

TAPHOUSE 15

take out & delivery

Starters

★ GF SMOKED WINGS

Applewood Smoked, Char Grilled, Tossed in Choice of Hot Honey or Bourbon Buffalo Sauce 11.50

WINGS

Buffalo, Bang Bang, Honey BBQ, Garlic Parmesan, Maple Chipotle, Sriracha Lime, Hot Honey 10.50

SMOKED CHICKEN QUESADILLA

Smoked Chicken, Cheddar Cheese, Romaine, White BBQ Sauce 13.00

VG V GF VEGAN CHILI CHEESE FRIES

Seasoned Fries, Vegan Style Chili, Vegan American Cheese Sauce, Scallions 9.50

V MOZZARELLA STICKS

Fresh Mozzarella, Breaded and Deep Fried with Marinara Sauce 10.00

MEATBALLS

Filet Mignon Meatball Blend, House Gravy, Shaved Parmesan, Fried Basil, Crostini 12.50

V

GARLIC KNOTS

Wood Fired Garlic Knots with Mariana Sauce 7

Wood Fired Pizza

V RED PIE

Tomato Sauce, Mozzarella 12.00

V WHITE PIE

Ricotta, Mozzarella, Garlic 12.00

V MARGHERITA

Crushed Tomatoes, Fresh Mozzarella, Basil 13.00

SPICY MEATBALL

House Blend Filet Mignon Meatballs, Cherry Peppers, Classic Red Sauce, Fresh Mozzarella, Fried Basil 15.00

★ SOPPRESATA AND HOT HONEY

Hot Soppresata, Margherita Sauce, Fresh Mozzarella, Hot Honey, Fresh Basil 15

\$1 TOPPINGS

Pesto, Tomatoes, Red Onions, Red Peppers, Fresh Basil, Arugula, Mushroom, Black Olives, Cherry Peppers

\$2 TOPPINGS

Italian Sausage, Pancetta, Pepperoni, Soppresata, Chicken, Ricotta, Meatballs

Soups & Greens

**add free range chicken - \$4 *add shrimp -\$8 *add hanger steak -\$11* to any salad below*

★ GF BLEU CHEESE HANGER STEAK SALAD

Crisp Chopped Romaine, Shaved Red Onions, Tomatoes, Crispy Bacon, Crumbled Bleu Cheese, Bleu Cheese Dressing, Grilled Marinated Hanger Steak 21.00

GF MIXED GREENS

Artisan Greens, Cherry Tomatoes, Julienne Carrots, Red Onion, Balsamic Vinaigrette 8.00

V CAESAR SALAD

Crisp Chopped Romaine, Creamy Caesar Dressing, Shaved Parmesan, Housemade Croutons 9.00

BOWL OF SOUP DU JOUR

Chef's Soup of the Day! 6.00

Tacos

**All Tacos Served with Corn Tortilla Chips and Housemade Salsa. Add Guacamole \$2*

★ FISH TACOS

Tempura Battered Cod Filet, Tequila Slaw, Chipotle Aioli, Flour Tortillas 15.50

V VG ROASTED CAULIFLOWER TACOS

Oven Roasted Cauliflower Florets, Roasted Peppers, Red Onion, Chimichurri, Sambal Aioli, Corn Tortillas 14.00

Sandwiches

**all sandwiches are served with French Fries.*

Substitute Onion Rings for \$1. Substitute Pretzel Roll for \$1. Substitute Mixed Green Salad for \$2

★ SHORT RIB GRILLED CHEESE

Tender Braised Shortrib, Caramelized Onions, White Cheddar, Arugula, Sourdough, Tomato Fondue 15.00

NASHVILLE HOT CHICKEN SANDWICH

Spicy Buttermilk Fried Chicken Thigh, Chili Oil Rub, Cayenne Aioli, Pickles, Shredded Lettuce, Ciabatta Bun 13.00

TAPHOUSE CHEESESTEAK

Roasted Prime Rib, Caramelized Onions, American Cheese, Ciabatta 17.00

Burgers

**all burgers are served with French Fries.*

Substitute Onion Rings for \$1 Substitute Pretzel Roll for \$1

Substitute Mixed Green Salad for \$2

MUSHROOM SWISS BURGER

House Burger Blend, Wild Mushrooms, Swiss Cheese, Horseradish Aioli, Brioche Bun 14.50

THE TERMINATOR

It can't be stopped. It can't be reasoned with. 50% House Burger Blend with 50% Bacon on a Pretzel Roll with even more Bacon, Guacamole, Pepper Jack Cheese, Bourbon Buffalo Sauce & Onion Rings 17.00

THE BLEU CHEESE BACON BURGER

House Burger Blend, Crispy Bacon, Bleu Cheese Crumbles, Caramelized Onions, Garlic Aioli 14.00

THE PLAIN JANE

House Burger Blend, Lettuce, Sliced Tomatoes, Red Onion, American Cheese 12.50

v ★ THE IMPOSSIBLE BURGER

It Bleeds Like Meat, Tastes Like Meat, But is 100% Vegan! (the patty is vegan the toppings on this one are not)

Caramelized Onions, Lettuce, Sliced Tomatoes, American Cheese, Animal Sauce on a Brioche Bun. Ask Your Server to Make This Fully Vegan 17.00

Entrees

GF STEAK FRITTES

Grilled Marinated Hanger Steak, Chimichurri, Seasoned Truffle Fries, Truffle Aioli 23.00

GF NY STRIP

14oz Prime NY Strip, Mashed Potatoes, Asparagus, Wild Mushroom Demi-Glace 29.50

SLOW BRAISED SHORT RIBS

Boneless Short Ribs, Goat Cheese Smashed Potatoes, Sautéed Broccoli, Cabernet Demi-Glace 25.50

NORWEGIAN SALMON

Teriyaki Glazed Salmon, White Rice, Seasonal Vegetables 24.50

FISH & CHIPS

Tempura Battered Cod, Tartar Sauce, Coleslaw, French Fries 18.50

v VG GF BUDDHA BOWL

Baked Tofu, Chickpeas, Carrots, Broccoli, Cauliflower, Jasmine Rice, Soy Peanut Sauce 18.50

With Chicken 22.50 With Shrimp 26.50

Sides

FRENCH FRIES 5.00

ONION RINGS 6.00

PARMESAN TRUFFLE FRIES 7.50

YUKON GOLD MASHED

POTATOES 6.00

SAUTEED BROCCOLI 6.00

CHIPS & GUACAMOLE 5.00

JASMINE RICE 5.00

ASPARAGUS 5.50