

TAP AND TAVERN

STARTERS

WIPEOUT SIDEWINDER FRIES* 12.5
OUR SIGNATURE SIDEWINDER FRIES TOPPED WITH CHEDDAR JACK CHEESE, CRUMBLLED BACON, SCALLIONS, AND SOUR CREAM

NEED 4 SPEED NACHOS* 15
FRESHLY PREPARED CHIPS WITH QUESO BLANCO, PICO DE GALLO, BLACK BEAN CORN SALSA, CILANTRO, GUAC, SOUR CREAM, AND PICKLED JALAPENOS [V]
ADD CHICKEN* \$3 ADD GROUND BEEF* \$3

GIANT BAVARIAN PRETZEL 10
W/ BEER CHEESE AND PUB MUSTARD [V]

TAVERN SKINS* 15.5
FOUR POTATO SKINS SMOTHERED IN CHEDDAR JACK CHEESE TOPPED WITH A JALAPENO POPPER, WRAPPED IN BACON, AND SERVED WITH A SIDE OF SOUR CREAM

SPINACH AND ARTICHOKE DIP 14
A CREAMY BLEND OF CHEESES, SPINACH, AND ARTICHOKE BAKED WITH TRUFFLE AND PECORINO CHEESE SERVED WITH CHIPS [V/GF]

PICKLE NICKELS 11
FRIED PICKLE COINS SERVED WITH GORGONZOLA RANCH TO DIP [V]

FRIED MOZZARELLA BITES 10
SERVED WITH WARM HOUSE-MADE MARINARA [V]

CHIPS AND QUESO 12
QUESO BLANCO WITH BLACK BEAN CORN SALSA SERVED WITH CHIPS [V]

WHITE BEAN HARVEST HUMMUS 13
TRADITIONALLY ROASTED HUMMUS TOPPED WITH FRESH PICO DE GALLO AND SERVED WITH CARROTS, CELERY, CUCUMBER, AND NAAN BREAD [V/VE/GF]

BIG AXE WINGS AND TENDERS* 16

CHOOSE GLUTEN FREE BONELESS BITES (10)
BONE IN (8) OR TENDER LOVIN' (6)

PLAIN - SWEET GARLIC TERIYAKI
BOURBON BBQ - CAROLINA GOLD
NASHVILLE HOT - MILD YOUR MANNERS
HABANERO TANGERINE

ADD A SIDE OF BATTERED FRIES \$4

SALADS AND WRAPS

ANY OPTION AVAILABLE AS SALAD OR FLOUR TORTILLA WRAP

HOUSE 11
SIMPLE GREENS WITH TOMATO, RED ONION, AND HOUSE GARLIC CROUTONS WITH YOUR CHOICE OF RANCH, CREAMY CAESAR, BLEU CHEESE, GORGONZOLA RANCH, CREAMY ITALIAN, AND BALSAMIC VINAIGRETTE [V]

CAESAR* 12
CRISP ROMAINE MIXED WITH FRESHLY SHAVED PARMESAN CHEESE, HOUSE-MADE CREAMY CAESAR DRESSING, AND TOPPED WITH HOUSE GARLIC CROUTONS

BLAZING BUFFALO* 17
BUFFALO CHICKEN TENDERS WITH SIMPLE GREENS, TOMATO, RED ONION, CRUMBLLED BLEU CHEESE, GORGONZOLA CHEESE CRUMBLES, AND HOUSE GARLIC CROUTONS WITH YOUR CHOICE OF DRESSING

ADD CHOICE OF GRILLED CHICKEN* \$5, CRISPY CHICKEN* \$5, GRILLED SALMON* \$10, STEAK TIP* \$11, TURKEY TIP* \$9, OR IMPOSSIBLE BEEF* \$5 [V/VE]

