

Yum @



Paw Paw, MI

Shareables

Pimento Cheese Dip 10²⁰

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

Bruschetta 9²⁰

Mozzarella on toasted French bread with diced onion, tomatoes and basil with a drizzle of balsamic glaze.

Chips & Salsa 8²⁰

House fried chips with a housemade Mexican salsa.

Smoked Chicken Wings 13²⁰

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 8²⁰

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

Add Asiago Cheese and Truffle Oil To Your Fries 2

Chips & Queso 9²⁰

House fried chips with queso in a cast iron skillet.

BBQ Pulled Pork Nachos 14²⁰

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

Queso Chicken Nachos 14²⁰

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

Korean Nachos 11²⁰

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 11²⁰

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

Bang Bang Shrimp 12²⁰

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

Fresh Tacos

Bang Bang Shrimp Tacos 14²⁰

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 13²⁰

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 13²⁰

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

Salads

Taphouse Salad 9²⁰

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 14²⁰

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

Pulled Chicken Caesar Salad 14²⁰

Romaine lettuce, croutons, Asiago cheese, tomatoes & Caesar dressing tossed with chilled pulled chicken.

Chop Salad 13²⁰

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

Strawberry Salad 13²⁰

Mixed greens, Gorgonzola cheese crumbles, honey glazed pecans, strawberries and red onions with housemade maple syrup vinaigrette.

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

Israeli Couscous Salad 13²⁰

Mixed greens topped with an Israeli couscous salad, Ciliegine mozzarella tomato, cucumber, diced red bell peppers and red onion with housemade vinaigrette.

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

Doobies

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

3 Cheese Doobie 9²⁰

Swiss, Provolone & Cheddar with ranch to dip.

Southern Doobie 9²⁰

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

Cordon-Doob 9²⁰

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

Irish Doobie 9²⁰

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

Lobster Rang-Doob 12²⁰

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

Jalapeño Pepper 9²⁰

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

Buffalo Chicken 9²⁰

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

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.

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 12²⁰

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.

Hawaiian Pork Torta 12²⁰

Braised pork on ciabatta with pineapple mango salsa, honey Thai sauce and crispy jalapeños.

Salmon BLT 13²⁰

Toasted ciabatta bread with pan seared salmon, lettuce, tomato, bacon & garlic aoli.

Chicken Bacon Sammich 12²⁰

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

Bourbon Sliders 12²⁰

House smoked pulled pork on three toasted slider buns with Bourbon BBQ sauce and coleslaw.

Chicken Caprese Grilled Cheese 12²⁰

Toasted ciabatta topped with grilled chicken, Ciliegine mozzarella, provolone & housemade bruschetta mix (red onions, basil, red wine vinegar & tomatoes)

Shroom Sandwich 12²⁰

Sautéed portobello mushrooms & onions, provolone cheese, spinach and garlic aoli on French bread.

Smashed Burgers

Smashed burgers are cooked to a warm pink center

Pimento Bacon BBQ* 13²⁰

An Angus beef smash pattie topped with bacon, sliced jalapeños and Bourbon BBQ sauce on an Ace Bakery bun spread with pimento cheese dip.

The Classic Royale* 12²⁰

An Ace Bakery bun topped with an Angus smash pattie, cheddar cheese, leaf lettuce, sliced tomato, white onion, pickles and Thousand Island.

Caprese Burger 13²⁰

Housemade bruschetta mix on top of an Angus smash pattie with Ciliegine mozzarella and a drizzle of balsamic glaze on a toasted Ace Bakery Bun.

The Olive Burger* 13²⁰

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* 13²⁰

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

The Carolina Pork* 13²⁰

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* 26²⁰

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* 21²⁰

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 17²⁰

Fish n' Chips 16²⁰

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 14²⁰

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* 16²⁰

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 16²⁰

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

Pasta Alfredo 13²⁰

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

Steak Medallions 18²⁰

Seared steak medallions topped with Ciliegine mozzarella blistered grape tomatoes and fresh basil with a drizzle of balsamic glaze paired with Asiago cheese risotto and vegetable of the day.

Peanut Thai Chicken Lo Mein 16²⁰

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

Couscous Caprese Chicken 16²⁰

Grilled chicken breasts over a bed of spinach and Israel couscous salad topped with Ciliegine mozzarella balsamic glaze and our housemade bruschetta mix.

Sides

Vegetable of the Day Market Price

Fresh Fruit Cup 4  

Cottage Cheese, Coleslaw 3  

Asian Coleslaw 3  

House Side Salad / Side Caesar Salad 5.5 

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.