

# LUNCH

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 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

### 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: Lumber Yard 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 / \$14  
/ add chicken \$5, shrimp \$6, salmon \$8, or grilled new york steak \$10 -Pairing: Stella Atrois / 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 and hydrocress, lemon, fennel, red chimichurri / \$16  
-Pairing: Oak Creek Nut Brown Ale / Angeline Sauvignon Blanc

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

-Pairing: Odell IPA / Saint M Riesling

**CHICKEN AND DUMPLINGS** / chicken, gnocchi, braised carrots, sugar snap peas, roasted corn, white wine mustard sauce / \$16

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

**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

**TURKEY MEATBALLS** / saffron, fontina and parmesan risotto / \$15

-Anderson Valley Boont Amber / Francis Coppola Claret Cabernet Sauvignon

**TACOS** / local corn tortilla, queso fresco, Pico de Gallo, THK salsa / short rib \$15 / shredded chicken \$12 / rock shrimp \$16

choice of side -Pairing: Odell IPA / Hahn Chardonnay

## BURGERS / SANDWICHES

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

**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

**CASHW 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

**HOT PASTRAMI** / marble rye, beer mustard, pepperoncini, gherkins / \$15

-Pairing: Kona Longboard Lager / Cherry Pie Pinot Noir

**TURKEY BURGER** / challah bun, little gem, tomato, cheddar, honey mustard, house pickle / \$15 -Pairing: Mudshark Full Moon / Saint M Riesling

## 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 BÉARNAISE \$7

TAPHOUSE FRIES \$5

MAC-N-CHEESE \$5

HOUSE SALAD \$5

CAESAR SALAD\* \$6

TAPHOUSE CHIPS \$5

COLESLAW \$5

SWEET POTATO WAFFLE FRIES \$5

CHICKEN \$5

SHRIMP\* \$6

SALMON\* \$8

NY STEAK\* \$10

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Visit us at TapHouseKitchen.com or at facebook.com/THKScottsdale | \$2.00 additional charge for any split plate