

Yum @



Paw Paw, MI

Shareables

Pimento Cheese Dip 12

Southern pate! Sharp cheddar, cream chesse and sweet pimento peppers with crackers and chips.

Apple Goat Cheese Bruschetta 9 

Toasted French bread with apple & onion chutney, crumbled goat cheese and a balsamic glaze.

Chips & Salsa 8  

House fried chips with a housemade Mexican salsa.

Smoked Chicken Wings 13 

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  

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

Add Asiago Cheese and Truffle Oil To Your Fries 2

Chips & Queso 9  

House fried chips with queso in a cast iron skillet.

BBQ Pulled Pork Nachos 14 

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 to dip.

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 13

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 13

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.

Pulled Chicken Caesar Salad 14

Romaine lettuce, croutons, Asiago cheese and caesar dressing tossed with cold pulled chicken.

Chop Salad 13 

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

Apple Harvest Salad 13  

Mixed greens, goat cheese crumbles, honey glazed pecans, sliced apples and red onions with a housemade maple syrup vinaigrette.

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

Kale Crunch Power Bowl 16

A power blend of rainbow kale, sliced Brussels, cabbage, radicchio and carrots tossed in our Peanut Thai vinaigrette dressing and topped with pineapple mango salsa and wonton chips with your choice of pan seared salmon or crispy pork belly.

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 12

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

Braised Pork Banh Mi 12

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

Pork Belly BLT 12

Toasted French bread with pimento cheese spread, crispy pork belly strips, lettuce and tomato.

Chicken Bacon Sammich 12

Crispy fried chicken breasts on French bread with bacon, provolone cheese, lettuce, tomato and your choice of ranch or spicy buffalo sauce.

Luau Sliders 12

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

Apple Chutney Pork Belly Grilled Cheese 12

Toasted multigrain bread spread with apple chutney and filled with crispy pork belly, crumbled goat cheese, provolone cheese and baby spinach.

Shroom Sandwich 12

Sauteéd portobello mushrooms & onions, provolone cheese and garlic aoli on Toasted French bread.

Smashed Burgers

Smashed burgers are cooked to a warm pink center

Pimento BBQ Pork Belly* 13

An Angus beef smash pattie topped with crispy pork belly, sliced jalapenos and Bourbon BBQ sauce on an Ace Bakery bun spread with pimento cheese dip.

The Classic Royale* 12

Angus beef topped with cheddar cheese, leaf lettuce, sliced tomato, white onion and pickles with a Russian tarragon dressing.

Bacon & Gorgonzola* 13

Apple chutney on top of an Angus smash pattie with gorgonzola cheese crumbles, lettuce, bacon and sliced white onion on a toasted Ace Bakery Bun.

The Olive Burger* 13

Green olive, cream cheese and mayo spread on top of hand-pattied Angus beef with lettuce, sliced tomato and white onion on an Ace Bakery bun.

The Portobello Swiss* 13

Sauteéd portobello mushrooms and onions with Swiss cheese and garlic aoli on an Angus beef pattie.

The Carolina Pork* 13

House smoked pulled pork on a hand-pattied Angus burger topped with cheddar cheese, pulled pork, coleslaw and tangy gold Carolina BBQ sauce.

Entrées

Bistro Steak* 24



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* 21



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 17

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



Egg fried rice with broccoli, carrots and squash topped with 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 16

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

Pasta Alfredo 13



Linguine noodles with an Asiago cheese cream sauce.
Add grilled chicken (4) steak (5) seared salmon (6)

Steak Medallions 18



Seared steak medallions topped with crumbled goat cheese and apple chutney over portobello mushroom Asiago cheese risotto.

Peanut Thai Chicken Lo Mein 16

Lo Mein noodles sauteéd with broccoli, carrots and squash in a sweet peanut Thai sauce topped with crispy fried chicken.

Apple Balsamic Chicken 16



Grilled chicken breasts over a bed of spinach and sliced apples topped with sautéed red onions, goat cheese and apple chutney, finished with a balsamic glaze.

Sides

Vegetable of the Day Market Price

Fresh Fruit Cup 4

Cottage Cheese, Coleslaw 3

Asian Coleslaw 3

House Side Salad / Side Caesar Salad 5

Dressings: House Vinaigrette, Ranch, Chipotle Ranch, Peanut Thai, Caesar, Maple Syrup Vinaigrette, 1000 Island.
Extra Sauces/Add On's .5 to 2



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.*