

SNACKS

WINGS

Traditional **16** *Boneless* **13**

Crispy breaded fried chicken wings, served with celery and choice of ranch or bleu cheese dressing

Sauce Choices:

BBQ, Exotic, Classic Buffalo, Bourbon Honey Mustard

PORK POT STICKERS **13**

Served with spicy soy ginger and our Award-Winning Exotic Sauce for dipping

FRESH, SQUEAKY WISCONSIN CHEDDAR CHEESE CURDS **13**

From Ellsworth Cooperative Creamery, made from scratch, with our seasoned breading, served with marinara

GRILLED CHICKEN TENDERS **14**

With chipotle aioli and choice of ranch or bleu cheese dressing

SPICY BATTERED

CAULIFLOWER BITES **11**

White florets tossed in a spicy batter of Aleppo pepper and cumin, served with ranch

BEER-BATTERED

CHICKEN TENDERS **14**

Fresh hand-cut chicken breasts, tossed in housemade Sam Adams beer-batter, fried, served with honey mustard and BBQ

SOFT PRETZEL STICKS **13**

Choice of Traditional or Everything, served with housemade Mercks cheddar cheese sauce and our honey beer mustard sauce

LOADED TATER "TOTCHOS" **13**

Tater tots topped with our Tap House Lager Chili, housemade Mercks cheddar cheese sauce, corn salsa, shredded lettuce, green onion, diced tomatoes and sour cream

BURGER TRIO **13**

100% Angus Beef, American cheese, Boursin mayo and sweet beer mustard on mini Brioche buns, served with our housemade pickles

PRIME RIB TRIO **18**

Slow-roasted, hand-carved prime rib and mozzarella on mini Brioche buns, served with au jus and horsey sauce

SALADS**

Dressings served on the side, unless noted. Please ask to have it tossed.

HOUSE SALAD **8**

Mixed greens, carrot, celery, onion, tomato, cucumber and pretzel croutons, with choice of housemade dressing: ranch, bleu cheese, honey mustard or balsamic

Add Diced Chicken, Tuna Salad or Chicken Salad for \$5

"THE WEDGE" **13**

Iceberg lettuce topped with 4 slices of peppered-sugar bacon, tomato, bleu cheese crumbles, crispy haystack onion strings and bleu cheese dressing

Add Chicken \$5

MAMBO CAESAR SALAD WITH GRILLED CHICKEN **14**

Chopped Romaine tossed with our horseradish Caesar-style dressing, topped with chicken, tomato, bleu cheese crumbles, pretzel croutons and Parmesan cheese

CHICKEN COBB SALAD **16**

Chopped mixed greens, tomato, bacon, chicken, hard-boiled egg, avocado, bleu cheese crumbles and pretzel croutons, with balsamic vinaigrette

GRILLED SALMON SALAD **18**

Grilled Norwegian salmon over a bed of mixed greens, arugula, roasted red pepper, goat cheese and pretzel croutons, with balsamic vinaigrette

SIDES

4 EACH

Fries, Tater Tots, Veggie of the Day, Cuban Black Beans & Rice, Side Salad

DESSERT

BUTTER TOFFEE CAKE **7**

With vanilla ice cream and caramel sauce

DONUTS **8**

5 donuts, tossed with cinnamon sugar, drizzled with caramel and served with chocolate sauce

TAPHOUSEGRILLS.COM

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. ©Deerfield 02/24



**ADDICTIVE FOOD
CREATIVE BREWS®**
Since 2006

BURGERS**

Our burgers are made with locally baked breads, served with lettuce, onion, housemade pickles, tomato (upon request) and your choice of fries, tater tots or baby house salad.

Cheese Choices: Housemade Mercks cheddar cheese sauce, bleu cheese, American, cheddar, mozzarella and goat cheese

Add additional sauces for 75¢ each, cheese for \$1, bacon or avocado for \$2.

Sub a gluten-free bun for \$3.

