THE TAP

Spring Menu

EAT · GOOD · FOOD

CHARCUTERIE + SPREADS

Fiesty Feta Spread — 8
A perfect mixture of crumbled Feta cheese blended with tomatoes, green peppers and spice. Served with pita chips and toasted naan bread.

Roasted Red Pepper Hummus — 7
A delicious puree of garbanzo beans, red peppers, garlic and a hint of lemon. Served with pita chips and toasted naan bread.

Charcuterie & Cheese Board — 20
3 Smoking Goose Meats: Capocollo Salami, Delaware Fireball Salami and smoked Duck Pear Port Sausage

3 Local Cheeses: Capriole Goat Cheese, Fair Oaks Smoked Gouda, Tulip Tree Larspur Blue

Accompanied by Croccantini crackers, Sour Cherry Spread, Beer Mustard and pickled vegetables.

SHAREABLES

Tap Fries — 7
House seasoned french fries. Served with 4 house-made dipping sauces: beer cheese, Parmesan garlic aioli, sun dried tomato pesto crema and chipotle ranch.

Pretzel Sticks + Beer Cheese — 8
Seasoned warm pretzel sticks with savory craft beer cheese dipping sauce.

Fried Green Beans — 7
Crunchy green beans breaded and fried to a golden brown. Cool and creamy chipotle ranch dip adds just a touch of spice.

Firecracker Shrimp — 12
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.

Pulled Pork Kettle Chips — 10
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 barbecue and ranch.

Dill Pickle Fries — 7
Lightly breaded fried dill pickles served with ranch dipping sauce.

Calamari — 11
Tender strips of calamari lightly dusted and tossed with zesty banana peppers, served with marinara and jalapeño cream sauce.

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

5 Wings 7 / 10 Wings 13 / 15 Wings 18

Tap Tots — 9
House seasoned tater tots smothered in our signature beer cheese and topped with bacon, fresh diced jalapeños and red onions. Served with a side of sour cream and pickled jalapeños.

=Tap Favorites =Seasonal Items

* 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.

SALADS + SOUPS

House Salad — 4
Iceberg and romaine lettuce mixed with cheese, egg, tomatoes, onions, cucumbers, croutons and your choice of dressing.

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

Caesar Salad — 4
Romaine lettuce with Asiago, Parmesan and Pecorino Romano Cheeses tossed in Caesar dressing.

Southwest Grilled Chicken Salad — 10
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.

Ahi Tuna Salad* — 12
Seared black sesame seed Ahi Tuna on a bed of house-made slaw plus romaine, onions, tomatoes, and iceberg lettuce. Drizzled with a sweet teriyaki glaze. Completed with cheese and crispy rice noodles. Served with a side of Cucumber Wasabi dressing.

Gyro Greek Salad — 12
Baby arugula, scarlet kale, thinly sliced gyro meat, vine-ripened tomatoes, feta cheese, cucumbers, pepperoncini, red onions and Kalamata olives tossed in our Greek dressing.

Soup of the Day
Rotating

CUP 4 / BOWL 6

ARTISAN PIZZAS

6 Cheese — 10
Mozzarella, feta, Muenster, provolone, cheddar and Monterey Jack cheeses melted on our traditional red pizza sauce.

Margherita — 11
Traditional red sauce as the base with mozzarella cheese, fresh Roma tomatoes and fresh basil drizzled with a sweet balsamic glaze.

Pepperoni — 11
Freshly shredded mozzarella and premium slices of butcher-quality pepperoni on our traditional red sauce.

Garden — 11
Our traditional red sauce, olive oil, spinach, red onions, fresh tomatoes, artichoke hearts, mushrooms and topped with feta and mozzarella cheeses.

Supreme Canivore — 13
This supreme starts with traditional red sauce and is loaded with pepperoni, Italian sausage, bacon, red onions, spinach, mushrooms, green bell peppers and banana peppers.

BBQ Pulled Pork — 13
Barbecue sauce base topped with slow roasted smoked pulled pork, bacon, red onions, pickles and mozzarella cheese with a drizzle of barbecue and ranch.

Smoky Ghost — 13
A base of Sweet Thai Chili sauce covered with smoky ghost pepper jack cheese and topped with chicken, red onions, bacon & finished with a drizzle of Sweet Thai Chili and Thai Ranch.

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

SANDWICHES

served with Tap Fries and parmesan garlic aioli dipping sauce

Beer Cheese Steak — 11
Thinly sliced premium steak smothered in our house-made beer cheese with grilled onions and green peppers on a toasted roll.

