

White Wine

Selections starts sweet & gradually trends down

St. Julian Winery - Paw Paw, MI

Envy -- 5.5/21

Sweet white with notes of mango, honey & tart citrus.

Reserve Riesling -- 6/23

Crisp & pure w/ flavors of peach, mango & lemon zest.

Moscato Bella Winery - Paso Robles, CA

Bella Moscato -- 6/23

Amazingly crisp w/ notes of honey, citrus & apple.

Wente Vineyards - Livermore, CA

Hayes Ranch Pinot Grigio -- 5.5/21

Sweet w/ a fruity nose & notes of dried fruit & honey.

Indigenous Winery - Veneto, Italy

Pinot Grigio -- 7/27

Bright and aromatic w/ notes of cherry & crisp fruits.

Seven Terraces Winery - New Zealand

Savignon Blanc -- 7/27

Ripe gooseberries & citrus fruits, crisp & balanced.

Bread & Butter Winery - Napa, CA

Chardonnay -- 7/27

Classic California chardonnay with rich vanilla, toasted oak and cream.

Wyncroft Winery - Buchanan, MI

Marland Chardonnay -- 8/32

Nose of apple & pear with a full crisp & clean palate.

Rombauer Vineyards - St. Helena, CA

Rombauer Chardonnay -- 42 (Bottle Only)

Juicy peach, pineapple & citrus nose followed by vanilla and toasty oak. Lush & silky.

Can't Finish It, No Problem!

We'll re-cork it and you can take it home!

All bottles of wine \$12 off if you get it to go!

Red Wine

St. Julian Winery - Paw Paw, MI

Sweet Revenge -- 5.5/21

Sweet red with up-front fruitiness and a great finish.

Casa Vinicola Zonin, Abruzzo, Italy

Caldora D'Abruzzo -- 6/24

Dry on the palate and gracious, with delicate soft veining and a perfect balance. Similar to a Chianti.

Wyncroft Winery - Buchanan, MI

Cabernet Franc -- 8/32

A mild concentration of red currant with streaks of cranberry. Flecks of granite give it a lively mineral edge to the juicy light-bodied palate.

Leese Fitch Winery - Sonoma, CA

Merlot -- 5/21

Nose of dark cherry w/ hints of cedar; tastes of sweet cherry & blueberry with a full body, yet soft & inviting.

Brownstone Winery - Lodi, CA

Pinot Noir -- 5/21

Subtle raspberry & black cherry; very smooth.

Annabella - Napa Valley, CA

Cabernet Sauvignon -- 34 (Bottle Only)

A classic example of why Napa Valley is synonymous with Cab Sauv. Smooth, exquisitely balanced w/ black plum, dark chocolate, blackberries & black currant.

Sean Minor Winery - Napa Valley, CA

Four Bears Cabernet Sauvignon -- 7/27

A Paso Robles cab with red fruit & floral aromas; ripe flavors of raspberries with a rich full-body.

Valentin Bianchi - Napa Valley, CA

Malbec -- 6.5/26

Notes of plum & figs w/ flavors of vanilla; very soft.

Red Wine of the Day

Changes Daily -- 4.5 (Glass Only)

A rotating glass of red wine from our list above

Buy the kitchen a round 8

Martinis

Peanut Butter Cup 6.5

Tastes like a Reese's peanut butter cup!

Raspberry Cosmopolitan 6.5

Our house-infused Michigan raspberry vodka, orange liqueur, lime & cranberry juice

Dirty Girl Scout 6.5

Liquid Thin Mints! Irish cream, vodka, Kahlua & crème de menth drizzled with chocolate syrup

Pineapple Coconut 6.5

House-infused Bacardi pineapple & coconut rum, pineapple, orange juice and grenadine.

