



For caterings here or there,
music & laughter, dining on the patio
and memorable moments.

“One more and we all leave together.”

Winter 2020

www.120pawpaw.com -- facebook.com/120pawpaw

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

White Wine

Selections start 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

Sauvignon 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

*Notes of vanilla & almond husk, reminiscent of a crème
brûlée balanced by soft minerality & tropical fruit.*

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, take-out \$12 off

Red Wine

St. Julian Winery - Paw Paw, MI

Sweet Revenge -- 5.5/21

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

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 ganache.*

Red Wine of the Day

Changes Daily -- 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

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 menthe drizzled with chocolate syrup

Pineapple Coconut 6.5

House-infused Bacardi pineapple & coconut rum, pineapple juice, 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

Life's A Peach 6.5

House-infused peach vodka and orange liqueur topped with champagne

The Red Arrow 6.5

Cranberry, St. Germain elderflower liqueur, vodka

Bourbon Peach Martini 6.5

Buffalo Trace bourbon, amaretto & peach liqueur

Sweet Tart Tini 6.5

Tito's vodka, amaretto, blue curacao, simple syrup and fresh lime juice.

Mocktails

Alcohol Free Cocktails

Alcohol-free Bloody-Mary, Pina Colada,

Strawberry Daiquiri, Margarita

Stawberry Mule 5

Ginger beer, strawberry syrup and fresh lime

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

Organic Chocolate Milk 3

Cranberry, Orange, Pineapple Juice 4

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 juices

Bad Moms 7

A long island with strawberry vodka & Moscato

Berry Mimosa 7

Champagne split with Champord & 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 2.5 -- Corona 4 -- Modelo 4

McKenzie's Black Cherry Hard Cider 3.5

Beginnings

Chips & Queso 8



House fried, thick-cut tortilla chips with white cheddar and diced pepper cheese sauce in a cast iron skillet.

Frankie's Fries 6



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

Add Asiago Cheese and Truffle Oil To Your Fries 2

REAL Chips & Salsa 7



Extra thick white corn tortillas, hand-cut and fried with a traditional housemade Mexican style salsa.

Bang Bang Shrimp 9

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

Smoked Chicken Wings 9



A pound of seasoned, dry-rubbed chicken wings smoked out back then fried crispy per order.

Served with your choice of sauce on the side:

Teriyaki, Bourbon BBQ, Carolina BBQ, Ranch, Buffalo, Peanut Thai, Bleu Cheese or Honey Thai.

Greek Bruschetta 9



French bread with feta cheese toasted and topped with diced cucumber, tomatoes & red onions in a red wine vinaigrette all drizzled w/ housemade Tzatziki.

Spinach and Artichoke Dip 10



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

BBQ Pulled Pork Nachos 11



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

Korean Nachos 9



Wonton chips topped w/ pineapple mango salsa, fresh jalapeño slices, cilantro, coleslaw, and a 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**

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 & Cheddar with ranch to dip.

Southern Doobie 8

Smoked pulled pork, bourbon BBQ, red onion and cheddar 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.

Fiesta Doobies 8

Black beans and corn with cheddar-jack cheese and pulled taco chicken with salsa to dip.

Lobster Rang-Doob 11

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

Jalapeño Popper 8

Bacon, cream cheese, shredded cheddar and jalapeños, with housemade ranch to dip.

Buffalo Chicken 8

Diced chicken, bleu cheese, provolone cheese and buffalo sauce with ranch to dip.



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



Made with Vegetarian Ingredients

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

Salads

Upgrade your salad! Add Grilled Chicken or Diced Black Bean Burger 3, House Fried Chicken Seasoned Lamb or Fried Shrimp 4, Seared Steak Medallions* or Hand-Cut Seared Salmon Filet* 5

Taphouse Salad 8

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

Pineapple Mango Salad 9

Mixed greens, carrot and our housemade mango & pineapple salsa with crispy wonton chips and sweet peanut butter honey Thai dressing.

Michigan Nuts n' Berries 12

Mixed greens, crumbled bleu cheese, diced red onion, honey glazed pecans and Michigan grown dried cranberries, blueberries, & cherries with our house vinaigrette.

Buffalo Chicken Salad 14

A hand-breaded fried chicken breast drizzled with buffalo sauce over mixed greens with bleu cheese, red onion, corn, tomato and fried jalapeños with ranch.

Steak Salad 13

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

Greek Salad 13

Sliced, roasted lamb meat with mixed greens, diced red onion, chickpeas, Feta cheese, tomato, banana peppers, cucumber, Kalamata olives and fried pita chips with our housemade Tzatziki dressing.

Chop Salad 13

Mixed greens, hard boiled eggs, diced ham & turkey, tomato, red onion, bleu cheese crumbles, chickpeas, cucumber & bacon w/ housemade ranch.

Southwest Salad 10

Mixed greens, Colby-Jack cheese, corn, black beans, bell peppers, tomato & tortilla crisps with adobe pepper housemade chipotle ranch.

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, then 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 Fajita Tacos* 14

Three grilled tortillas with sautéed steak medallions, bell peppers & onion with a creamy queso fresco cheese. Served with housemade chips and salsa.

Southwest Quesadilla 9

Seasoned Pulled Chicken or Black Bean Burger  sandwiched between flour tortillas, with Colby-Jack cheese, corn, black beans, bell peppers and drizzled with chipotle ranch. Served with chips and salsa.

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

Sandwiches

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

Uncle Carl's Perch Po-Boy 10

Michigan Perch dredged in Bell's Two Hearted Ale & Drake's batter mix and fried crispy on French bread with coleslaw, tomato and remoulade (Cajun mayo).

The Cubano 10

French bread stuffed with sliced ham, smoked pulled pork, pickles, provolone cheese and yellow mustard, then finished in a hot pannini press.

Crispy Chicken Sandwich 9

A fresh chicken breast rolled in Drake's mix and fried crispy on an Ace Bakery bun with lettuce, tomato, sliced dill pickles and rosemary garlic aioli.

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, cheddar cheese, coleslaw, red onion & your choice of Bourbon or Carolina BBQ sauce.

Cheesy Steak Tips 11

Marinated steak tips grilled with onion and bell peppers, topped with gooey jalapeno pepper white cheese on toasted French bread.

Asiago Grilled Cheese 11

Four wedges of three cheese grilled cheese on Asiago Texas toast with a cup of tomato soup and your choice of hand-cut fries or housemade chips.

The Hot Chick 10

A house fried chicken breast drizzled with Buffalo sauce on an Ace Bakery bun with gooey white pepper cheese, lettuce, tomato & fried jalapenos.

Naan Flat Wraps

Naan wraps are stuffed, folded in half and grilled. Served with a pickle and hand-cut fries or housemade chips.
Substitute fresh fruit cup, side salad or soup (3), cottage cheese (1)

Fiesta Flat Wrap 10

Grilled chicken or our ground black bean burger in a toasted Naan wrap with Cheddar-Jack cheese, corn, black beans, diced tomato and chipotle ranch.

Greek Flat Wrap 10

Shaved, seasoned lamb on a toasted Naan wrap with Feta cheese crumbles, cucumber, tomato, white onion and housemade Tzatziki sauce.

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 10

A Naan wrap spread with spinach & artichoke dip and filled with grilled chicken, bell peppers and tomato.

Chicken Bacon Ranch Flat Wrap 10

A Naan wrap filled with grilled chicken, smoked bacon and Colby-Jack cheese then toasted and finished with lettuce, tomato & housemade creamy ranch.

Soup

(3.5) 8 oz. cup / (4.5) 12 oz. bowl

Creamy Tomato Basil

Roasted tomatoes and heavy cream with fresh basil.



Soup of the Day

Ask your server for today's selection.

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

Stuffed Angus Burgers

Served on an Ace Bakery bun with a pickle and your choice of hand-cut fries or housemade chips.

All Angus beef burgers are cooked medium with lettuce, tomato and/or onion added by request. Add bacon (2) Substitute fresh fruit cup, side salad, soup (3), cottage cheese (1)

The Black & Bleu Cajun* 11
Stuffed with smoked bacon, bleu cheese crumbles and Cajun seasoning then topped with A1 steak sauce.

Maui Wowie* 11
Stuffed with bacon, jalapeños and cheddar cheese and drizzled with a sweet Thai chili sauce & topped with pineapple & mango salsa.

Station 1200 * 11
Stuffed with bleu cheese and bacon and topped with white pepper cheese, crispy fried jalapenos and drizzled with buffalo sauce.

The 3 Cheese* 11⁴⁹
Stuffed with cheddar, provolone & Swiss cheese.

The BBQ Bacon Jalapeño* 11
Stuffed with bacon, sliced jalapeños and cheddar cheese then topped with Bourbon BBQ sauce.

The Three Meat Treat* 11
Stuffed with bacon, sliced jalapeño and cheddar cheese, then topped with our house smoked pulled pork, coleslaw and Carolina BBQ!

The Olive Burger* 11
Stuffed with diced green olives and provolone cheese then topped with a rosemary garlic aioli.

The Mushroom Swiss* 11
Stuffed with sautéed mushroom, onion, garlic and Swiss cheese and topped with an extra slice of Swiss.

Entrées

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

Smoked Wings 14
A pound and a half of our smoked wings with Frankie's fries, coleslaw and two sauces to dip.

Lobster Mac n' Cheese 15
White mac n' cheese, lobster meat, Asiago cheese, and panko bread crumbs drizzled with truffle oil.

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)

Greek Steak Medallions 16
Seared steak medallions topped with Feta cheese and our housemade Greek bruschetta mix. Served with vegetable of the day and creamy Asiago risotto.

Peanut Thai Chicken 16
Two chicken breasts dredged in flour and pan fried; then tossed in a sweet peanut butter Thai sauce. Served with white rice and vegetable of the day.

Bistro Steak* 20
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.

Seared Salmon* 19
Two hand cut salmon filets seasoned w/ lemon juice, cracked pepper & dill. Served with creamy risotto and vegetable of the day. Half-order 16

Fish n' Chips 16
Michigan Perch filets dredged in Bell's Two Hearted Ale and Drake's batter, flash fried and served with coleslaw and our never frozen hand-cut Frankie's fries.

Pulled Pork Mac n' Cheese 13
White three cheese mac n' cheese topped with our house smoked pulled pork, diced red onion & Asiago cheese, then drizzled with our Bourbon BBQ sauce

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

Sides

- House Side Salad 4.5 
- Dressings: House Vinaigrette, Ranch, French, Chipotle Ranch, Peanut Thai, Greek Tzatziki dressing.
- 2 oz. BBQ Sauce, Salad Dressing or Sour Cream (.5)
- Take Home Your Favorite Sauce 8 oz. (5) / 12 oz. (8)

- Vegetable of the Day 4
- Side Mac n' Cheese 4
- Side of Asiago Risotto 5
- Fresh Fruit Cup 4  
- Cottage Cheese or Coleslaw 3  

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, then topped with vanilla cake crumbs.

Giant Chocolate Chip Cookie 8
A giant chocolate chip cookie baked in a cast iron skillet 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 topped 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 & vanilla ice cream blended w/ chocolate syrup. (Contains Alcohol!)

Kid's Meals

Kid's meals are served with your choice of side and Oreo cookies.

Side Options: Fries, Cottage Cheese, Fresh Fruit Cup, Chips & Salsa, Housemade Potato Chips.

I Don't Care 5
A 1/4 lb. hamburger or cheddar cheeseburger.

I'm Not Hungry 4
Half a Texas Toast cheddar grilled cheese.
Make it a full sandwich +2

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 a slider bun drizzled with your choice of BBQ sauce.

Mac n' Cheeze Pleeze 4
Classic yellow mac n' cheese w/ your choice of side.

I Don't Know 4
Chicken nuggets with your choice of dipping sauce.

Kid's meals are reserved for children 12 and under. All other orders will be charged an additional \$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 dine locally and strive to give you the best experience possible.

For suggestions, comments, large parties & caterings please email me - eric@120pawpaw.com