

TWENTY/20

TAPHOUSE

STARTERS

TAPHOUSE TOTS mashed, shredded sweet and Yukon potatoes, chives, with spicy ketchup and house made Sherry BBQ. add bacon 2 add beer cheese sauce 3	7
GIANT BAVARIAN SOFT PRETZEL Himalayan pink salt and Hawaiian black salt, with beer cheese sauce and stone-ground mustard.	12
JUMBO WINGS double fried. Choice of Dry, Buffalo, house made Sherry BBQ, or Inferno. Bleu cheese or Ranch.	12
HOUSE-MADE FRIED PICKLE CHIP house-made pickles, deep fried in our signature beer batter served with choice of beer sauce, honey mustard or spicy remoulade.	8
ROASTED BRUSSELS SPROUTS sweet onion, mint, shaved parmesan, maple vinaigrette	9
BLEU CHIPS house-made Saratoga chips with bacon, scallion, beer and blue cheese cream sauce, house-made sherry bbq.	10
LOCAL MUSSELS steamed in a beer broth with chorizo, tomatoes, garlic and herbs.	10
SPINACH AND ARTICHOKE DIP crostini and house-made Saratoga chips.	10
CALAMARI & PEPPADEW PEPPERS lemon aioli and spicy marinara.	14
HUMMUS DUO roasted garlic and roasted red pepper hummus, with cucumber, carrots and pita chips.	9
FRESH SCALLOP AND SHRIMP CEVICHE avocado crema, shaved asparagus, radish and mango.	13
STREET TACOS corn tortilla with choice of chicken, shrimp, fish, black bean or carnitas. Served with cilantro, diced sweet onion, radish and cremas.	9

SALADS

SEARED SALMON cajun seared salmon, candied pecans, Bleu cheese, our house Arcadian mixed greens, maple vinaigrette.	16
CHAR GRILLED CAESAR grilled romaine, croutons, parmesan crisp, Caesar dressing. add shrimp 6 add chicken 4 add salmon 6 add steak 7	8
GRILLED STEAK SALAD grilled flat iron steak, peppadew peppers, oven roasted tomatoes, smoked cheddar, scallions, arugula and our house Arcadian mixed greens, bacon bourbon ranch.	17
TAPHOUSE COBB grilled chicken, Bleu cheese & smoked cheddar, roasted tomatoes, brown sugar bacon, avocado and hard cooked egg, our house Arcadian mixed greens. Choice of dressing.	16
GOAT CHEESE fried goat cheese, strawberries, dried cranberries, slivered almonds, our house Arcadian mixed greens, Champagne vinaigrette.	13
TAPHOUSE CAPRESE heirloom tomatoes, Burrata, basil and baby spinach, balsamic vinaigrette.	13

SIDES

Hand-cut fries	3	Grilled Asparagus	6
Hand-cut sweet potato fries	5	Vegetable of the day	Daily
House salad	4	Saratoga chips	4
Caesar salad	4	Slaw	4
Taphouse Cavatappi and cheese	6		

BURGERS

All Burgers Served with Choice of Saratoga Chips, Hand-cut Fries or House Salad - Substitute Taphouse Tots (+\$2)	
TAPHOUSE SIGNATURE bacon, smoked gouda, over easy egg, onion straws, house-made Sherry BBQ on brioche roll.	15
BLACK BEAN house-made black bean and roasted red pepper "burger", garlic and oregano infused EVOO, heirloom tomatoes and arugula on multi-grain bun. Served with a side salad.	12
G.O.A.T. fried goat cheese, onion & bacon jam, arugula, oven roasted tomatoes, on brioche roll.	15
CLASSIC BURGER choice of cheese with lettuce, tomato, onion & house-made pickle chips.	13
CAPRESE pesto aioli, heirloom tomato, fresh mozzarella, spinach, balsamic reduction.	16
BIG BLEU creamy blue cheese sauce, A-1 onions, brown sugar bacon, house-made pickle chips on pretzel bun.	15
PULLED PORK house-made Sherry BBQ, pulled pork, pickle chips, smoked cheddar cheese, on brioche roll.	16
TAPHOUSE FIRESTARTER sliced jalapenos, jalapeno bacon, pepper-jack cheese, spicy mustard, on brioche roll.	14
EAST COAST TURKEY BURGER hand-pattied turkey burger, oven roasted tomatoes, A-1 mushrooms, smoked provolone, arugula, on multi grain bun with a side salad.	16