The Dirty Randy 6.5

Bleu Cheese stuffed olives with a dash of brine, vodka & a splash of house-infused jalapeño vodka

Chocolate Covered Strawberry 6.5

House-infused Mandigo strawberry vodka, cream, & crème de cacao drizzled with chocolate syrup

The Red Arrow 6.5

Cranberry, St. Germain elderflower liqueur, vodka

Bourbon Peach Martini 6.5

Jim Beam bourbon, amaretto & peach liqueur

Bottles

Budweiser 3 -- Bud Light 3

Miller Lite 3 -- Coor's Light 3

Michelob Ultra 3 -- Stroh's 2

Corona 3.5 -- Corona Light 3.5 -- Modelo 3.5

McKenzie's Black Cherry Hard Cider 3.5

N/A Beverages

Soft Drinks 2.5

Coca-Cola, Diet Coke, Sprite, Mellow-Yellow, Ginger Ale, Lemonade, Unsweetened Iced Tea, Raspberry Iced Tea, Sweet Green Iced Tea

Root Beer Bottles 2.5

Orange Cream Soda Bottles 2.5

Ginger Beer (Non-alcoholic) 8 oz. 2.5

Red Bull, Sugar-Free Red Bull,

Tropical Red Bull, Blueberry Red Bull 3

Organic Chocolate Milk - 2.5

Cranberry, Orange, Pineapple Juice 2.5

Cocktails

2 Paws Tea 7

Leduc Paw Paw blueberry infused vodka, tequila, gin, rum, triple sec, sour & 7up

Original Whiskey Sour 7

Kentucky whiskey, simple syrup, lemon juice and egg whites; shaken & frothy.

Smowens Sangria 7

Layered orange, peach & Midori melon liqueur, orange & pineapple juices, brandy & red wine

Berry Good Sunrise 6

Blueberry, strawberry & blackberry infused tequila, orange juice and grenadine

Pina Colada 6

Frozen or on the rocks with our house infused coconut & pineapple Bacardi rum

Princess Peach 6

Peach infused Svedka vodka, peach schnapps, cranberry & pineapple juice

Taphouse Old Fashioned 6

Jim Beam, elderflower liqueur & bitters

Moscow Mule 6.5

Ginger beer, vodka, simple syrup and lime juice.

Make it a Kentucky Mule w/ Kentucky whiskey

Make it a Donkey Show w/ tequila

Make it a Dark & Stormy w/ Meyer's dark rum

The Mr. Burns 20

Johnnie Walker Blue Label, neat

Beer-Tails

Dr. Pepper 6

Lager, Amaretto, Coke & grenadine

Long Story Short 6

Gin, elderflower, fresh lemon, IPA & bitters

Mexican Hot Tub 6.5

Modelo, agave nectar, lime juice & tequila

Italian Peach 6.5

Italian Moscato wine, peach liqueur & ginger beer

The Sneaky Pete 6.5

Cherry-infused vodka, hard cider (whichever is on draft) & St. Julian Sweet Revenge

Beginnings

Goat Cheese Bruschetta 9 

Toasted French bread topped with creamy goat cheese, diced tomatoes, red onion, basil & balsamic.

REAL Chips & Salsa 7  (GF)

House made tortilla chips w/ traditional Mexican salsa.

Smoked Chicken Wings 9 (GF)

A pound of seasoned chicken wings smoked out back then fried crispy. Served with your choice of sauce.

Frankie's Fries 6  (GF)

Hand cut Idaho russets fried to order and dusted with kosher salt. Served with malt vinegar by request.

BBQ Pulled Pork Nachos 10 (GF)

Housemade tortilla chips, topped with smoked pulled pork, red onions, shredded Colby-Jack cheese and our housemade signature bourbon BBQ sauce.

Southwest Nachos 9  (GF)

Housemade tortilla chips topped with a roasted corn and black bean medley, white cheddar queso and shredded Colby-Jack cheese. Served w/ a side of salsa. Add Rafaela's seasoned pulled chicken for 3.

Buffalo Chicken Nachos 10 (GF)

Diced chicken breast on house fried chips with bleu cheese crumbles, tomatoes, red onion, jalapeños & cheddar-jack cheese drizzled with buffalo sauce.

