

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.

St. Julian Winery - Paw Paw, MI

Reserve Riesling -- 6/23

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

Quady Winery - Madera, CA

Salt of the Earth Moscato -- 6/23

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

Wente Vineyards - Livermore, CA

Hayes Ranch Pinot Grigio -- 6/21

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

Los Riscos - Curico Valley, Chile

Pinot Grigio -- 5.5/19

Nice acidity, light bodied with notes of citrus fruit.

Te Henga - Marlborough, New Zealand

Savignon Blanc -- 7/27

Ripe gooseberries & citrus fruits, crisp & balanced.

Casa Mateo - Central Valley, Chile

Chardonnay -- 5.5/20

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

Bread & Butter Winery - Napa, CA

Chardonnay -- 7/27

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

Rombauer Vineyards - St. Helena, CA

Rombauer Chardonnay -- 39 (Bottle Only)

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

All bottles of wine \$12 off for take-out

Buy the kitchen a round 8

Red Wine

St. Julian Winery - Paw Paw, MI

Sweet Revenge -- 5.5/21

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

Dissuasion, Central Valley, Chile

Red Blend -- 6.5/23

*A blend of 50% cab, 25% merlot & 25% syrah. Cherry,
plum & licorice with silky tannis; pair w/ smoked meat.*

Leese Fitch Winery - Sonoma, CA

Merlot -- 6/22

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

Harlow Ridge - Lodi, CA

Pinot Noir -- 6/22

*Raspberry, black cherry, vanilla & cedar. The tannins
are not aggressive, but promote a long satisfying finish.*

Serbal - Mendoza, Argentina

Malbec -- 7/26

Raspberries, plums & clean spices. Medium bodied.

Charles Wetmore - Livermore Valley, CA

Cabernet Sauvignon -- 34 (Bottle Only)

*Velvety with dark berry notes complimented by pink
peppercorn and a layer of cocoa dust.*

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.*

Secret Cellars - Paso Robles, CA

Cabernet Sauvignon -- 8/30

*Fruity, juicy & smooth, oaky rich and full with flavors
of molasses cookie, roasted nuts & chocolate genache.*

Red Wine of the Day

Changes Daily -- 4.5 (Glass Only)

A rotating glass of red wine from our list above

Martinis

Peanut Butter Cup 6.5

Peanut butter & chocolate vodka w/ chocolate

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

Mixed Berry Martini 6.5

House-infused strawberry & blueberry vodka, berry sauce, simple syrup & lemon juice.

The Red Arrow 6.5

Cranberry, St. Germain elderflower liqueur, vodka

Bourbon Peach Martini 6.5

Jim Beam bourbon, amaretto & peach liqueur

Mocktails

Alcohol Free Cocktails

Alcohol-free Bloody-Mary, Pina Colada,

Strawberry Daiquiri, Margarita 5

Stawberry Mule 5

Ginger beer, strawberry syrup and fresh lime

Berry Crush 5

Housemade berry sauce, cranberry, lime & soda.

Ginger Crush 5

Ginger ale, cranberry, orange & lemon juice

N/A Beverages

Soft Drinks: Coca-Cola, Diet Coke, Sprite,

Mellow-Yellow, Vernor's Ginger Ale, Lemonade & Unsweetened Iced Tea 2.5

Root Beer & Orange Cream Soda Bottles 2.5

Red Bull: Original & Sugar-Free 4

White or 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

Perfect Margarita 8

1800 Silver Tequila, fresh lime juice, Agave nectar, and Cointreau with a salt rimmed glass

Princess Peach 6

Peach infused vodka, peach schnapps, cranberry & pineapple juice

Bad Moms 7

A long island with strawberry vodka & Moscato

Berry Mimosa 7

Champagne split with berry puree & orange juice.

Strawberry Champagne on Ice 7

Strawberry puree, strawberry infused vodka, lime juice and a champagne split

Michigan Moscow Mule 6

Michigan cherry infused vodka, simple syrup, lime juice & Vernor's Ginger Ale

Taphouse Bloody Mary 9

Absolute vodka & Grand Rapids made Brewt's bloody-mary mix garnished with a smoked chicken wing and a three cheese doobie

Taphouse Old Fashioned 8

Buffalo Trace, elderflower liqueur & bitters

Our house-infused spirits feature Michigan made Temperance Distilling gluten free corn vodka.

Create Your Own Libation, Flavors Include:

Strawberry - Cherry - Peach - Cucumber - Vanilla Raspberry - Blueberry - Jalapeno - Pineapple Rum

Bottles

Budweiser 3.5 -- Bud Light 3.5 -- Miller Lite 3.5 --

Coor's Light 3.5 -- Michelob Ultra 3.5 --

Stroh's Detroit Lager 3.13 -- Corona 4 -- Modelo 4

McKenzie's Black Cherry Hard Cider 3.5

Beginnings

Lobster Bruschetta 9 

Toasted French bread topped with our housemade lobster salad with sweet pickled bell peppers.

