

# DINNER

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 / \$9

-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 Pilsner / J Vineyards 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

### STEAK & WEDGE\* /GF/

grilled arizona prime new york strip, baby iceberg

wedge, shaved cucumber, cherry heirloom tomato,

apple wood smoked bacon, grilled red onion,

maytag bleu cheese dressing / \$20

-Pairing: Lumberyard Red Ale / Murphy-Goode "Homefront Red"

### CHOPPED SWEET & SOUR\* /GF/V/

organic baby kale, quinoa, radish, fennel, granny smith

and gala apples, sesame balsamic dressing / \$16

/ add chicken \$5, shrimp \$6, salmon \$8, or grilled

new york steak \$10 -Pairing: Stella Artois / Saint M Riesling

### 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

## ENTREES

**GRILLED SALMON\*** /GF/ organic Scottish salmon, warm baby kale, organic arugula, hydrocress, lemon, fennel, red chimichurri / \$26

-Pairing: Oak Creek Nut Brown Ale / Angeline Sauvignon Blanc

**TURKEY BURGER** /challah bun, little gem tomato, cheddar, honey

mustard, house pickle, served with choice of side / \$15

-Pairing: Mudshark Full Moon / Saint M Riesling

**SPAGHETTI ALLA VODKA\*** /V/ house made thin spaghetti, olives,

roasted red peppers, capers, spicy greens, crow's dairy goat cheese, local

vodka tomato cream / \$16 add chicken \$5, shrimp \$6, salmon \$8,

grilled New York \$10

-Pairing: Grand Canyon Pilsner / Geyser Peak Uncensored Red

**CHICKEN AND DUMPLINGS** / chicken, gnocchi, braised

carrots, sugar snap peas, roasted corn, white wine mustard sauce / \$20

-Pairing: Grand Canyon Pilsner / Pine Ridge Chenin-Viognier

### ARIZONA RAISED PRIME NEW YORK STEAK\*

12oz. Arizona raised prime New York strip with crispy truffle parmesan

Yukon gold potatoes, Makers Mark maple bacon glaze/ \$34

-Pairing: Uncle Bears Head To Tail Amber / Diseno Malbec

### FISH FRY EVERYDAY BABY!!

beer battered walleye pike, coleslaw, taphouse fries, tartar sauce / \$20

-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 served with choice of side/ \$15

-Pairing: Anderson Valley Boont Amber / Pali Pinot Noir

### TURKEY MEATBALLS

saffron, fontina and parmesan risotto / \$20

-Pairing: Anderson Valley Boont Amber / Francis Coppola Claret Cabernet Sauvignon

### BEEF SHORT RIB

campfire stout braised, gruyere whipped potatoes, sherry garlic

mushrooms / \$26

-Pairing: Smores Stout / Lawrence Dunham, Signature Petie Sirah

### ROCK SHRIMP PASTA\*

penne pasta, sun dried tomatoes, asparagus, pine nuts, fontina cream \$22

-Pairing: Stella Artois / Hahn Chardonnay

## SIDES

OUR SIDES ARE MADE FROM SCRATCH DAILY AND ARE THE PERFECT COMPLIMENT TO ANY OF OUR MEALS

BABY KALE \$5

GRILLED ASPARAGUS W/ SAUCE BEARNAISE \$7

TAPHOUSE FRIES \$5

TAPHOUSE CHIPS \$5

MAC-N-CHEESE \$5

HOUSE SALAD \$5

CAESAR SALAD\*\$6

COLESLAW \$5

TRUFFLE PARMESAN YUKON GOLD POTATOES \$7

SWEET POTATO WAFFLE FRIES \$5