

BRUNCH

Executive Chef: Patrick Karvis

TAPHOUSE KITCHEN IS PROUD TO SOURCE CREEKSTONE FARM BEEF, AS WELL AS MANY OF ITS INGREDIENTS AND PRODUCTS FROM ARIZONA GROWERS & PRODUCERS

GLUTEN FREE OPTIONS MARKED WITH (GF) / VEGETARIAN OPTIONS MARKED WITH (V)

STARTERS

TAPHOUSE SLIDERS*

all natural 100% angus beef, quail egg, brioche bun, sauce béarnaise / \$13

-Pairing: Stella Artois / Troublemaker Red Blend

THK WINGS

honey chipotle glaze, maytag bleu cheese / \$9

-Pairing: Lumberyard Red Ale / Oyster Bay Sauvignon Blanc

ROASTED HARISSA HUMMUS /V/

grilled oregano bread, local cucumber, feta cheese / \$13

-add extra bread \$2.50

-Pairing: Grand Canyon Pilsner / J Vineyard Pinot Gris

LAMB POPS* /GF/

grilled lamb chops, jalapeno mint jam / \$15

-Pairing: Bells Porter / Diseno Malbec

STELLA ARTOIS BEER CHEESE FONDUE

smoked paprika, roasted garlic bread / \$12

-add extra bread \$2.50

-Pairing: Stella Artois / Kendal Jackson "Avant" Chardonnay

SHRIMP MAC-N-CHEESE

rock shrimp, fontina, goat cheese, manchego, parmesan / \$14

-Pairing: Grand Canyon Pilsner / Kendal Jackson "Avant" Chardonnay

JUMBO LUMP CRAB CAKE

THK tartar sauce, truffle match stix potatoes / \$18

-Pairing: Grand Canyon American Pilsner / Pine Ridge

Chenin-Viognier

JALAPEÑO PEPPER JACK TATER TOTS

pepper jack cheese, B.L.T toppings, roasted garlic aioli / \$8

-Pairing: Avery White Rascal Belgian White / J Vinyards Pino Gris

CHICKEN TORTILLA SOUP /GF/

roasted shredded chicken, pasilla chili, cilantro, pinto bean, avocado, queso fresco / \$8

-Pairing: Myrcenary Odell Double IPA / Hahn Chardonnay

SALADS

THE TAPHOUSE SALAD* /V/

arizona greens, citrus, Crow's Dairy feta cheese, local cucumber, candied walnuts, grilled red onion,

Uncle Bears Mandarin Wheat Vinaigrette / \$15

add chicken \$5, shrimp \$6, salmon \$8,

or grilled new york steak \$10

-Pairing: Mandarin Wheat / J Vineyards Pinot Gris

JERKED CHICKEN /GF/

chicken breast, mixed greens, mango,

local cucumber, avocado, red onion,

citrus cucumber dressing / \$16

-Pairing: Lumberyard Red Ale / Angeline Sauvignon Blanc

BURGER SALAD* /GF/

all natural 100% angus beef, little gem, tomato,

avocado, 1000 island and caramelized onion / \$16

-Pairing: Anderson Valley Boont Amber / Cherry Pie Pinot Noir

SIMPLE SALAD

mixed greens, cherry heirloom tomato, local cucumber,

red onion and choice of dressing / \$10

-Pairing: Kona Longboard / Pali Pinot Noir

CAESAR SALAD*

chopped gem lettuce, parmesan, challah croutons,

white balsamic Caesar dressing / \$13 add chicken \$5,

shrimp \$6, salmon or grilled new york steak \$10

-Pairing: Head to Tail Amber Ale / Provisioner Red Blend

BRUNCH

all served with taphouse taters: yukon gold potatoes with caramelized shallots, peppers and herbs.

EGGS BENEDICT* / sourdough, smoked turkey, poached eggs, bacon guacamole, smoked tomato, hollandaise sauce / \$13

-Pairing: Stella Artois / Strawberry-Peach Bellini

CROQUE MONSIEUR* / sourdough, ham, gruyère, béchamel sauce / \$13 make it a croque madame - add an egg \$1

-Pairing: Grand Canyon Pilsner / Oyster Bay Sauvignon Blanc

FRENCH TOAST / challah bread, cinnamon, vanilla bean crème brulee, fresh berries / \$12 -Pairing: Mandarin Wheat / Blood Orange Mimosa

PASTRAMI HASH* / GF / shaved pastrami, taphouse taters, 2 sunny sideup eggs, whole grain mustard hollandaise / \$14

-Pairing: Kona Longboard Lager / Cherry Pie Pinot Noir

GRILLED CHEESE* / sourdough, mushrooms, fontina, applewood smoked bacon, avocado and a fried egg / \$13

-Pairing: Anderson Valley Boont Amber / Provisioner Red Blend

BISCUITS AND GRAVY* / cheddar biscuits, jalapeno sausage gravy, 2 eggs any style / \$13 -Pairing: Odell Myrcenary / Sanford Rosé

TAPHOUSE FAVORITES

ALL OF OUR BURGERS & SANDWICHES ARE SERVED WITH CHOICE OF SIDE

CHICKEN AND DUMPLINGS / chicken, gnocchi, braised

carrots, sugar snap peas, roasted corn, white wine mustard

sauce / \$16 -Pairing: Grand Canyon American Pilsner / Pine Ridge Chenin-Viognier

TURKEY BURGER / challah bun, little gem, tomato, cheddar, honey mustard, house pickle / \$15

-Pairing: Mudshark Full Moon / Saint M Riesling

FISH FRY EVERYDAY BABY! / beer battered walleye pike, coleslaw, taphouse fries, tartar sauce / \$15

-Pairing: Odell IPA / Saint M Riesling

TAPHOUSE SIGNATURE BURGER* / all natural 100%

angus beef, manchego cheese, apple wood smoked bacon, little

gem, vine ripened tomato, caramelized shallots, roasted garlic

aioli, challah bun / \$15 -Pairing: Anderson Valley Boont Amber / Pali Pinot Noir

CASHEW CHICKEN SALAD SANDWICH* / roasted chicken,

cashews, grapes, dried cranberries, hydrocress, toasted challah

bread / \$12 -Pairing: Mandarin Wheat / Oyster Bay Sauvignon Blanc

TURKEY REUBEN / smoked turkey, swiss cheese, taphouse

slaw, marble rye, 1000 island / \$14

-Pairing: Mandarin Wheat / Angeline Sauvignon Blanc

ADD-ONS

SEASONAL BERRIES / \$6

APPLEWOOD SMOKED BACON / \$5

TAPHOUSE TATERS / \$5

TAPHOUSE CHIPS / \$5

TAPHOUSE FRIES / \$5

COLESLAW / \$5

CAESAR SALAD* / \$6

BRUNCH COCKTAILS

THK BLOODY MARY W/ LOCAL PADDINGTON VODKA \$9

STRAWBERRY-PEACH BELLINI \$9

MIMOSA \$8 / BLOOD ORANGE / POMEGRANAT / GRAPEFRUIT / ORANGE MANGO

SANGRIA / SEASONAL: WHITE OR RED \$6

CUCUMBER PRESS \$8

BASIL GRAPEFRUIT GIMLET \$8