REAL Chips & Salsa 7  

House fried tortilla chips w/ housemade salsa.

Smoked Chicken Wings 9 

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

Frankie's Fries 6  

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

Bang Bang Shrimp 9

Our beer battered shrimp fried golden brown and tossed in our housemade bang bang sauce.

Spinach and Artichoke Dip 10 

A cast iron skillet full of housemade spinach and artichoke dip with sliced Naan Bread & tortilla chips.

Korean Nachos 9 

Wonton chips topped w/ pineapple mango salsa, fresh jalapeno slices, cilantro, coleslaw, and sweet honey Thai sauce. **Add pulled pork 3**

Southwest Nachos 10  

Tortilla chips with queso & shredded Colby-Jack cheese, a roasted corn & black bean medley & a side of salsa. **Add seasoned pulled chicken for 3**

BBQ Pulled Pork Nachos 11 

Hand fried chips, topped with smoked pulled pork, red onions, Colby-Jack cheese & bourbon BBQ sauce.

Doobies

What's a Doobie? It's our take on an egg roll; an order comes with three of the same flavor.

3 Cheese Doobie 8 

Swiss, Provolone & Colby-Jack with ranch to dip.

Southern Doobie 8

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

Cordon-Doob 8

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

Spinach & Artichoke Dip 8

Asiago & Cream Cheese spinach and artichoke dip doobie finished with grated Asiago. 

Irish Doobie 8

Corned beef with sauerkraut, Swiss cheese and a side of our housemade Thousand Island to dip.

Lobster Rang-Doob 11

Lobster chunks, cream cheese, onion and diced bell peppers with a sweet Thai sauce to dip.

Jalapeno Popper 8

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

Spicy Italian 8

Spicy cappicola, ham, provolone cheese, banana peppers and our Greek IPA dressing to dip.

Salads

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

Taphouse Salad 7 

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

Southwest Salad 10  

Mixed greens, Colby-jack cheese, corn, black beans, avocado, tomatoes & tortilla crisps w/ chipotle ranch.

Mediterranean Salad 10  

Mixed greens, fried chickpeas, diced red onions, Feta cheese, tomatoes, banana peppers, cucumbers and Kalamata olives with our IPA Greek vinaigrette.

Steak Salad 12

Seared steak medallions over mixed greens with crumbled bleu cheese, banana peppers, red onion, tomatoes and croutons with our house vinaigrette.

Lobster Salad 9

Mixed greens, pineapple, melon & bell peppers topped with our lobster salad and our house vinaigrette.

Chop Salad 13 

Mixed greens, hard boiled eggs, diced ham & turkey, tomatoes, red onion, bleu cheese crumbles, avocado, cucumber and bacon w/ housemade ranch dressing.

* "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness."

Tacos

Bang Bang Shrimp Tacos 13
Crispy shrimp tossed in our bang bang sauce in three flour tortillas with coleslaw and pineapple mango salsa with wonton chips & sweet Thai sauce to dip.

Chicken Tacos 11
Three grilled tortillas filled with seasoned pulled chicken and provolone cheese and garnished with diced red onion, lettuce & tomato and served with a side of house fried chips and salsa.

Pulled Pork & Chicken Tacos 13
Two chicken tacos and two pork tacos with provolone cheese and your choice of BBQ sauce. Garnished with diced onion, lettuce, tomato, coleslaw 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* 14
Three grilled tortillas filled with seasoned steak, feta cheese, avocado, fresh cilantro and drizzled with our IPA Greek dressing. Served with chips and salsa.

Southwest Quesadilla 9
Seasoned Pulled Chicken or Black Bean Burger  sandwiched between flour tortillas, with Colby-Jack cheese, avocado, diced tomatoes, red onions and fresh cilantro. Served with chips and salsa.

Sandwiches & Naan Flat Wraps

Sandwiches & Naan Wraps are served Toasted with a pickle and hand-cut fries or housemade chips.
Sub fresh fruit cup, side salad or soup (3) or cottage cheese (1) Substitute Gluten-Free bread (2.5)

Uncle Carl's Perch Po-Boy 10
Bell's Two Hearted & Drake's beer battered Michigan Perch on toasted French bread with coleslaw, sliced tomato and remoulade (Cajun mayo).

Fiesta Flat Wrap 10
Grilled chicken or our ground black bean burger in a toasted Naan wrap with Colby-jack cheese, avocado, cilantro, diced tomatoes and chipotle ranch.

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.

Hawaiian Pork Flat Wrap 10
Pulled pork, pineapple mango salsa, fresh cilantro and sweet honey Thai sauce on a toasted Naan wrap.