SANDWICHES

SPICY BLT jalapeno bacon, bibb lettuce, fried green tomatoes, honey mustard aioli on Texas toast.	13
PULLED PORK pulled pork, house-made Sherry BBQ, lime pickle slices, on brioche bun.	11
SCARLET KNIGHT chicken fingers, mozzarella sticks, hand cut fries, lettuce, tomato and house made tomato-basil sauce, on a hoagie roll.	12
JERSEY CHEESESTEAK thinly sliced beef, sautéed onions, sharp white cheddar on a poppyseed kaiser.	11
MAHI CLUB grilled mahi-mahi, maple brown sugar bacon, provolone and slaw on ciabatta.	19
CUBANO pulled pork, pork roll, house-made pickle chips, swiss and spicy mustard on a cuban roll	15
GRILLED CHICKEN marinated, grilled chicken breast, sundried tomatoes, spinach, fresh mozzarella, pesto aioli on ciabatta.	11
CEDAR GROVE CLUB oven roasted turkey, shaved honey ham, swiss, cheddar, thick cut bacon, herb mayo, lettuce and tomato on Texas toast.	16
REUBEN & RACHEL beer braised brisket or oven roasted turkey, sauerkraut, swiss, 1000 island dressing, on marble rye.	12
NOT YOUR MOM'S MEATLOAF open-faced, house-made meatloaf, smoked cheddar, onion straws, house-made Sherry BBQ on Texas toast. Served with house cavatappi.	12
PORTABELLA marinated portabella cap, spinach, A-1 onions, roasted red pepper mayo, smoked provolone on ciabatta.	12
KNIFE & FORK MEATBALL GRINDER house-made meatballs, provolone, house-made tomato-basil sauce, on a hoagie roll.	15

PIZZA

Crisp Flatbread, Traditional Crust or Cauliflower Crust (+\$4)

UNCLE SAL

pepperoni, spicy Italian sausage, bacon, house-made meatball, mozzarella, red pepper flakes, house made tomato-basil sauce.

Flatbread 13 Traditional 15

MARGHERITA

sliced heirloom tomato, fresh mozzarella, basil, herb and roasted garlic EVOO

Flatbread 12 Traditional 14

PEAR

roasted pear, goat cheese, arugula, garlic béchamel, fig glaze.

Flatbread 14 Traditional 16

PEPPERONI

pepperoni, mozzarella, house-made tomato-basil sauce.

Flatbread 10 Traditional 12

LANGOSTINO

langostines, asparagus, sun dried tomatoes, smoked mozzarella, chives, garlic béchamel, citrus crème fraiche.

Flatbread 16 Traditional 18

BBQ CHICKEN

grilled chicken, onions, grilled pineapple, smoked cheddar, house-made Sherry BBQ sauce.

Flatbread 13 Traditional 15

STEAK AND BLEU

steak tips, truffled apples, onions, Bleu cheese, garlic béchamel.

Flatbread 14 Traditional 16

ROASTED VEGETABLE

Boursin, balsamic roasted cauliflower & broccoli, sun dried tomatoes, caramelized onions, red peppers, mushrooms, smoked mozzarella and smoked cheddar, garlic béchamel.

Flatbread 13 Traditional 15

ARTICHOKE

grilled, marinated artichoke hearts, spinach, olive medley, feta, pesto cream, balsamic reduction.

Flatbread 13 Traditional 15

BLACKENED CHICKEN

cajun chicken, oven roasted tomatoes, garlic béchamel, pesto drizzle.

Flatbread 15 Traditional 17

PASTA

TAPHOUSE ULTIMATE CAVATAPPI & CHEESE

Langostino \$19

Bacon & Bleu \$16

Buffalo Chicken \$16

Taphouse Classic \$12

CHICKEN PANCETTA

grilled chicken, pancetta, mushrooms, onions, sun-dried tomatoes, garlic bechamel over linguini.

23

SHORTRIB RIGATONI

beer-braised shortrib, tomato & mushroom ragout, balsamic glaze over rigatoni.

26

TOMATO AND ASPARAGUS

blistered tomatoes, asparagus, white wine, garlic, butter, lemon, fresh basil, fresh mozzarella over linguini.

18

TAPHOUSE RIGATONI

grilled chicken, mushrooms, spinach, red pepper cream sauce tossed with rigatoni.

18

ENTREES

SCALLOPS

seared scallops, mango & roasted red pepper chutney, pancetta risotto, asparagus.

14

FILET MIGNON

8-ounce filet, Mission olive infused oil, twice baked & loaded Yukon potato, asparagus.

34

CHICKEN AND WAFFLES

buttermilk fried chicken, sweet waffles, Sriracha butter, bourbon maple syrup, powdered sugar, scallions.

24

STRIP STEAK

14-ounce New York strip, beer and butter sauce, garlic whipped potatoes, spice-roasted carrots.

16

TAPHOUSE CRAB CAKES

house-made crab cakes, white wine cream sauce, saffron.

24

SWISS CHARD DOLMADES

dried cranberry & almond farro in swiss chard, roasted yellow pepper coulis, charred tomatoes.

16

CHICKEN

seared, bone-in chicken breast, lemon herb sauce, oven roasted tomato risotto, garlic broccolini.

24

CAULIFLOWER STEAK

seared, dry-rubbed cauliflower steak, bamboo rice, roasted tomato and mustard vinaigrette.

16

VEGETABLE LASAGNA

onions, tri-colored bell peppers, carrots, spicy marinara and pesto. Served on a bed of baby spinach with broccoli florets.

20

TAPHOUSE FISH AND CHIPS

signature Red Eye Amber beer battered cod, fries, slaw and tartar sauce.

17

CHEF'S FRESH CATCH

fresh and locally sourced.

MKT

SOULS TAPHOUSE BREWERY RESTAURANT