDEN ↴

Our traditional red sauce, olive oil, spinach, red onions, fresh tomato, artichoke hearts, mushrooms and topped with feta and mozzarella cheeses. \$10

SUPREME CARNIVORE

This supreme starts with traditional red sauce and is loaded with pepperoni, Italian sausage, bacon, red onion, spinach, mushroom, green bell peppers and banana peppers. \$12.5

BBQ PULLED PORK ↴

Barbeque sauce base topped with slow roasted smoked pulled pork, bacon, red onion, pickles and mozzarella cheese with a drizzle of barbeque and ranch. \$12.5

SMOKY GHOST

A base of sweet Thai chili sauce covered with smoky ghost pepper jack cheese and topped with chicken, red onion, bacon & finished with a drizzle of sweet Thai chili and Thai ranch. \$12.5

DESSERTS

TURTLE CHEESECAKE

Begins with a graham cracker crust with a creamy vanilla cheesecake middle. Finished with caramel, rich dark chocolate and pieces of pecans. \$6.5

BLACK TIE CAKE

This three-layer cakes starts with a rich chocolate brownie, layered with creamy white chocolate filling, topped with moist chocolate cake, resting on a chocolate cookie crust. \$6.5

ROASTED PISTACHIO MASCARPONE CAKE

Nutty notes fill this tender cake, layered with real, smooth mascarpone, and iced with creamy mascarpone frosting. Hand finished with crunchy, roasted pistachios, to create a sweet yet salty dessert delight. \$6.5



EAT
GOOD FOOD
DRINK
GOOD BEER