Chicken Florentine Flat Wrap 9
A Naan wrap spread with housemade spinach and artichoke dip & filled with grilled chicken. Toasted and finished with diced tomatoes and sliced bell peppers.

Chicken Bacon Ranch Flat Wrap 9
A Naan wrap filled with grilled chicken, smoked bacon and Colby-Jack cheese then toasted and finished with lettuce, tomatoes & housemade creamy ranch.

Lobster Roll 11
Housemade lobster salad on the traditional buttery grilled roll with bell peppers and fresh lemon.

Texas Club 9
Three toasted slices of Texas toast stacked with smoked bacon, sliced turkey, honey ham, lettuce & tomato with garlic rosemary aioli.

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.

Taphouse Monte Cristo 10
Thick-cut French Toast smeared with sweet berry sauce and loaded with sliced turkey and ham, white American melt cheese & dusted with powdered sugar.

Cheesy Steak Tips 11
Marinated steak tips grilled with onions and bell peppers with gooey queso cheese on toasted French bread with horseradish cream sauce.



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



Made with
Vegetarian
Ingredients

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Stuffed Angus Burgers

Served on a toasted bun with a pickle & fries or chips.
Sub fresh fruit cup, side salad or soup (3) cottage cheese (1)
All burgers are cooked medium with lettuce, tomato
and/or onion added by request. Add bacon (2)

The 3 Cheese* 11

Stuffed with Colby-Jack, provolone & Swiss cheese.

The BBQ Bacon Jalapeño* 11

Stuffed with smoked bacon, sliced jalapeños and Colby-Jack cheese & topped w/ Bourbon BBQ sauce.

The Black & Bleu Cajun* 11

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

The Three Meat Treat* 11

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

Taphouse Patty Melt* 11

A Stuffed Colby-Jack, provolone & Swiss burger on toasted thick cut rye bread with sautéed onions, Thousand Island dressing and more Swiss cheese.

The Olive Burger* 11

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

The Mushroom Swiss* 11

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

Maui Wowie* 11

An Angus burger stuffed with bacon, jalapeños and Colby-Jack cheese and drizzled with a sweet Thai chili sauce & topped with pineapple & mango salsa.

Soup

3.5 8 oz. cup / 5.5 12 oz. bowl

White Cheddar Broccoli Cheese 

Our Signature Soup! White cheddar, colby-jack and Asiago cheese with fresh broccoli.

Soup of the Day

Ask your server for today's selection.

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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.

Fish n' Chips 16

Michigan Perch filets dredged in Bell's 2 hearted ale and Drake's batter and flash fried with coleslaw & never frozen hand-cut Frankie's fries.

Bistro Steak* 19

A 10-11 oz. hand cut Coulotte steak (top sirloin cap) seasoned and pan seared with a side of creamy Asiago risotto and vegetable of the day.

Yangzhou Rice Bowl* 16

Traditional egg fried rice with chickpeas, carrots, peas, broccoli, bell peppers and cilantro served with a fresh fruit cup and your choice of protein and sauce:

Pick Your Protein: Grilled Chicken, Steak Medallions, Fried Shrimp, Seared Atlantic Salmon or Vegetarian
Pick Your Sauce: Sweet Peanut Thai or House Teriyaki

Seared Salmon* 19

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

Pasta

Cheese Tortellini 11 

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

Lobster Mac n' Cheese 15

White mac n' cheese, lobster meat, Asiago cheese, and panko bread crumbs drizzled with truffle oil.

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

Classic Mac n' Cheese 11

Asiago cheese and panko bread crumbs on top of our white three cheese mac baked golden brown.

Sides

House Side Salad 4.5 ✓

Dressings: House Vinaigrette, Greek IPA Vinaigrette, Ranch, Thousand Island, Peanut Thai, Chipotle Ranch
2 oz. BBQ Sauce, Salad Dressing or Sour Cream .5

Take Home Your Favorite Sauce 16 oz. 6 / 32 oz. 11

Vegetable of the Day 4

Side Mac n' Cheese, Fried Rice or Asiago Risotto 4

Fresh Fruit Cup 3 ✓ (GF)

Cottage Cheese or Coleslaw 3 ✓ (GF)

Desserts ✓

Molten Chocolate Bundt Cake 7

Chocolate cake enrobed in chocolate sauce and filled with dark chocolate truffle. Served wickedly warm with a scoop of vanilla ice cream.

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 6.5

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

Grasshopper 6.5

Creme de menthe, 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.

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 an Ace Bakery slider bun drizzled with your choice of BBQ sauce.

I'm Not Hungry 4

Texas Toast Colby-Jack grilled cheese.

Mac n' Cheeze Pleeze 4

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

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, large parties & catering's please email me - eric@120pawpaw.com

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness." * Asterik Denotes Consumer Advisory