

# Yum @

## Shareables



# Paw Paw, MI



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



### Smoked Salmon Lox Platter 13<sup>20</sup>

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

### Chips & Salsa 8<sup>20</sup>



House fried chips with a traditional Mexican salsa.

### Smoked Chicken Wings 13<sup>20</sup>



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 8<sup>20</sup>



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

**Add Asiago Cheese and Truffle Oil To Your Fries 2**

### Chips & Queso 9<sup>20</sup>



House fried, thick cut chips with gooey white queso cheese baked in a cast iron skillet.

### BBQ Pulled Pork Nachos 14<sup>20</sup>



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<sup>20</sup>



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

### Korean Nachos 11<sup>20</sup>



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

### Arancini 12<sup>20</sup>



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

### Bang Bang Shrimp 12<sup>20</sup>

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

## Fresh Tacos

### Bang Bang Shrimp Tacos 14<sup>20</sup>

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<sup>20</sup>

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 14<sup>20</sup>

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 10<sup>20</sup>



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\* 15<sup>20</sup>

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

### Smoked Salmon Caesar Salad 16<sup>20</sup>

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

### Pear & Cherry Salad 14<sup>20</sup>



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 13<sup>20</sup>

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 9<sup>20</sup>



Swiss, Provolone & Cheddar with ranch to dip.

### Southern Doobie 9<sup>20</sup>

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

### Cordon-Doob 9<sup>20</sup>

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

### Irish Doobie 9<sup>20</sup>

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

### Italian Doobie 10<sup>20</sup>

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

### Jalapeño Popper 9<sup>20</sup>



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

### Cheesesteak 10<sup>20</sup>

Steak, roasted red peppers, sauteed onions and provolone cheese with A1 sauce to dip.

\*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 12<sup>20</sup>

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 12<sup>20</sup>

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

### Cubano 13<sup>20</sup>

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

### Steak Sandwich 14<sup>20</sup>

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

### Bourbon Sliders 13<sup>20</sup>

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

### Shroom Sandwich 13<sup>20</sup>

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 12<sup>20</sup>

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\* 13<sup>20</sup>

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\* 13<sup>20</sup>

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\* 13<sup>20</sup>

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<sup>20</sup>

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

### Goober Bacon Burger\* 13<sup>20</sup>

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

### The Carolina Pork\* 13<sup>20</sup>

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

## Entrées

### Bistro Steak\* 27<sup>20</sup>

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\* 23<sup>20</sup>

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 17<sup>20</sup>

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

### Pulled Pork Mac n' Cheese 15<sup>20</sup>

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 16<sup>20</sup>

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\* 16<sup>20</sup>

Egg fried rice with broccoli, carrots and squash topped with bell peppers and cilantro and finished with a housemade teriyaki sauce. Served with a fresh fruit cup and your choice of protein:  
Pick Your Protein: Grilled Chicken, Steak Medallions, Fried Shrimp, Seared Atlantic Salmon or Vegetarian

### Taphouse Pasta 14<sup>20</sup>

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 18<sup>20</sup>

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

### Raspberry Chicken 17<sup>20</sup>

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 15<sup>20</sup>

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  

Cottage Cheese, Coleslaw 3  

Asian Coleslaw 3  

House Side Salad / Side Caesar Salad 5.5 

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

\*\*Due to season or availability, filets may be lake, yellow or pikeperch.