SANDWICHES AND BURGERS

ALL SANDWICHES AND BURGERS SERVED WITH BATTERED FRIES OR SIDE HOUSE SALAD. TAVERN SIDES AVAILABLE FOR AN ADDITIONAL COST. GLUTEN FREE BUNS AVAILABLE UPON REQUEST

KEEP IT CLASSY GRILLED CHICKEN* 16
GRILLED CHICKEN BREAST, CRISP APPLEWOOD SMOKED BACON, CHEDDAR CHEESE, LETTUCE, AND TOMATO ON A BRIOCHE BUN

NASHVILLE HOT FRIED CHICKEN* 17
PERFECTLY SOUTHERN FRIED CHICKEN WITH NASHVILLE HOT SAUCE, FRIED PICKLES, AND COLESLAW ON A TOASTED BRIOCHE BUN

BBQ PULLED PORK SANDWICH* 16
SUCCULENT PULLED PORK BATHED IN BBQ SAUCE WITH COLESLAW ON A BRIOCHE BUN

CLASSIC AMERICAN CHEESEBURGER* 16
CLASSIC CHEESEBURGER WITH TWO 4 OZ PATH PROVEN BLACK ANGUS BEEF SMASH BURGERS, AMERICAN CHEESE, MAYO, LETTUCE, TOMATO, ONION, AND PICKLE ON A TOASTED BRIOCHE BUN
ADD BACON* \$2 ADD CARAMELIZED ONIONS \$1 ADD FRIED EGG* \$1.5 ADD PULLED PORK* \$4
SUB IMPOSSIBLE BURGER [V/VE]

[V] VEGETARIAN OPTION [VE] VEGAN OPTION [GF] GLUTEN FREE OPTION

* WARNING: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.*

FOOD ALLERGY NOTICE: PLEASE BE ADVISED THAT FOOD PREPARED HERE MAY CONTAIN THESE INGREDIENTS; MILK, EGGS, WHEAT, SOYBEAN, PEANUTS, TREE NUTS, FISH, SESAME, AND SHELLFISH. WHILE EFFORT MAY BE MADE TO AVOID ANY CROSS CONTAMINATION IT MAY NOT ALWAYS BE POSSIBLE TO THE DEGREE AT WHICH NO CROSS CONTAMINATION OCCURS GIVEN FOOD IS PREPARED, COOKED, AND SERVED IN THE SAME SPACE. IF YOU HAVE ANY ALLERGY, PLEASE NOTIFY OUR STAFF PRIOR TO PLACING YOUR ORDER AND EVERY REASONABLE ACCOMMODATION WILL BE MADE HOWEVER WE CANNOT GUARANTEE THAT ANY MENU ITEM CAN BE COMPLETELY FREE OF ALLERGENS.

TAVERN ENTREES

TAVERN TIPS STEAK* 26 TURKEY* 23

CHOOSE BOURBON MARINATED STEAK OR TURKEY TIPS OVER BUTTERY MASHED POTATOES, AND PLATED WITH MAPLE CARAMELIZED BRUSSEL SPROUTS
ADD MAPLE CARAMELIZED ONION \$1

SUPER SALMON RICE BOWL* 24

SEARED ALASKAN SALMON WITH A SWEET GARLIC TERIYAKI DRIZZLE OVER A BED OF SEASONED RICE WITH STEAMED BROCCOLI, MANDARIN ORANGES, TOASTED SESAME SEED, AVOCADO, AND CUCUMBER

BOURBON BBQ TAVERN CHICKEN* 19

BOURBON BBQ MARINATED CHICKEN BREASTS GRILLED, AND SERVED OVER SEASONED RICE WITH A SIDE OF MAPLE CARAMELIZED BRUSSEL SPROUTS

MAC N' CHEESE 16

DELICIOUS PASTA TOPPED WITH CREAMY WHITE CHEESE AND A CRISPY BREADCRUMB LAYER, SERVED WITH A SIDE OF GARLIC TEXAS TOAST
ADD BUFFALO CHICKEN STRIPS* \$5 ADD BBQ PULLED PORK * \$4

