

TAPHOUSE HOPPY HOUR

STARTERS / \$6

HOUSE MADE PRETZEL

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

CRISPY CALAMARI

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

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

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

DRAFTS & CRAFTS / \$7

*IN RED DENOTES ARIZONA BREWERY

DRAFT

DRAFT	STYLE	ABV
THK Nitro Selection #1	Please Ask Server	...
THK Nitro Selection #2	Please Ask Server	...
THK Nitro Selection #3	Please Ask Server	...
THK Selection #1	Please Ask Server	...
THK Selection #2	Please Ask Server	...
SanTan #1	Please Ask Server	...
SanTan #2	Please Ask Server	...
Huss Brewing	Koffee Kolsch	4.75%
Grand Canyon	American Pilsner	5.00%
Grand Canyon	Black Iron IPA	6.50%
Sonoran Brew Co.	White Chocolate Ale	4.70%
Four Peaks	Please Ask Server	...
The Shop	Church Music	6.70%
Mudshark	Full Moon	8.50%
Barrio	Citrazona IPA	6.60%
Lumberyard	Red Ale	5.80%
Uncle Bear's	Head to Tail	5.60%
Uncle Bear's	Mandarin Wheat	5.10%
Mike Hess Brewing	Please Ask Server	...
Ballast Point	Grapefruit Sculpin	7.00%
Green Flash/Alpine Beer Co.	Please Ask Server	...
Modern Times	Please Ask Server	...
Pizza Port	Please Ask Server	...
Firestone Walker	Please Ask Server	...
ACE Cider	Please Ask Server	...
Coronado	Please Ask Server	...
Belching Beaver	Please Ask Server	...
Bells	Porter	5.60%
Avery Brewing Co.	White Rascal	5.60%
Anderson Valley Brewing Co.	Boont Amber	5.80%
10 Barrel Brewing	Cucumber Crush	5.00%
Deschutes	Please Ask Server	...
Stella Artois	Euro Style Lager	5.20%
Kona	Longboard	5.50%
Founders	Please Ask Server	...
Odell	Myrcenary	9.30%
Odell	IPA	7.00%
High Water Brewery	S'mores Stout	6.50%
Santa Fe	Please Ask Server	...

FLIGHT PLAN

Four 4oz. Tasters \$8
Pick any four taps and create your own flight.
Or ask your server or bartender to build on to your liking.

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 AND SPIRITS
\$2 OFF TAPHOUSE MARGARITAS ROCKS OR FROZEN
\$2 OFF SELECT WINES (OXFORD LANDING CHARDONNAY & CABERNET, PALI PINOT NOIR, PROVISIONER RED BLEND, DISENO MALBEC, ANGELINE SAUVIGNON BLANC)

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		...	4
*Lumberyard Brewing Knotty Pine	American Pale Ale	5.40%	5
*Oak Creek Nut Brown Ale	English Brown Ale	5.80%	5
Dos xx	Lager	4.40%	5
Estrella Daura GF	Lager	5.40%	5
Omission GF	Pale Ale	5.80%	5
Non-Alcoholic Clausthaler from Germany		0.50%	4
Dogfish Head 90 min. IPA	IPA	9.00%	7
Corona	Lager	4.60%	5
Tieton Cherry Cider	Cider	6.90%	7

SPARKLING

	GLS	BTL
J. Roget / California	6	
Rotari / "Brut" / Trento, Italy	8	
Lunetta / Prosecco	7	
Lunetta / Sparkling Rosé	7	
Conundrum / Blanc de Blanc / California	6	32
Cold Brew Coffee	5	

WHITE

	GLS	BTL
Hahn / Chardonnay / Monterey, CA	8	30
Angeline / Sauvignon Blanc / Russian River, CA	7	20
Conundrum / Rose / Salinas, CA	12	46
Ruffino / Lumina / Pinot Grigio / Italy	7	26
Saint M / Riesling / Germany	8	32
Oyster Bay / Marlborough / Sauvignon Blanc / New Zealand	9	36
J Vineyards / Pinot Gris / Russian River, CA	9	36
Archery Summit / Vireton / Pinot Gris / Willamette Valley, OR	10	38
Pine Ridge / Chenin-Viognier Blend / Napa, CA	11	42
Kendall Jackson / Avant / Chardonnay / Monterey, CA	12	46
Ferrari Carano / Chardonnay / Sonoma County, CA	13	49
J Vineyards / Chardonnay / Russian River, CA	18	68

RED

	GLS	BTL
Diseno / Malbec / Argentina	7	26
Pali / Pinot Noir / Santa Barbara, CA	12	46
Provisioner / Red Blend / Camp Verde, AZ	7	22
Virginia Dare / Pinot Noir / Geyserville, CA	11	42
Michael David / Freakshow Red / Lodi, CA	10	38
Earthquake / Petite Sirah / Lodi, CA	12	46
Parducci / Small Lot / Merlot / Mendocino County, CA	9	36
Geyser Peak / Uncensored / Red Blend / Sonoma County, CA	10	38
Estancia / Cabernet Sauvignon / Paso Robles, CA	10	38
Murphy-Goode / Homefront Red / Red Blend / CA	10	38
Cherry Pie / Cherry Tart/Pinot Noir / Sonoma Coast, CA	11	42
Predator / Old Vine Zinfandel / Lodi, CA	11	42
Avalon / Cabernet / Napa Valley, CA	12	46
Troublemaker / Red Blend / Paso Robles, CA	13	49
Francis Coppola Claret / Cabernet Sauvignon / Napa Valley, CA	13	49
Ferrari Carano / Cabernet Sauvignon / Sonoma County, CA	16	64
Davis Bynum / Pinot Noir / Russian River Valley, CA	19	72

*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