

Yum @



Paw Paw, MI

Shareables

Orange Citrus Shrimp 13²⁰

Beer battered shrimp in an orange citrus glaze.

Smoked Chicken Wings 14²⁰ (GF)

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

Frankie's Fries 8²⁰ (V) (GF)

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

Add Queso Cheese and Diced Bacon 4

Spinach and Artichoke Dip 12²⁰ (V) (GF)

House fried chips with a creamy artichoke heart, spinach and cream cheese dip in a cast iron skillet.

Chips & Queso 10²⁰ (V) (GF)

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

BBQ Pulled Pork Nachos 15²⁰ (GF)

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

Kimchi Nachos 13²⁰ (V)

Wonton chips topped with pineapple mango salsa, cilantro, kimchi and a sweet honey Thai sauce.

Add Pulled Pork 3

Stuffed Portobello Caps 13²⁰

Portobello mushroom caps topped with spinach and artichoke spread, parmesan cheese and panko bread crumbs then baked and finished with balsamic glaze.

Doobies

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

3 Cheese Doobie 12²⁰ (V)

Swiss, provolone & cheddar with ranch to dip.

Southern Doobie 12²⁰

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

Cordon-Doob 12²⁰

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

Irish Doobie 12²⁰

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

Spinach & Artichoke 12²⁰

Our creamy spinach and artichoke dip fried crispy.

Jalapeño Pepper 12²⁰ (V)

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

Pork Kimchi 12²⁰

Pulled pork & kimchi with honey Thai sauce.



Made with Gluten Free and/or Vegetarian ingredients.

Not a GF or V Kitchen.



Salads

Add Grilled or Crispy Chicken (4) Steak Medallions (5) Grilled Shrimp (6) or Seared Salmon (6) To Any Salad

Southwest Salad* 14²⁰ (V) (GF)

Mixed greens, black beans, roasted corn, cheddar-jack cheese, tortilla strips, diced bell peppers and pico de gallo with housemade chipotle ranch.

Nuts & Berries Salad* 14²⁰ (V) (GF)

Mixed greens, feta cheese, honey glazed pecans, red onions, dried berries and raspberry vinaigrette.

Taphouse Salad* 13²⁰ (V)

Mixed greens, colby-Jack cheese, carrot, cucumber, red onion, tomato, croutons & your choice of dressing.

Steak Salad* 16²⁰

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

Greek Quinoa Salad 14²⁰

Quinoa, mixed greens, bell peppers, red onion, feta, cucumbers, and tomatoes with house vinaigrette.

Farmhouse Salad 16²⁰

Crispy chicken tenders over house greens with diced bacon, hard boiled egg, tomatoes, croutons and shredded parmesan cheese with housemade ranch.

Dressings: House Vinaigrette, Ranch, 1000 Island, Bleu Cheese and Raspberry Vinaigrette.

Fresh Tacos

Pulled Pork Tacos 14²⁰

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

Chicken Quesadilla 14²⁰

A jalapeno cheddar tortilla filled with grilled chicken, cheddar-jack cheese, bell peppers, chipotle ranch, black beans and corn with tortilla chips and salsa.

Orange Shrimp Tacos 14²⁰

Crispy shrimp tossed in our housemade orange sauce in three flour tortillas with kimchi and pineapple mango salsa with wonton chips and honey Thai sauce.

Brrira Steak Tacos 14²⁰

Seasoned pulled beef, queso cheese and fried potatoes in three flour tortillas topped with pico de gallo and served with house fried chips and salsa.

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 16²⁰

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 14²⁰

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

Greek Shrimp Wrap 15²⁰

Grilled shrimp, lettuce, tomato, cucumber, crumbled feta cheese, banana peppers and house vinaigrette.

Birria Grilled Cheese 14²⁰

Angus chuck roast slow braised with ancho & guajillo peppers on sourdough with muenster & provolone cheese, white onion and cilantro w/ consommé au jus.

