

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

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

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 / \$14
-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!

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

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 Artois / Saint M Riesling

SALMON SALAD

seared Scottish salmon, baby arugula, watercress, golden raisin, candied pecan, seasonal berries, pickled red onion, crow's dairy butter pecan goat cheese, sherry berry yogurt dressing / \$17 -Pairing: Kona Longboard Lager / Pine Ridge Chenin / Viognier

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 shallots / \$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: Kona Longboard / Kendal Jackson "Avant" Chardonnay

SWEET POTATO

WAFFLE FRIES \$5

CHICKEN \$5

SHRIMP* \$6

SALMON* \$8

NY STEAK* \$10

ENTREES

PAN SEARED 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 / Geysers Peak Uncensored Red

MEATBALLS

beef and pork Chef Karvis- style meatballs, saffron & fontina risotto, parmesan / \$15 -Pairing: Uncle Bear's Head to Tail Amber Ale / Pali Pinot Noir

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

CASHEW 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

CUBANO

roasted pork, shredded ham, swiss, dijon, house pickle, baguette / \$14 -Pairing: Grand Canyon Pilsner / Hahn 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

PEPPERONI AMERICANO

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

PIZZA MARGHERITA

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

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

WHITE PIZZA

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

GLUTEN-FREE

Make your pizza gluten-free / \$2 add-on

*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

