

TAPHOUSE HOPPY HOUR

STARTERS / \$6

STELLA ARTOIS BEER
CHEESE FONDUE / smoked
paprika, roasted garlic bread
-add extra bread \$2.50

TAPHOUSE SLIDERS *
/ 100% angus beef, quail egg,
sauce bearnaise on brioche bun

THK WINGS / honey chipotle,
maytag bleu cheese

ROASTED HARISSA HUMMUS
grilled oregano bread, local
cucumber, feta cheese
-add extra bread \$2.50

STARTERS / \$12

CHARCUTERIE BOARD /
assorted cheeses, cured meats,
pickled vegetables, beer mustard

JUMBO LUMP CRAB CAKE /
THK tartar sauce, truffle match
stix potatoes

SHRIMP MAC-N-CHEESE /
rock shrimp, fontina, goat cheese,
manchego, parmesan bread crumbs

DRAFTS & CRAFTS

*IN RED DENOTES ARIZONA BREWERY

DRAFT	STYLE	ABV	\$
THK Rotating Handle	- Please Ask Server	----	----
THK Rotating Handle #2	- Please Ask Server	----	----
Firestone Walker Seasonal	- Please Ask Server	----	7.00
Founders Seasonal	- Please Ask Server	----	7.00
Green Flash/Alpine Seasonal	- Please Ask Server	----	7.00
Deschutes Brewery Seasonal	- Please Ask Server	----	7.00
*Grand Canyon	- American Pilsner	5.0%	6.00
*Lumber Yard Red Ale	- Extra Strong Bitter	5.8%	7.00
*Mudshark Full Moon	- Belgian White Ale	8.5%	7.00
*Head To Tale Amber	- Amber Ale	5.6%	6.00
*Uncle Bears Mandarin Wheat	- Wheat Ale	5.1%	6.00
Anderson Valley Boont Amber	- Amber Ale	5.8%	7.00
Bells Porter	- Porter	5.6%	7.00
Kona Longboard	- Island Lager	5.5%	7.00
Odell IPA	- India Pale Ale	7.0%	7.00
Odell Myrcenary	- Double IPA	9.3%	7.00
Stella Artois	- Euro Style Lager	5.2%	7.00
Avery White Rascal	- Witbier	5.6%	7.00
High Water Smores Stout	- Stout	6.5%	7.00
Ballast Point Grapefruit Sculpin	-IPA	7.0%	7.00

WINE & CUSTOM COCKTAILS

TAPHOUSE MULE \$9 / Local Paddington Vodka, Hornitos Reposado
Tequila, Tanqueray Gin, or Maker's Mark, Fresh Lime Juice, Ginger Beer,
Splash of Grapefruit Bitters

SOUTHERN SOUR \$10 / Maker's Mark, Agave Nectar, Fresh Lemon
Juice, Strawberries & Mint

SWEET LILY \$12 / Patron Silver Tequila, St-Germain Elderberry Liquor,
Fresh Lemon Juice

SKINNY ACAI \$9 / Silver Rum, Veev Acai Spirit, Agave Nectar,
Fresh Lemon Juice

DARK & STORMY \$9 / Gosling's Black Seal Rum, Ginger Beer

SIGNATURE MAKERS MANHATTAN \$10 / Maker's Mark, Sweet
Vermouth, Dash of Angostura Bitters

TAPHOUSE MARGARITAS-FROZEN OR ROCKS \$9 / 100% Blue
Agave Tequila, Fresh Lime Juice, Sweet & Sour

SPARKLING

	GLS	BTL
J. Roget / California	6	
Rotari / "Brut" / Trento, Italy	8	
Roederer / Estates "Brut", Alexander Valley		45