Doobies 8

Our take on an egg roll; Three doobies, stuffed w/ our freshest ingredients & served crispy.

3 Cheese Doobie 

Swiss, Provolone & Colby-Jack cheese with a side of housemade ranch.

Southern Doobie

Smoked pulled pork, bourbon BBQ, red onions & Colby-Jack cheese with bourbon BBQ to dip.

Cordon-Doob

Dill pickles rolled with sliced Michigan smoked ham and Swiss cheese. Served with ranch.

Irish Doobie

Corned beef w/ sweet cabbage, Swiss cheese and a side of our housemade Thousand Island to dip.

Buffalo Chicken

Diced chicken in our homemade buffalo sauce, w/ bleu cheese crumbles & ranch to dip.

Caprese Doobie 

Goat cheese, sun dried tomatoes & fresh basil with balsamic ranch to dip.

Jalapeño Pepper

Bacon, cream cheese, shredded Colby-Jack and jalapeños, with ranch to dip.

Salads

Add Grilled Chicken or Diced Black Bean Burger to any salad 3, Seared Steak 4 or Salmon Filet 5

Taphouse Salad 7 

Mixed greens, Colby-Jack cheese, carrots, cucumbers, red onion, tomato, croutons & your choice of dressing.

Steak Salad 12

Seasoned and seared steak medallions on a bed of mixed greens with crumbled bleu cheese, banana peppers, red onion, diced tomatoes and croutons. Served with our housemade vinaigrette.

Feel Good 5-Grain Salad 9  (GF)

Mixed greens, dried cranberries, walnuts, diced red onions, crumbled goat cheese and a 5-grain blend. Served with our housemade berry vinaigrette.

Asian Salad 9 

Mixed greens with mandarin oranges, carrots, diced red onion and crunchy wonton strips. Served with our housemade Thai-Peanut Butter vinaigrette dressing.

Southwest Salad 9  (GF)

Mixed greens, a roasted corn & black bean medley, Colby-Jack cheese and tortilla strips. Served with our housemade chipotle ranch.

Cobb Salad 13 (GF)

Mixed greens topped with hard boiled eggs, diced ham & chicken, tomatoes, red onion, bleu cheese crumbles, sliced avocado, cucumber and bacon with housemade ranch dressing.

Sandwiches & Wraps

Sandwiches & Wraps are served Toasted with fries or chips & a pickle.
Sub fresh fruit cup or side salad (2) or cottage cheese (1) Substitute Gluten-Free bread (2.5)

Pesto Cheese - 9



Provolone, sun-dried tomatoes, pesto and mixed greens on toasted rustic Italian artisan bread.

Mac Attack 9

White cheddar mac and cheese in-between slices of Colby-Jack cheese with smoked bacon on rustic Italian

B.L.T.C.A. 9

Colby-jack and provolone cheese, smoked bacon, lettuce, tomato & avocado on toasted rustic Italian.

Chicken Bacon Ranch Wrap 9

Grilled chicken, strips of bacon, Colby-Jack cheese, lettuce and diced tomatoes all drizzled with ranch.

Chicken Walnut Wrap 9

Grilled chicken, dried cranberries, bleu cheese, mixed greens, walnuts & our berry vinaigrette.

Fiesta Wrap 9

Grilled chicken or our ground black bean burger with romaine, roasted corn & black bean salsa, shredded Colby-jack cheese & chipotle ranch.

Prince Rogers Nelson 9

Imported Brie cheese on rustic Italian bread with housemade berry sauce, chicken, bacon & red onion.

Chicken Pesto Club 9

Thick-sliced roasted chicken breast with fresh pesto, smoked bacon, provolone cheese, lettuce & tomato on rustic Italian bread.

Chicken Salad 9

Pulled chicken, mayo, celery & onions on rustic Italian bread with lettuce, tomato and provolone cheese.