DOUBLE DOUBLE GRILLED CHEESE CHEESEBURGER **16**

2 juicy 4oz 100% Angus Beef topped with 4 slices of American cheese and caramelized onions, on sourdough

TAP HOUSE BREW BURGER **15**

100% Angus Beef topped with choice of cheese, on a toasted brioche bun

BACON, BLEU CHEESE & MUSHROOM BURGER **17**

100% Angus Beef topped with crumbled bleu cheese, peppered-sugar bacon slices and sautéed mushrooms, on a toasted pretzel bun

TIPSY STOUT BURGER **16**

100% Angus Beef covered with housemade Mercks cheddar cheese sauce, crispy haystack onion strings and housemade stout glaze, on a toasted pretzel bun

FARM BURGER **16**

100% Angus Beef topped with cheddar cheese, egg, bacon and Boursin mayo, on a toasted brioche bun

HOUSEMADE BLACK BEAN BURGER **16**

Hand-mixed black beans, pepper and spices, served with avocado, corn salsa, lettuce and chipotle aioli, on a toasted brioche bun

SANDWICHES

Our sandwiches are made with locally baked breads and rolls, served with choice of fries, tater tots or baby house salad and housemade pickles, unless noted.

Additional toppings & sauces available for 75¢ each. Sub a gluten-free bun for \$3.

GRILLED CALI CHICKEN CLUB **17**

Two grilled chicken breasts topped with mozzarella, sliced avocado, lettuce and bacon, stacked high on sourdough bread

GARLIC PRIME RIB DIP **18**

Roasted prime rib, shaved, with grilled onions, on Portuguese milk bread with garlic butter, served with a side of horseradish cream and au jus for dipping

Add Mozzarella or Giardiniera \$1

SALMON BLT CLUB **19**

Grilled salmon, avocado, bacon, lettuce, tomato and mayo, served on sourdough

CHICKEN SALAD SANDWICH **12**

Diced chicken, celery, grapes, red onion, Dijon mustard and mayo, served on sourdough bread

TUNA SALAD SANDWICH **12**

Tuna, lettuce, diced THG pickles, mayo and red onion, served on sourdough bread

DOUBLE DECKER CHICKEN MELT **17**

2 beer-battered fried chicken breasts topped with housemade Mercks cheddar cheese sauce, lettuce, onion and pickles, served on a brioche bun

BOURBON HONEY MUSTARD CHICKEN SANDWICH **13**

Grilled or fried chicken smothered in housemade bourbon honey mustard sauce, topped with bacon, lettuce and onion, served on a pretzel bun

THE "BOGEY" WRAP **13**

Garlic prime rib, mozzarella, romaine, horseradish cream, wrapped in a flour tortilla

HOT N' SPICY CRISPY CHICKEN WRAP **13**

Crispy boneless Buffalo chicken, romaine, carrot, celery, ranch dressing and shredded cheddar, wrapped in a flour tortilla

FLATBREADS

All served on an authentic Italian stone-oven baked pizza crust, topped with our special seasoning "dust".

BBQ CHICKEN & PINEAPPLE **14**

Mozzarella covered with diced bbq chicken, onion slices and pineapple, with a drizzle of bbq sauce

VERY VERY VEGGIE **13**

Olive oil, roasted tomatoes, arugula, red peppers, onion, mushrooms and goat cheese, with a balsamic drizzle

CHICAGO PRIME **18**

Roasted garlic and shaved slices of prime rib, smothered with grilled onions and mozzarella, served with giardiniera

CHEESE **11**

Smothered with mozzarella and shredded cheddar

MAINS**

Sub gluten-free corn tortillas on any tacos for \$1.

ALL-YOU-CAN EAT FRIDAY FISH FRY \$20

Beer-battered Icelandic cod

**Available Fridays for dine-in only.*

THE ORIGINAL MAC 'N CHEEZ **14**

Our 5 cheese blend sauce poured over cavatappi noodles, topped with Parmesan and toasted bread crumbs

Add Bacon \$3 Chicken \$5

FISH & CHIPS **18**

Icelandic cod, hand dipped in our housemade Sam Adams beer-batter, crispy fried, with coleslaw and tartar sauce

GRILLED SALMON **20**

Grilled Norwegian salmon served over a bed of brown rice and quinoa, topped with sautéed veggies, drizzled with a soy ginger glaze

FRIED AVOCADO TACOS **15**

Fried slices of avocado, garnished with lime-marinated cabbage, chipotle aioli and corn salsa, served with beans and rice

BLACKENED FISH TACOS **16**

Wild caught and responsibly sourced cod, grilled and blackened, garnished with mango salsa and lime slaw, served with beans and rice

A 4% discount will be applied to all cash transactions.

