

LUNCH

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 Artois / 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