

# Yum @



# Paw Paw, MI

## Shareables

### Crab Cake Bites 14<sup>20</sup>

Blue crab claw meat blended with mustard Italian breadcrumbs, Worcestershire and spices; rolled into balls and fried crispy with remoulade to dip.

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

House fried thick-cut corn tortilla chips with housemade Mexican style salsa to dip.

### Smoked Chicken Wings 14<sup>20</sup>

A pound of dry-rubbed wings smoked and fried crispy with your choice of Teriyaki, Peanut Thai, Ranch, Bleu Cheese, Frank's Red Hot, Bourbon or Carolina BBQ.

### 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**

### Smoked Salmon Lox Platter 14<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 & 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 15<sup>20</sup>

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

### Steak Nachos 15<sup>20</sup>

Tortilla chips with slow simmered pulled beef, queso and cheddar-jack cheese and diced bell pepper.

### Korean Nachos 12<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 13<sup>20</sup>

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

## Fresh Tacos

### 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.

### Queso Fajita Tacos 13<sup>20</sup>

Flour tortillas with your choice of pulled steak or chicken filled with sautéed peppers and onions, queso & cheddar jack cheese with chips and salsa.

### 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.



Made with Gluten Free and/or Vegetarian ingredients.

Not a GF or V Kitchen.



## Salads

### Taphouse Salad\* 12<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\* 16<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 16<sup>20</sup>

Romaine lettuce, grape tomatoes, Asiago cheese, cucumbers, hard-boiled egg and a cold, smoked, skin-on salmon filet with creamy dill-caper vinaigrette.

### Nut & Berries Salad\* 14<sup>20</sup>

Mixed greens, goat cheese, honey glazed pecans, red onions, dried berries & housemade vinaigrette.

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

### Teriyaki Chicken Salad 16<sup>20</sup>

Crispy chicken with house greens, crispy wonton strips, edamame, carrots and diced bell peppers with our housemade teriyaki drizzled over top.

## Doobies

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

### **3 Cheese Doobie** 12<sup>20</sup>

Swiss, provolone & cheddar with ranch to dip.

### **Southern Doobie** 12<sup>20</sup>

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

### **Cordon-Doob** 12<sup>20</sup>

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

### **Irish Doobie** 12<sup>20</sup>

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

### **Birria Doob** 12<sup>20</sup>

Slow braised Mexican beef w/ cheddar-jack cheese cilantro and white onion with consommé to dip.

### **Jalapeño Popper** 12<sup>20</sup>

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

### **Mac n' Cheese Doob** 12<sup>20</sup>

House three cheese white mac and cheese with Michigan raised ham & ranch 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 (3), side salad (5)

Whitefish Sandwich 16<sup>20</sup>

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

Stack-house Reuben 14<sup>20</sup>

Slow braised Grobbels corned beef on marble rye with Swiss cheese, sauerkraut, 1000 island & dijon.

Smoked Salmon BLT 14<sup>20</sup>

A cold smoked salmon filet on a toasted ciabatta with dill-caper spread, bacon, lettuce and tomato.

Birria Grilled Cheese 14<sup>20</sup>

Angus chuck roast slow braised with ancho and guajillo peppers on thick sourdough with pepper-jack cheese, white onion and cilantro w/ consommé au jus.

Bacon Jam Sliders 14<sup>20</sup>

Bacon jam, pulled pork, raspberry jalapeno sauce and peanut butter on three toasted slider buns.

Chicken Pesto Ciabatta 13<sup>20</sup>

A toasted ciabatta with provolone and goat cheese, spinach, tomato, grilled chicken and fresh pesto.

Chicken Bacon Sammich 13<sup>20</sup>

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

Steak Hoagie\* 15<sup>20</sup>

Pan seared steak tips, sautéed peppers & onions, queso and provolone cheese on a hoagie bun.

Cubano 14<sup>20</sup>

Pressed hoagie bread loaded with ham, braised pork, mustard, pickles and provolone cheese.

## Smashed Burgers

Smashed burgers are cooked to a warm pink center

Queso Blackbean 14<sup>20</sup> 

Chipotle black bean pattie, sautéed bell peppers and onions, queso & pepper-jack cheese and lettuce.

The Classic Royale\* 14<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\* 14<sup>20</sup>

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


Bacon Jam Burger\* 15<sup>20</sup>

Angus beef topped with housemade bacon jam, cheddar cheese & a fried egg on an Ace bakery bun

Goober Bacon Burger\* 14<sup>20</sup>

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

## Entrées

Bistro Steak\* 32<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 cheesy 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\* 24<sup>20</sup> 

Two seared salmon filets topped with blistered tomatoes and a drizzle of balsamic reduction. Paired with a creamy pesto risotto and vegetable of the day.

Pulled Pork Mac n' Cheese 16<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.

Peanut Thai Whitefish 21<sup>20</sup>

A panko breaded whitefish filet pan seared and finished with our peanut Thai sauce over white rice w/ broccoli, onion, bell pepper, carrots & edamame.

Italian Herb Pappardelle 14<sup>20</sup>

Fresh pappardelle pasta infused with fresh herbs in our scratch to order Asiago cream sauce.

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

Beef Stroganoff\* 17<sup>20</sup>

Tender slices of steak sautéed with mushrooms, garlic, onion and white wine; finished with heavy cream and served over herb infused pappardelle.

Raspberry Chicken 18<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.

Peanut Thai Rice Bowl\* 18<sup>20</sup> 

White rice with sautéed broccoli, carrots, edamame, bell peppers and onion topped with a fried egg and finished with peanut Thai sauce & crushed peanuts.

Pick Your Protein: Grilled Chicken, Steak Medallions, Fried Shrimp, Seared Atlantic Salmon or Vegetarian

Steak Medallions 19<sup>20</sup>



Seared steak medallions over creamy risotto topped with blistered tomatoes and drizzled with fresh pesto and served with vegetable of the day.



Chicken Pesto Mac n' Cheese 16<sup>20</sup>



White, three cheese mac and cheese topped with grilled chicken, housemade pesto & 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 7 

Dressings: House Vinaigrette, Ranch, 1000 Island, Bleu Cheese Dressing. Dill Caper Vinaigrette, Teriyaki  
Extra Sauces/Add On's .5 to 2