WINE

SPARKLING/ROSE	Glass	Btl
La Marca, Prosecco	split	12
Lynfred Vin de City, Sparkling Demi Sec	10	35
Lynfred, Rose	10	35
WHITE		
Clos du Bois, Chardonnay	10	35
Ecco Domani, Pinot Grigio	9	31
Kim Crawford, Sauv Blanc	13	40
Lynfred Vin de City	10	35
Houge, Reisling	10	35
RED		
Canyon Road, Cabernet	9	31
Louis Martini, Cabernet	10	35
Mark West, Pinot Noir	10	35
Lynfred Vin de City	10	35
Canyon Road, Merlot	9	31
Alamos, Malbec	10	35

SANGRIAS

A different way to sip vino!

RED SANGRIA 11

Smirnoff Orange Vodka, Monin pomegranate syrup, orange juice, merlot, orange and cherry

CITRUS 11

Deep Eddy Peach Vodka, St-Germain Elderflower Liqueur, fresh lemon, orange juice, pinot grigio, orange and lemon

SANDTRAP SANGRIA 9

Lynfred Blueberry Wine, 28 Mile Vodka, peach schnapps, fruit medley

PATIO PITCHERS

Made for sharing with old friends or new ones!

RED SANGRIA PITCHER 35

Smirnoff Orange Vodka, Monin pomegranate syrup, orange juice, merlot, orange and cherry

CITRUS SANGRIA PITCHER 35

Deep Eddy Peach Vodka, St-Germain Elderflower Liqueur, fresh lemon, orange juice, pinot grigio, orange and lemon

SANDTRAP SANGRIA PITCHER 35

Lynfred Blueberry Wine, 28 Mile Vodka, peach schnapps, fruit medley

JOHN DALY PITCHER 35

Deep Eddy Sweet Tea Vodka, fresh squeezed lemonade, mint

PARTY WITH US!

ANY EVENT. ANY SIZE. ANY OCCASION.
Your event deserves a warm environment, a touch of something special and, of course, the best gastro food catering services around.

FOR MORE INFO OR TO BOOK YOUR NEXT EVENT WITH US VISIT

TAPHOUSEGRILLS.COM/PARTIES-EVENTS



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**ADDICTIVE FOOD
CREATIVE BREWS®**
Since 2006

HAND-CRAFTED COCKTAILS

THG BARREL-AGED OLD FASHIONED 16

Woodford Reserve Bourbon marinated with sliced oranges and cherries, strained, poured over rocks, Fee Bros old fashioned bitters, smoked maple syrup, garnished with an orange peel and Luxardo skewer

THG MANHATTAN 14

Makers Mark, sweet vermouth, bitters, 3 cherry skewer

BLOODY MARY TOWER 13

Tito's Handmade Vodka, Canyon Road Merlot, Guinness, Zing Zang Bloody Mary Mix and our THG skewer (meat, cheese, housemade pickles, pepperoncini, lime and lemon wedge)

PEARTINI 13

Grey Goose La Poire Vodka, Licor 43, elderflower, lime juice

SUNSET MARTINI 11

New Amsterdam Citron Vodka, peach schnapps, pineapple juice, cranberry juice

THG MARGARITA 10.50

Silver Tequila, Cointreau, fresh lime, our THG housemade sour, salted rim (upon request), lime wheel

RASPBERRY CHAMPAGNE MARGARITA 14

Patrón Silver Tequila, triple sec, simple syrup, raspberry syrup, muddled lime, champagne, salted rim, lime wedge

JOHN DALY 9

Deep Eddy Sweet Tea Vodka, fresh squeezed lemonade, mint

TAP HOUSE MULE 10

Tito's Handmade Vodka, agave nectar, fresh lime juice, ginger beer, lime wedge and mint sprig garnish

LOCAL FAVORITES

RUSH CREEK ESPRESSO MARTINI

Rush Creek Vanilla Vodka, Mr Black Coffee Liqueur, cream, cold brew

LYNFRED CONTINENTAL SOUR

Woodford Reserve, bitters, simple syrup, fresh lemon juice, splash of Lynfred Blueberry wine

BEER

FIND OUT WHAT'S ON TAP AT BEERMENUS.COM



NON-ALCOHOLIC BEVERAGES

Add Strawberry, Raspberry, Lime or Watermelon syrup for \$1

STRAWBERRY MINT LEMONADE 4.49

Mint leaves, Monin strawberry syrup, lemonade, mint sprig, lemon wedge

BERRY BULL COOLER 5.99

Monin raspberry syrup, fresh lemon juice, Red Bull, lemon wedge

RED BULL

FRESH BREWED ICED TEA

COKE, DIET COKE, SPRITE, MR. PIBB, LEMONADE OR CRANBERRY

TONIC

SANPELLEGRINO