ENJOY HOPPY HOUR 7 DAYS A WEEK

MONDAY-SUNDAY: 3:00PM - 6:00PM

HOPPY HOUR COCKTAILS, BEER, WINE

\$1 OFF ALL WELL DRINKS

\$1 OFF ALL BEER FLIGHTS

\$1 OFF ALL TAPHOUSE KITCHEN CUSTOM COCKTAILS

\$2 OFF ALL DRAFT BEER, SPIRITS & WINE ON TAP

\$2 OFF HOUSE WINE (Oxford Landing Chardonnay & Cabernet)

\$2 OFF TAPHOUSE MARGARITAS ROCKS OR FROZEN

Please drink responsibly. TapHouse Kitchen will supply you and
your guests with taxi service

BOTTLES -	STYLE	ABV	\$
Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Light			
*Lumberyard Brewing Knotty Pine	- American Pale Ale	5.4%	5.00
*Oak Creek Nut Brown Ale	- English Brown Ale	5.8%	5.00
Dos xx	- Lager	4.4%	5.00
Estrella Daura GF	- Lager	5.4%	5.00
Omission GF	- Pale Ale	5.8%	5.00
Non-Alcoholic Clausthaler from Germany		0.5%	4.00
Dogfish Head 90 min. IPA	- IPA	9.0%	7.00
Corona	- Lager	4.6%	5.00
Tieton Cherry Cider	- Cider	6.9%	7.00

FLIGHTS

FOUR 4oz BEER TASTERS \$8

ARIZONA HWY *tasty arizona craft beers*

GRAND CANYON PILSNER, MUD SHARK FULL MOON,
LUMBERYARD RED ALE, & UNCLE BEARS MANDARIN WHEAT

FLIGHT PLAN *pick any four taps & create your own*

flight. Or ask your server or bartender to build one to your liking!

WHISKEY ON TAP?

Yes We Do! Makers Mark, Jameson, High West Straight Double Rye

WHITE

	GLS	BTL
Ruffino / "Lumina" / Pinot Grigio / Italy	7	26
Saint M / Riesling / Germany	8	32
Oyster Bay / Sauvignon Blanc / Marlborough, New Zealand	9	36
J Vineyards / Pinot Gris / Russian River Valley, CA	9	36
Sanford / Rosé / Sta. Rita Hills, CA	9	36
Hahn / Chardonnay / Monterey, CA / (on tap)	10	
Archery Summit / "Vireton" / Pinot Grigio / Willamette Valley, OR	10	38
Pine Ridge / Chenin-Viognier Blend / CA	11	42
Angeline / Sauvignon Blanc / Russian River, CA / (on tap)	11	
Kendall Jackson "KJ" / Avant / Chardonnay / Monterey, CA	12	46
Ferrari Carano / Chardonnay / Sonoma County, CA	13	49
J Vineyards / Chardonnay / Russian River Valley, CA	18	68

RED

	GLS	BTL
Diseno / Malbec / Argentina / (on tap)	8	
Parducci / "Small Lot Blend" / Merlot / Mendocino County, CA	9	36
Geysers Peak / Uncensored Red / Sonoma County, CA	10	38
Estancia / Cabernet Sauvignon / Paso Robles, CA	10	38
Murphy-Goode / "Homefront Red" / Red Blend / CA	10	38
Pali / Pinot Noir / Santa Barbara, CA / (on tap)	12	
Cherry Pie / "Cherry Tart" / Pinot Noir / Sonoma Coast, CA	11	42
Predator / "Old Vine Zinfandel" / Lodi, CA	11	42
Provisioner / Red Blend / Camp Verde, AZ (on tap)	11	
Avalon / Cabernet / Napa Valley, CA	12	46
Troublemaker / Red Blend / Paso Robles, CA	13	49
Francis Coppola Claret / Cabernet Sauvignon / Napa, CA	13	49
Ferrari Carano / Cabernet Sauvignon / Sonoma County, CA	16	64
Lawrence Dunham, SKY Island / Grenache / Chiricahua Mountains, AZ	16	64
Davis Bynum / Pinot Noir / Russian River Valley, CA	19	72
Lawrence Dunham, "The Signature" / Petite Sirah / Chiricahua Mountains, AZ	21	75