The Fried Green Tomato BLT — 9
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.

Reuben — 12
Reuben Hand sliced corned beef, sauerkraut, Russian dressing and Swiss cheese grilled between two hearty slices of marbled rye bread.

5 Cheese Grilled Cheese — 8
A gourmet grilled cheese filled with melted beer cheese, smoked Gouda, sharp white, Monterey Jack and chipotle cheeses between toasted wheat berry bread.

Bourbon BBQ Pulled Pork — 10
Slow roasted pulled pork tossed in a sweet and tangy barbecue sauce and finished with our Bourbon Barbecue sauce then topped with our house-made coleslaw and pickles on a toasted brioche bun.

Cranberry Turkey Club — 10
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.

The Big Cluck — 12
All-natural boneless chicken breast dredged in flavorful house seasonings and crispy fried. Topped with genoa salami, dill pickles, provolone cheese, manzanilla olive salad, aioli and lettuce.

BURGERS

served with Tap Fries and parmesan garlic aioli dipping sauce

Beer Cheese Burger — 11
A half-pound of 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 Cheese Burger — 13
Beer Cheese Burger smothered with Mac 'n Beer Cheese.

Lobster Mac 'n Beer Cheese Burger — 15
Beer Cheese Burger smothered with Lobster Mac 'n Beer Cheese.

Black Bean Burger — 11
Topped with lettuce, tomato, red onion, fresh guacamole. Finished with sun dried tomato aioli and cilantro cream sauce on a toasted Greek yogurt wheat bun. Served with tortilla chips and house-made salsa.

Angus Sliders — 12
Certified Angus beef topped with Brie cheese and a schmear of 'bourbon bacon jam' on a pretzel bun.

Burger of the Month — 13
Limited time and ridiculously good, chef-inspired burgers.

Apr **Reuben Burger –** Premium beef piled high with hand sliced pastrami, sauerkraut, Russian dressing, Swiss cheese on a brioche bun.

May **Chorizo Burger –** Hand-pattied combination of beef and chorizo accompanied by avocado slices, jalapeños, roasted red peppers, cilantro, onions, tomatoes, pepper jack cheese on a brioche bun.

Jun **Smoky Ghost Burger –** Toasted brioche bun layered with Thai Ranch and premium beef. Topped with smoked ghost pepper jack cheese, applewood smoked bacon, a grilled jalapeño, lettuce, tomato and red onion. Finished with our Sweet Thai Chili Sauce.

FRESH TACOS

served with tortilla chips and house-made salsa

add an additional taco for 3

BBQ Mahi — 11
Grilled citrus chipotle BBQ Mahi-Mahi tacos stuffed with fresh slaw, tomato, avocado, mixed cheeses and finished with our cilantro white sauce.

Seared Ahi Tuna* — 11
Blackened rubbed medium-rare tuna grilled in sesame oil, stuffed with fresh slaw, tomato, mixed cheeses, and black toasted sesame seeds. Drizzled with teriyaki and our Cucumber Wasabi sauce.

Thunder Chicken Tacos — 11
Beer-battered chicken tossed in buffalo sauce and drizzled with ranch dressing. Stuffed with fresh slaw, tomato, red onion, cilantro and mixed cheeses.

Firecracker Shrimp Tacos — 11
Tender fried shrimp tossed in a creamy red pepper sauce. Stuffed with fresh slaw, tomato, avocado, mixed cheeses, and finished with cilantro white sauce plus a drizzle of Sriracha and Sweet Thai Chili sauce.

Pineapple Pulled Pork — 10
Citrus marinated pulled pork accompanied by a house-made pico de gallo, avocado and grilled pineapple.

ON THE SIDE

SUB 1.5 ADD 3

Tap Fries	Fruit Parfait	House Salad
Kettle Chips	Chips & Salsa	Caesar Salad
Tap Tots	Mac 'n Beer Cheese	Soup of the Day

DESSERTS

Berry Tiramisu — 7
A bright and flavorful Spring ver sion of this Italian classic pairs regional sweet red raspberries and blueberries with creamy mascarpone mousse.

Lemon Raspberry Cheesecake — 7
The buttery honey graham cracker crust holds a moist lemon cake nestled between layers of raspberry jam and creamy vanilla cheesecake. Lemon mousse icing completes this masterpiece, along with a garnish of white chocolate curls.

Chocolate Torte — 6
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.

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