Reuben 9

Little Town Jerky (Cadillac, MI) corned beef slow cooked and sliced on thick-cut marble rye with Swiss cheese, sauerkraut, and Thousand Island.

Cubano 10

French bread layered with pulled pork, Michigan ham, yellow mustard, dill pickles & provolone cheese.

Pulled Pork Sammich 9

Toasted French bread with our house smoked pulled pork, Colby-jack cheese, coleslaw, red onions & your choice of Bourbon or Carolina BBQ sauce.

Chicken Bruschetta Cheese 9

Sliced chicken breast, creamy goat cheese, diced tomatoes, red onion, fresh basil, provolone & a dash of balsamic vinegar on toasted rustic Italian bread.

Fresh Tacos

Chicken Tacos 11

Three grilled tortillas filled with seasoned pulled chicken, onions & provolone cheese. Garnished with diced red onion, lettuce & tomato and served with a side of house fried chips and salsa.

Pulled Pork & Chicken Tacos 13

Two pulled chicken tacos and two pulled pork tacos with provolone cheese and your choice of BBQ sauce. Garnished with diced onion, lettuce, tomato and served with a side of chips and salsa.

Pulled Pork Tacos 11

Three grilled tortillas filled with smoked pulled pork, red onions, provolone cheese and your choice of Bourbon or Carolina BBQ sauce. Garnished with a side of coleslaw and served with chips and salsa.

Steak Tacos 12

Three grilled tortillas filled with seasoned steak, goat cheese and pico de gallo. Served with chips and salsa.

Black Bean Quesadilla 9



Our black bean burger sandwiched between two flour tortillas, with Colby-Jack & Queso cheese, avocado and pico de gallo. Served with chips and salsa.



Made with Gluten Free ingredients. We do not have a Gluten Free Kitchen.



Made with Vegetarian Ingredients

Stuffed Angus Burgers

Served on a toasted bun with fries or chips & a pickle.

Sub fresh fruit cup or side salad (2) or cottage cheese (1)

All burgers are cooked medium with lettuce, tomato and/or onion added by request. Add bacon (1.5)

The 3 Cheese 10

Stuffed with Colby-Jack, provolone & Swiss cheese.

The BBQ Bacon Jalapeño 10

Stuffed with smoked bacon, housemade bourbon BBQ Sauce, sautéed jalapeños & Colby-Jack cheese.

The Black & Bleu Cajun 10

Stuffed with smoked bacon, bleu cheese crumbles and Cajun seasoning topped with A1 steak sauce.

The Three Meat Treat 11

Stuffed with bacon, sautéed jalapeños, bourbon BBQ and Colby-Jack cheese, then topped with our house smoked pulled pork, coleslaw and Carolina BBQ!

The Bacon 4 Cheese 11

A Stuffed Colby-Jack, provolone & Swiss burger topped with brie cheese, bacon and our housemade sweet berry sauce.

The Olive Burger 10

Stuffed with diced green olives & provolone cheese then topped with a rosemary garlic aioli.

The Mushroom Swiss 10

Stuffed with sautéed mushrooms, onions, roasted garlic and Swiss cheese, then topped with an extra slice of Swiss.

The Skinny Texan 10

A Southwest black bean burger made with fiesta corn, peppers & tomato topped with avocado, Queso cheese and pico de gallo.

Sides

House Side Salad - 3.5 

Soup of the Day - 3.5 8 oz., 5.5 12 oz., 7.5 20 oz.

Vegetable of the Day - 3  

Side Mac n' Cheese - 3.5 

Fresh Fruit Cup - 3 

Cottage Cheese - 2  

Coleslaw - 1.5

2 oz. BBQ Sauce, Salad Dressing or Ranch - .5

2 oz. Side of Sour Cream - .75

Dressings: House Vinaigrette, Berry Vinaigrette, Ranch, Thousand Island, Peanut Thai.

