

Yum @

Shareables



Paw Paw, MI



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



Smoked Salmon Lox Platter 13²⁰

A smoked salmon filet with sliced cucumbers, crackers, housemade chips and a cream cheese, dill and caper spread with fresh lemon.

Chips & Salsa 8²⁰



House fried chips with a traditional 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, Bleu Cheese 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, thick cut chips with gooey white queso cheese baked 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**

Arancini 12²⁰



Three Asiago risotto balls dredged in egg wash, rolled in breadcrumbs and fried w/ a side of red pepper aioli.

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 and provolone cheese with your choice of Bourbon or Carolina BBQ sauce with chips and salsa.

Steak Tacos 14²⁰

Three grilled tortillas with marinated sliced steak, slivered roasted red peppers, red onion and crumbled goat cheese served with chips and salsa.

Salads

Taphouse Salad 10²⁰



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 15²⁰

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

Smoked Salmon Caesar Salad 16²⁰

Romaine lettuce, croutons, Asiago cheese, tomatoes and Caesar dressing paired with a cold, hardwood smoked, skin-on Atlantic Salmon filet.

Pear & Cherry Salad 14²⁰



Mixed greens, crumbled goat cheese, honey glazed pecans, sliced pears, dried cherries and red onions with our housemade raspberry vinaigrette.

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

Teriyaki Chicken Salad 13²⁰

Crispy chicken over kale, cabbage & shaved brussel sprout chop salad with mandarin oranges & crispy chow mein noodles drizzled with our teriyaki glaze.

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.

Italian Doobie 10²⁰

Capicola, salami, ham, banana peppers, roasted red peppers & provolone cheese w/ house vin.

Jalapeño Popper 9²⁰



Cream cheese, shredded cheddar and jalapeños with raspberry jalapeño sauce to dip.

Cheesesteak 10²⁰

Steak, roasted red peppers, sauteed onions and provolone cheese with A1 sauce 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 a hoagie bun with lettuce, tomato and remoulade.

Tim Armstrong 12²⁰

Brie cheese, diced bacon, peanut butter & sweet raspberry jalapeño jam on toasted multi-grain.

Cubano 13²⁰

A pressed hoagie bun filled with ham, braised pork shoulder, mustard, dill pickles and Swiss cheese.

Steak Sandwich 14²⁰

Sliced steak on multi-grain bread w/ red pepper aioli, roasted red peppers, spinach & provolone cheese.

Bourbon Sliders 13²⁰

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

Shroom Sandwich 13²⁰

Sautéed portobello mushrooms & onions, roasted red peppers, provolone cheese, spinach and red pepper aioli on a toasted Detroit bread company hoagie bun.

Chicken Bacon Sammich 12²⁰

Crispy fried chicken breasts on a hoagie bun with bacon, provolone cheese, lettuce, tomato and your choice of ranch or Frank's red hot sauce.

Smashed Burgers

Smashed burgers are cooked to a warm pink center

Roasted Red Pepper* 13²⁰

An Angus beef smash pattie topped with crumbled goat cheese, roasted red pepper coulis, fried onions, spinach and slivered, roasted red peppers.

The Classic Royale* 13²⁰

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

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 mayo on an Angus beef pattie.

Goober Bacon Burger* 13²⁰

Peanut butter, brie cheese and diced bacon drizzled with jalapeño raspberry jam over an Angus smash pattie on a an Ace bakery toasted bun.

The Carolina Pork* 13²⁰

Smoked pulled pork on a hand-pattied Angus burger with cheddar cheese, coleslaw & Carolina BBQ sauce.

Entrées

Bistro Steak* 27²⁰ (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* 23²⁰ (GF)

Two, hand cut salmon filets pan seared and finished with a blood orange balsamic glaze and served with creamy Asiago risotto and vegetable of the day.

Fish n' Chips 17²⁰

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 15²⁰

White three cheese mac n' cheese topped with our house smoked pulled pork, Asiago cheese and fried onions drizzled with our Bourbon BBQ sauce.

Beef Stroganoff 16²⁰

Tender slices of steak sautéed with mushroom, garlic, yellow onion and white wine; finished with heavy cream and served over locally sourced noodles.

Teriyaki Rice Bowl* 16²⁰ (GF)

Egg fried rice with broccoli, carrots and squash topped with bell peppers and cilantro and finished with housemade teriyaki sauce. 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

Taphouse Pasta 14²⁰ V

Locally sourced noodles with your choice of an Asiago cream sauce or a roasted red pepper cream sauce.

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

Steak Medallions 18²⁰

Seared steak medallions over smashed Asiago risotto arancini, topped with roasted red pepper coulis & crumbled goat cheese with vegetable of the day.

Raspberry Chicken 17²⁰

A marinated half chicken, seasoned with fresh herbs and baked crispy. Coated with a housemade sweet jalapeño raspberry sauce and paired with creamy Asiago risotto and vegetable of the day.

Buffalo Mac n' Cheese 15²⁰

Pulled chicken, gorgonzola crumbles and a generous drizzle of Frank's red hot over cavatappi noodles tossed in a white, three cheese sauce.

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 / Side Caesar Salad 5.5 V

Dressings: House Vinaigrette, Ranch, Raspberry Vinaigrette, Caesar, 1000 Island, Chipotle Ranch, Bleu Cheese Dressing. Extra Sauces/Add On's .5 to 2