Raspberry Jalapeno Grilled Cheese 14²⁰

Detroit Bread Co. sourdough, grilled chicken, bacon, muenster, provolone & jalapeño raspberry jam.

Pulled Pork Hoagie 14²⁰

Hoagie bun, provolone cheese, dill pickles, coleslaw, bourbon BBQ sauce and house smoked pulled pork.

Chicken Bacon Sammich 14²⁰

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

Chicken Ciabatta 14²⁰

Grilled chicken, spinach & artichoke dip, fresh spinach, tomato and provolone cheese on toasted Ciabatta.

Smashed Burgers

Smashed burgers are cooked to a warm pink center. Substitute a Malibu vegan burger pattie for no charge.

Goober Bacon Burger* 15²⁰

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

All American Burger* 15²⁰

American cheese stuffed pattie topped with lettuce, tomato, onion, pickles and Thousand Island.

The Olive Burger* 15²⁰

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

The Mushroom Swiss* 15²⁰

An Angus smash pattie topped with sautéed mushrooms and onions with Swiss cheese and mayo.

Juicy Lucy* 15²⁰

American cheese stuffed pattie topped with bacon, lettuce, tomato, onion and mayo on a toasted bun.

Angry Dragon Burger* 15²⁰

Smash pattie, pulled pork, muenster cheese and kimchi drizzled with sweet honey Thai sauce.

Entrées

Due to the nature of the entrees, we cannot make Substitutions. Additional sides may be purchased.

Bistro Steak* 34²⁰ *Price subject to market fluctuations*

A 10-11 oz. hand cut Coulotte steak; lean like a filet but texture of NY Strip, the butchers cut. Pan seared with parmesan risotto and vegetable of the day.

Add Grilled Shrimp Skewer 6

Irish Fish n' Chips 17²⁰

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* 25²⁰ (GF)

Seared salmon filet topped with blistered tomatoes and a drizzle of balsamic reduction. Paired with creamy risotto and vegetable of the day.

Pulled Pork Mac n' Cheese 16²⁰

White three cheese mac n' cheese topped with our house smoked pulled pork and crispy fried onions and finished with housemade Bourbon BBQ sauce.

Whitefish Piccata 24²⁰ (GF)

Whitefish pan seared with lemon, butter and capers paired with roasted Yukon gold potatoes and the vegetable of the day. **Add Shrimp Skewer 6**

Chicken Marsala 19²⁰

Dusted, pan seared chicken cutlets sautéed with mushrooms and garlic with Marsala wine and fresh cream over locally sourced noodles.

Chicken Tenders 16²⁰

Dry battered chicken tenders fried to order with coleslaw, hand-cut fries and choice of sauce to dip.

Beef Stroganoff* 19²⁰

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

Steak Medallions* 21²⁰ (GF)

Seared steak medallions topped with crumbled bleu cheese and drizzled with balsamic glaze over quinoa with the vegetable of the day. **Add Shrimp Skewer 6**

Quinoa Bowl* 18²⁰ (GF)

Quinoa topped with sautéed broccoli, carrots, red onion and bell peppers and your choice of:

Crispy Orange Chicken, Raspberry Glazed Salmon, Asian Teriyaki Steak or Soy Ginger Shrimp.

Raspberry Chicken 21²⁰

A seasoned half chicken baked crispy and coated with a sweet jalapeño raspberry sauce and paired with roasted Yukon gold potatoes and vegetable of the day.

Buffalo Chicken Mac n' Cheese 16²⁰

White mac & cheese with bacon, bleu cheese and chicken drizzled with Frank's red hot.

Extras

Vegetable of the Day 6 -- Fresh Fruit Cup 4 -- Risotto 7
Cottage Cheese 3 -- Coleslaw 3 -- Chips 4 -- Quinoa 5
Side Salad 7 -- Yukon Gold Potatoes 5 -- French Fries 5
Extra Sauces/Add On's/Substitutions .59 & up