Pasta

Cheese Tortellini 10

Cheese stuffed tortellini with a creamy white wine and Asiago cheese sauce; finished with more Asiago. Add a chicken (3) Steak (4) or Salmon Filet (5)

Buffalo Chix Mac n' Cheese 13

White 3 cheese mac n' cheese, sliced chicken breast, bleu cheese crumbles, Asiago cheese & buffalo sauce.

Pulled Pork Mac n' Cheese 13

White 3 cheese mac n' cheese topped with our house smoked pulled pork, diced red onion & Asiago cheese, then drizzled with our bourbon BBQ sauce

Entrées

Pork Me 14

Our smoked pulled pork on Texas toast with, coleslaw, Frankie's fries and Bourbon & Carolina BBQ sauces.

Smoked Wings 14

A pound and a half of our smoked wings with Frankie's fries, coleslaw and two sauces to dip.

Seared Salmon 19

Two hand cut salmon filets seasoned w/ lemon juice, cracked pepper & dill. Served with a creamy 5-grain Asiago risotto & veggie of the day. Half-order 16

Coulotte Steak 17

Dusted with our house BBQ rub and pan seared with Kentucky bourbon. Served on a medley of barley & brown rice, button mushrooms & veggie of the day.

Bruschetta Steak Medallions 16

Seasoned and seared steak medallions on top of goat cheese with our bruschetta mix (diced onions, basil & tomatoes) on top; drizzled with a balsamic reduction and served with the vegetable of the day.

Nancy's Chicken - 16

Two chicken breasts dusted in flour and pan seared. Served with a white wine & Asiago cheese reduction with button mushrooms over cheese tortellini.

Catch of the Day Market Price

A rotating selection of fresh seafood. Ask your server!

Desserts

Gluten-Free Lava Cake 7

Rich chocolate cake filled with hot chocolate syrup and topped with more; and all gluten-free!

Lemon Berry Mascarpone 6

A decadent lemon cake filled with mascarpone cheese, raspberries and blueberries and topped with vanilla cake crumbs. Drizzled with our housemade sweet berry sauce to finish.

Giant Chocolate Chip Cookie 8

A giant chocolate chip cookie baked in a cast iron skillet and topped with a scoop of vanilla ice cream and drizzled with chocolate sauce

Peanut Butter Pie 6

Creamy peanut butter pie, drizzled with chocolate and topped with crushed peanut butter cups.

Cookie Dough Doobies 7

Two doobies filled with chocolate chip cookie dough with vanilla ice cream and chocolate syrup.

Brandy Alexandria 6

Vanilla ice cream, butterscotch liqueur and brandy blended into a milk shake. (Contains Alcohol!)

Grasshopper 6

Creme de menth, creme de cacao and vanilla ice cream with chocolate syrup. (Contains Alcohol!)

Kid's Meals

Kid's meals served with your choice of a side and Oreo cookies:

Fries, Cottage Cheese, Fresh Fruit Cup, Chips & Salsa, Housemade Potato Chips or Applesauce.

I don't care 5

A 1/4 lb. hamburger or Colby-Jack cheeseburger.

I don't know 4

Chicken nuggets with your choice of dipping sauce.

Mac n' Cheeze Pleeze 4

Classic yellow mac n' cheese w/ your choice of side.

Don't Taco' bout me 4

A pulled pork taco with your choice of BBQ sauce or a chicken taco. Both with provolone cheese.

I don't want that 4

Our famous pulled pork on top of a hamburger bun drizzled with your choice of BBQ sauce.

I'm Not Hungry 4

White bread with Colby-Jack cheese.

Can I have a Quarter? 5

Pepperoni pizza rolls with ranch to dip.

Kid's meals are reserved for children 12 and under. All other orders will be charge \$3 for an adult kid's meal.

Our Story

120 Taphouse & Bistro is locally owned and opened in July 2015.

Our neighborhood restaurant was created to blend Michigan made and grown products with great craft beer, infused spirits and wine. We appreciate your choice to shop locally and strive to give you the best experience possible.

For suggestions, comments or reservations please email me - eric@120pawpaw.com

"Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness."