

Yum @



Paw Paw, MI

Shareables

Smoked Whitefish Dip 12

A Michigan staple. Smoked whitefish, cream cheese, mayo, spices & lemon juice with crackers and chips.

Goat Cheese Bruschetta 9 ✓

Toasted French bread topped with creamy goat cheese, housemade bruschetta and a balsamic glaze.

Chips & Salsa 8 ✓ GF

House fried chips with a traditional Mexican salsa.

Smoked Chicken Wings 13 GF

A pound of dry-rubbed wings smoked out back & fried crispy with your choice of Teriyaki, Ranch, Bourbon or Carolina BBQ, Buffalo, Peanut Thai or Honey Thai.

Frankie's Fries 8 ✓ GF

Hand cut Idaho russets fried to order w/ kosher salt.

Add Asiago Cheese and Truffle Oil To Your Fries 2

Chips & Queso 9 ✓ GF

House fried chips with queso in a cast iron skillet.

BBQ Pulled Pork Nachos 14 GF

House fried tortilla chips with smoked pulled pork, red onions, shredded Colby-jack cheese and our housemade signature bourbon BBQ sauce.

Queso Chicken Nachos 14 ✓

Tortilla chips w/ pulled chicken, bell peppers, queso & Colby-jack cheese, jalapeños and fresh cilantro.

Korean Nachos 10 ✓

Wonton chips topped with pineapple mango salsa, fresh jalapeño slices, cilantro, coleslaw and a sweet honey Thai sauce. **Add Pulled Pork 3**

Spinach and Artichoke Dip 11 ✓

A cast iron skillet full of housemade spinach and artichoke dip with tortilla chips.

Bang Bang Shrimp 10

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

Fresh Tacos

Bang Bang Shrimp Tacos 14

Crispy shrimp tossed in our Bang Bang sauce in three flour tortillas with Asian slaw and pineapple mango salsa with wonton chips & sweet Thai sauce to dip.

Pulled Pork Tacos 12

Three grilled tortillas with smoked pulled pork, provolone cheese and coleslaw and your choice of Bourbon or Carolina BBQ sauce with chips and salsa.

Chicken Tacos 12

Three grilled tortillas with seasoned pulled chicken & provolone cheese garnished with diced red onion, lettuce & tomato chips & salsa.

Salads

Taphouse Salad 8 ✓

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

Add grilled chicken (4) steak (5) seared salmon (6)

Steak Salad 14

Seared steak medallions over mixed greens with gorgonzola cheese crumbles, banana peppers, red onion, tomato & croutons with our house vinaigrette.

Strawberry Chicken Salad 14 GF

Cold, pulled chicken, mixed greens, honey glazed pecans, fresh strawberries, goat cheese crumbles and red onions with our house vinaigrette.

Chop Salad 13 GF

Mixed greens, a hard boiled egg, pulled chicken, tomato, red onion, gorgonzola cheese crumbles, cucumber & bacon with housemade ranch.

Spinach Balsamic Salad 12 GF ✓

Baby spinach, gorgonzola cheese crumbles, honey glazed pecans, sliced strawberries and red onions drizzled with honey and a balsamic reduction.

Add grilled chicken (4) steak (5) seared salmon (6)

Kale Crunch Salmon Power Bowl 16

Hand-cut, skin on seared salmon over a blend of rainbow kale, sliced Brussels, cabbage, radicchio and carrots with crispy wonton strips and our housemade sweet Peanut Thai vinaigrette dressing. Garnished with our housemade pineapple mango bruschetta.

Doobies

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

3 Cheese Doobie 9 ✓

Swiss, Provolone & Cheddar with ranch to dip.

Southern Doobie 9

Smoked pulled pork, bourbon BBQ, red onion and cheddar cheese with bourbon BBQ to dip.

Cordon-Doob 9

Dill pickles rolled with sliced Michigan smoked ham & Swiss cheese with ranch to dip.

Irish Doobie 9

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

Lobster Rang-Doob 12

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

Jalapeño Pepper 9

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

Buffalo Chicken 9

Chicken, gorgonzola cheese, provolone cheese and buffalo sauce with ranch to dip.

Sandwiches

Burgers & Sandwiches served with a pickle, hand-cut fries, housemade chips, cottage cheese or coleslaw.