TAVERN SIDES

BATTERED FRIES SUB \$2 | SIDE \$5

SIDEWINDER FRIES SUB \$2 | SIDE \$6

ONION RINGS SUB \$2 | SIDE \$7

BUTTERY MASHED POTATOES SUB \$2 | SIDE \$5

COLESLAW SUB \$2 | SIDE \$4

STEAMED BROCCOLI SUB \$2 | SIDE \$4

MAPLE CARAMELIZED BRUSSEL SPROUTS SUB \$2 | SIDE \$6

SIDE HOUSE OR CAESAR SALAD SUB \$3 | SIDE \$7

KID'S MEALS 8

SERVED WITH CHOICE OF BATTERED FRIES, MANDARIN ORANGES, CARROT STICKS, OR STEAMED BROCCOLI, AND CHOICE OF SODA, MILK, CHOCOLATE MILK, OR APPLE JUICE.

GRILLED CHEESE [V] - CHEESEBURGER* - CRISPY CHICKEN STRIPS*

GRILLED CHICKEN STRIPS* [GF] - CHEESE QUESADILLA [V] - WHITE MAC N' CHEESE [V]

SWEET TREATS

TEMPURA CHEESECAKE 9.5

NEW YORK CHEESECAKE IN TEMPURA BATTER, SERVED WITH FRESH CREAM, AND CARAMEL DRIZZLE [V]

CHURRO LOGS 8

2 BIG AXE CHURROS SPRINKLED WITH CINNAMON SUGAR, AND SERVED WITH SCOOPED VANILLA BEAN ICE CREAM, AND CARAMEL DRIZZLE [V]

PEANUT BUTTER CHOCO-LIT DELIGHT 10

PEANUT BUTTER MOUSSE OVER THREE LAYERS OF RICH DARK CHOCOLATE CAKE, TOPPED WITH PEANUT BUTTER CHIPS, AND BROWNIE BITES, SERVED WITH A BERRY SAUCE [V]

TIRAMISU 9.5

LAYERS OF SPONGE CAKE AND LADY FINGERS, ESPRESSO COFFEE, COCOA POWDER, MASCARPONE MOUSSE, AND FRESH CREAM [V]

BEVERAGES

NON-ALCOHOLIC. FREE REFILLS

COCA COLA PRODUCTS 3.5

UNSWEETENED TEA 3.5

HOT OR ICED COFFEE 3.5



21+
MENU



SPECIALTY BEVERAGES

NON-ALCOHOLIC

SPARKLING WATER 5

ACQUA PANNA BOTTLED WATER 6

BARQ'S BOTTLED ROOT BEER 4

SWEET STRAWBERRY LEMONADE 5

RASPBERRY LIMEADE 5

BLUEBERRY POMEGRANATE LIMEADE 5

MASSACHUSETTS MERMAID 5

BLUE SUGAR RIM WITH LEMONADE, BLUE RASPBERRY SYRUP, LEMON JUICE, AND COCONUT WATER

WE WILL ONLY SERVE ONE DRINK AT A TIME. MUST BE PRESENT TO ORDER.
IN ORDER TO CONSUME ALCOHOLIC BEVERAGES, YOU MUST ESTABLISH YOU ARE AT LEAST 21 YEARS OF AGE. YOU MUST HAVE A VALID ID CARD ISSUED BY A STATE OR GOVERNMENT AGENCY CONTAINING YOUR PHOTOGRAPH AND DATE OF BIRTH. EXPIRED, CRACKED, ALTERED, OR DAMAGED ID'S CANNOT BE ACCEPTED. WE RESERVE THE RIGHT TO BREATHALYZE PRIOR TO PARTICIPATION IN ACTIVITIES. GUESTS OVER THE LEGAL LIMIT WILL NOT BE ALLOWED TO PARTICIPATE AND WILL NOT RECEIVE A REFUND.

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