

# 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)

## ENTREES

### PAN SEARED 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: Kona Longboard Lager / Cherry Pie Pinot Noir

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

### FISH FRY EVERYDAY BABY!!

beer battered walleye pike, coleslaw, taphouse fries, tartar sauce / \$20 -Pairing: Odell IPA / Saint M Riesling

### CHICKEN PARMESAN

house made spaghetti, San Marzano tomato sauce, mozzarella / \$22 sub veal \$30 -Pairing: Stella Artois / Lawrence Dunham Petite Sirah

### 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

## SIDES

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

### SAUTEED GREENS \$5

### FRIED ASPARAGUS \$7

### THK HAND CUT FRIES \$5

### MAC-N-CHEESE \$5

### HOUSE SALAD \$5

### CAESAR SALAD\* \$6

### TAPHOUSE CHIPS \$5

### COLESLAW \$5

### SWEET POTATO

### WAFFLE FRIES \$5

### TRUFFLE PARMESAN

### YUKON GOLD POTATOES \$7

### SALMON\* \$8

### SHRIMP\* \$6

### NY STEAK\* \$10

## STARTERS

### TAPHOUSE SLIDERS

Creek Stone beef, brioche bun, sauce béarnaise, smoked gouda / \$15 -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, cucumber, local feta cheese / \$9 -add extra bread \$2.50 -Pairing: Grand Canyon Pilsner / J Vineyard Pinot Gris

### LAMB POPS\* / GF /

grilled lamb chops, jalapeño mint jam / \$18 -Pairing: Bells Porter / Diseno Malbec

### HOUSE MADE PRETZEL

Kona Longboard beer mustard, Stella Artois beer cheese fondue / \$10 -Pairing: Stella Artois / Kendall Jackson "Avant" Chardonnay

### SHRIMP MAC-N-CHEESE

rock shrimp, fontina, goat cheese, manchego, parmesan / \$14 -Pairing: Grand Canyon Pilsner / Kendal Jackson "Avant" Chardonnay

# PIZZA

### MEATBALL

beef and pork Chef Karvis- style meatballs, fresh mozzarella, San Marzano tomato sauce / \$16 -Pairing: Uncle Bear's Head to Tail Amber Ale / Pali Pinot Noir

### MEATBALLS

beef and pork Chef Karvis- style meatballs, saffron & fontina risotto, parmesan / \$20 -Pairing: Uncle Bear's Head to Tail Amber Ale / Pali Pinot Noir

### 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

### PEPPERONI AMERICANO

pepperoni, mozzarella, provolone, San Marzano tomato sauce / \$16 -Pairing: Lumberyard Red Ale / Murphy Goode Homefront Red

### WHITE PIZZA

Prosciutto di San Daniele, ricotta, gorgonzola, parmesan, mozzarella / \$17 -Pairing: Stella Artois / J Vineyards Pinot Gris

### PIZZA MARGHERITA

fresh mozzarella, basil tomato / \$14 -Pairing: Kona Longboard Lager / Oyster Bay Sauvignon Blanc

## 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\* / V / GF /

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

### BURGER SALAD\* / GF /

all natural 100% angus beef, little gem, tomato, avocado, 1000 island and caramelized shallots / \$16 -Pairing: Anderson Valley Boont Amber / Cherry Pie Pinot Noir

### 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 Vineyard Pinot Gris

### CRISPY CALAMARI

cornmeal and garlic dusted, Calabrian chili aioli, herbs, lemon / \$16 -Pairing: Odell IPA / Hahn Chardonnay

### CHARCUTERIE & CHEESE BOARD

Chef selection of imported & local cheese and salami, olives, house pickles and red onions, gherkins, Hayden mills crackers, grilled ciabatta bread, Kona Longboard beer mustard / \$18 -Pairing: Anderson Valley Boont Amber Ale / Provisioner Red Blend

### THK CHEF'S SOUP SELECTION

inspirational thought of the day, made fresh daily / \$8 -Pairing: check with your server!

### SPICY ITALIAN SAUSAGE AND WOOD-FIRED MUSHROOM

roasted fennel, fontina, San Marzano tomato sauce / \$17 -Pairing Odell Myrcenary / Francis Coppola Claret Cabernet Sauvignon

### VEGETARIANA

baby spinach, roasted peppers, sun dried tomato, local goat cheese, pine nut, pesto / \$17 -Pairing: Grand Canyon Pilsner / Cherry Pie Pinot Noir

### CRISPY FINGERLING POTATO

smoked gouda, pancetta, roasted brussels sprouts / \$16 -Pairing: Ballast Point Grapefruit Sculpin / Lawrence Dunham Grenache

### 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: Kona Longboard / Kendal Jackson "Avant" Chardonnay

### JERKED CHICKEN / GF /

chicken breast, mixed greens, mango, local cucumber, avocado, red onion, citrus cucumber dressing / \$16 -Pairing: Lumberyard Red Ale / Angeline Sauvignon Blanc

\*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/TapHouseKitchen32 \$2.00 additional charge for any split plate