Substitute a fresh fruit cup (2), side salad (4)

Uncle Carl's Perch Po-Boy 11

Perch filet's dredged in Bell's Two Hearted Ale & Drake's batter mix and fried crispy. Served on French bread with coleslaw, tomato and remoulade.

Braised Pork Banh Mi 12

Chinese five spice braised pork on ciabatta with Asian slaw and honey sriracha mayo.

Aunt B's Chicken Sandwich 12

Grilled chicken breasts on toasted French Bread with goat cheese, our housemade bruschetta mix, baby spinach and finished with a balsamic reduction.

Chicken Bacon Ranch 12

Crispy fried chicken breasts on French bread with bacon, provolone cheese, lettuce, tomato and ranch.

The Hot Chick 12

Drake's battered chicken breasts fried crispy and drizzled with Buffalo sauce with gooey white pepper cheese, lettuce, tomato and crispy fried jalapenos.

Luau Sliders 12

House pulled pork on three slider buns with Asian slaw, pineapple mango salsa and Bourbon BBQ sauce. Served with wonton chips and honey Thai dip.

Whitefish Sandwich 12

Our housemade smoked whitefish salad on toasted French bread with lettuce and tomato.

Stuffed Burgers

Burgers cooked **Medium** with lettuce, tomato & onion.

The BBQ Bacon Jalapeño* 12

Stuffed with bacon, sliced jalapeños and cheddar cheese then topped with Bourbon BBQ sauce.

The 3 Cheese* 12

Stuffed with cheddar, provolone & Swiss cheese.

Bacon & Gorgonzola* 12

Stuffed with gorgonzola cheese & bacon and topped with A1 steak sauce.

The Olive Burger* 13

Stuffed with three cheeses and topped with a cream cheese green olive spread.

The Mushroom Swiss* 12

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

Maui Wowie* 13

Stuffed w/ bacon, jalapeños & cheddar cheese; topped with sweet Thai sauce & pineapple & mango salsa.

The Three Meat Treat* 13

Bacon, jalapeño, cheddar cheese stuffed burger topped with smoked pulled pork, coleslaw and Carolina BBQ!

Station 1200 * 13

Gorgonzola & bacon stuffed, then topped with white pepper cheese, crispy jalapenos and buffalo sauce.

Entrées

Bistro Steak* 24 **GF**

A 10-11 oz. hand cut Coulotte steak; lean like a filet but texture of NY Strip, the butchers cut. Seasoned and pan seared with creamy Asiago risotto and vegetable of the day. *Price subject to market fluctuations*

Seared Salmon* 20 **GF**

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

Fish n' Chips 16

Michigan Perch filets dredged in a Drake's mix & Bell's Two Hearted Ale batter and fried to order. Served with coleslaw and hand-cut fries.

Pulled Pork Mac n' Cheese 14

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

Yangzhou Rice Bowl* 16 **GF**

Traditional egg fried rice with 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

Lobster Mac n' Cheese 15

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

Cheese Tortellini 12 **V**

Cheese stuffed tortellini with a creamy white wine and Asiago cheese sauce; finished with more Asiago.

Add grilled chicken (4) steak (5) seared salmon (6)

Bruschetta Steak Medallions 16 **GF**

Seared steak medallions topped with goat cheese and our housemade bruschetta mix over creamy Asiago risotto with the vegetable of the day.

Luau Bowl 16 **GF**

Fried rice topped with braised pork, pineapple mango bruschetta, crispy wonton strips and teriyaki sauce.

Balsamic Berry Chicken 16 **GF**

Grilled chicken breasts over a bed of spinach topped with sautéed red onions, goat cheese, fresh strawberries and a balsamic glaze.

Sides

Vegetable of the Day Market Price

Fresh Fruit Cup 4 **V GF**

Cottage Cheese, Coleslaw 3 **GF V**

Asian Coleslaw 3 **V GF**

House Side Salad 5 **V**

Dressings: House Vinaigrette, Ranch, Chipotle Ranch, Peanut Thai, Oil and Red Wine Vinegar.

Extra Sauces/Add On's .5 to 2

GF **V** Made with Gluten Free and/or Vegetarian ingredients. Not a GF or V Kitchen.

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.