

# Yum @



# Paw Paw, MI

## Shareables

### 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.

### Corn Chips & Dip 9<sup>20</sup>

House fried corn tortilla chips with Cowboy caviar (avocado, black beans, red onion & corn) and housemade Mexican style salsa to dip.

### 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 cheddar-jack cheese and our housemade signature bourbon BBQ sauce.

### Cowboy Nachos 14<sup>20</sup>

Tortilla chips with pulled chicken, queso and cheddar-jack cheese topped with Cowboy caviar.

### 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**

### 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 flour tortillas with smoked pulled pork and provolone cheese with your choice of Bourbon or Carolina BBQ sauce with chips and salsa.

### Tequila Lime Tacos\* 14<sup>20</sup>

Corn tortillas with your choice of marinated shrimp, steak or chicken topped with cowboy caviar, Asiago cheese and our housemade tequila lime vinaigrette with chips and salsa.



Made with Gluten Free and/or Vegetarian ingredients. 

## Salads

### Taphouse Salad\* 11<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.

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

Romaine lettuce, croutons, tomatoes, Asiago cheese and Caesar dressing paired with a cold, hardwood smoked, skin-on salmon filet or cold pulled chicken.

### Strawberry Salad\* 14<sup>20</sup>

Mixed greens, goat cheese, honey glazed pecans, red onions, sliced strawberries & housemade vinaigrette. **Add grilled chicken (4) steak (5) seared salmon (6)**

### Tequila Lime Shrimp Salad 14<sup>20</sup>

Cooked, cold shrimp tossed with house greens and topped with Cowboy caviar (black eyed peas, corn, red onion & avocado) with a tequila lime vinaigrette.

## Doobies

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

### 3 Cheese Doobie 10<sup>20</sup>

Swiss, provolone & cheddar with ranch to dip.

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

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

### Cordon-Doob 10<sup>20</sup>

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

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

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

### Cheeseburger Doob 10<sup>20</sup>

Ground beef, onions, red bell pepper, pickles and plenty of cheddar-jack cheese with 1000 to dip.

### Jalapeño Popper 10<sup>20</sup>

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

### Chimichonga Doob 10<sup>20</sup>

Chicken, black beans, corn and cheddar-jack cheese with enchilada sauce to dip.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.\*

## Sandwiches

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

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

### Whitefish Sandwich 15<sup>20</sup>

A Lake Superior whitefish filet dredged in Bell's Two Hearted ale and Drake's beer batter and fried golden brown on a hoagie bun with lettuce, tomato & tartar.

### Stack-house Reuben 13<sup>20</sup>

Slow roasted Grobbels corned beef piled thick on toasted marble rye with Swiss cheese, sauerkraut, 1000 island dressing and dijon mustard.

### Smoked Salmon Ciabatta 14<sup>20</sup>

Our caper and dill spread over toasted ciabatta with a smoked salmon filet, spinach and pickled red onions.

### Steak Hoagie\* 13<sup>20</sup>

Herbed Brie cheese, sliced steak tips, sautéed onions and mushrooms, diced red bell pepper & provolone.

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

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

### Goat Cheese Ciabatta 13<sup>20</sup>

A toasted ciabatta with provolone and goat cheese, spinach and sliced tomatoes with grilled chicken or sautéed zucchini, squash, carrots, broccoli & onion.

### 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.

### Pulled Pork Monte Cristo 13<sup>20</sup>

3/4" thick slices of French toast filled w/ Swiss cheese, bacon, pulled pork and jalapeño raspberry jam.

## Smashed Burgers

Smashed burgers are cooked to a warm pink center

### Roasted Beet & Chickpea Burger 13<sup>20</sup>

A hand-pattied roasted beet & chickpea vegetarian burger topped with herbed brie cheese, avocado, lettuce and pickled red onion on an Ace bakery bun.

### The Classic Royale\* 13<sup>20</sup>

Angus smash pattie, cheddar cheese, lettuce, sliced tomato, white onion, pickles and Thousand Island.

### The Olive Burger\* 14<sup>20</sup>

Green olive, cream cheese and mayo spread on top of Angus beef with lettuce, tomato & white onion.

### The Portobello Swiss\* 13<sup>20</sup>

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

### BBQ Bacon\* 13<sup>20</sup>

Angus beef topped with French fried onions, Bacon Bourbon BBQ & cheddar cheese on an Ace bakery bun

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

Peanut butter, brie cheese & bacon drizzled with jalapeño raspberry jam over an Angus smash pattie.

## Entrées

### Bistro Steak\* 29<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\*

### Irish Fish n' Chips 17<sup>20</sup>

A Lake Superior whitefish filet dredged in a Bell's Two Hearted ale and Drake's batter and fried to order. Served with coleslaw and hand-cut fries.

### 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.

### 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.

### Lemon Orzo Whitefish 18<sup>20</sup>

A whitefish filet seasoned and baked with fresh herbs and lemon zest with creamy lemon orzo paired with sautéed zucchini, squash, onion, broccoli and carrots.

### 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 or peanut Thai sauce. Served with a fresh fruit cup and choice of protein: Pick Your Protein: Grilled Chicken, Steak Medallions, Fried Shrimp, Sauteed Shrimp, Salmon or Vegetarian.

### Doobie Enchiladas 16<sup>20</sup>

Three of our chicken, black bean, corn and cheese doobies fried crispy over cilantro lime rice in a cast iron skillet topped with cheese and enchilada sauce.

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

Celentano tortellini filled with creamy whole milk ricotta and Romano cheese in an Asiago cream sauce. **Add grilled chicken (4) steak (5) seared salmon (6)**

### Steak Medallions\* 18<sup>20</sup>

Seared steak medallions over creamy Asiago risotto topped with crumbled goat cheese and a drizzle of balsamic glaze and served with vegetable of the day.

### Citrus Herb Chicken 18<sup>20</sup>

A marinated half chicken, seasoned with fresh herbs and lemon zest and baked crispy. Paired with creamy lemon orzo and vegetable of the day.



### Shrimp Mac n' Cheese 15<sup>20</sup>

White, three cheese mac and cheese topped with shrimp, panko breadcrumbs and Asiago cheese.

## Sides

Vegetable of the Day Market Price

Fresh Fruit Cup 4  

Cottage Cheese, Coleslaw 3  

Asian Coleslaw 3  

House Side Salad / Side Caesar Salad 6 

Dressings: House Vinaigrette, Ranch, 1000 Island, Tequila Lime Vinaigrette, Caesar, Bleu Cheese Dressing.

Extra Sauces/Add On's .5 to 2