

APPS

TAPHOUSE NACHOS

Crispy Taphouse chips made daily, topped with pub mix cheese, lettuce, tomato, green onion, jalapenos, black olives with your choice of spiced taco beef, pulled duck or grilled chicken.

\$18.99 / MEATLESS - \$16.99

WINGS

Lightly dusted, tossed in your choice of sauce, served with veggies and our house dip.

1LBS - \$14.50 / 2LBS - \$26.99

Choice of: Mild, Medium, Hot, Honey Garlic, Taphouse BBQ, Butter Hot, Dry Cajun, Taphouse Signature Spice, Maple BBQ.

PICKLE SPEARS

Thinly coated in our signature beer batter, seasoned breadcrumbs and fried golden brown. \$10.99

ONION RINGS

Gourmet onion rings fried golden brown and seasoned with our Taphouse signature spice.

\$11.99

PRETZEL

Served warm and dusted with coarse sea salt and a side of house made cheddar cheese sauce. \$10.99

BEET AND SWEET POTATO CHIPS

House made beet & sweet potato chips, dusted with a garlic parmesan seasoning and served with house dip. \$11.99

TAPHOUSE JERKY

Locally sourced premium beef, Beer marinated, smoked and seasoned. \$9.99

PORK BELLY

Braised smoked pork belly caramelized in our Taphouse sauce, served on a lettuce cup with our creamy coleslaw and green onion. \$13.99

TAPHOUSE TACO BREAD

Fried dough loaded with a chilli meat sauce, topped with fresh iceberg lettuce, tomatoes, onion, corn and pub mix cheese. \$16.99

BACON ONION DIP

A blend of cream cheese caramelized onion, bacon, garlic and spices. Topped with melted parmesan cheese and green onion. Served with garlic crostini. \$15.99

LOADED FRIES

LOBSTER POUTINE

Crispy fries covered in a creamy white cheese sauce, topped with lobster meat, tomato, green onion, shaved parmesan and fresh herbs. \$15.99

SMOKED MEAT POUTINE

Crispy fries topped with Montreal smoked meat, cheese curds, gravy, sautéed mushrooms and onions. Finished with a roasted garlic peppercorn aioli drizzle. \$15.99

FRY SUPREME

Crispy fries topped with green onion, tomato, sour cream, bacon and our house made cheese sauce. \$14.99

SWEET SUPREME

Sweet potato fries topped with red cabbage, shredded carrot, green onion, fresh herbs and avocado cream drizzle. \$15.99

SANDWICHES

SERVED WITH YOUR CHOICE OF FRESH CUT FRIES OR HOUSE SALAD
SUBSTITUTE CAESAR SALAD OR SWEET POTATO FRIES - \$3

SLOW ROASTED PORKETTA

Locally made porketta slow roasted and layered on a potato scallion bun, topped with melted provolone, grainy mustard and roasted garlic peppercorn mayo. **\$16.50**

SOUTHWEST CLUB

Grilled seasoned chicken, bacon, pub mix cheese, crisp lettuce, sliced tomato, onion strings, BBQ sauce and mayo stuffed between two pieces of toasted roasted garlic Panini bread. **\$16.50**

TAPHOUSE WRAP

Your choice of grilled or crispy chicken tossed in one of our wing sauces, bundled with crisp lettuce, pub mix cheese, diced tomatoes and sliced green onions. Your choice of white or whole wheat tortilla. **\$15.99**

PULLED DUCK

A warm pretzel bun loaded with creamy coleslaw and pulled duck meat covered in a sweet & sour orange sauce and topped with red cabbage, carrot shreds and fresh herbs. **\$17.50**

LOBSTER ROLL

Lobster, citrus garlic mayo, fresh tomatoes, green onion and herbs on a warm pretzel bun. **\$17.50**

MONTREAL SMOKED MEAT SANDWICH

Sliced Montreal smoked meat stacked on rye bread with grainy Dijon mustard. **\$15.99**

SLIDER & BEER TRIO

Includes 1 pulled duck slider 1 smoke meat slider and 1 porketta slider, served with the perfect beer choice for each sandwich. **\$22.99**

STREET TACOS

ALL TACOS ARE DRESSED WITH CRISP LETTUCE, SHREDDED CARROT, SAUTEED CABBAGE, CHEESE AND HOUSE DRESSING.

GRILLED ROSEMARY CHICKEN

\$16.50

MARINATED STEAK

\$17.50

FISH - BAKED OR BEER BATTERED

\$16.50

SHRIMP

\$17.50

PULLED DUCK

\$17.50

LOBSTER

\$17.50

GRILLED PORTOBELLO MUSHROOM

\$16.50



GLUTEN FREE OPTION AVAILABLE.



VEGETARIAN OPTION AVAILABLE



VEGAN OPTION AVAILABLE

BURGERS

SERVED WITH YOUR CHOICE OF FRESH CUT FRIES OR HOUSE SALAD.
SUBSTITUTE CAESAR SALAD OR SWEET POTATO FRIES - \$3
ASK YOUR SERVER FOR A GLUTEN FREE PATTY AND BUN SUBSTITUTE

DOUBLE BEEF BURGER

Beef burger topped with Montreal smoked meat, sautéed mushrooms, Swiss cheese, onion strings and roasted garlic peppercorn mayo. **\$17.99**

JALAPENO POPPER BURGER

Beef burger topped with crispy fried jalapenos, house made cheese sauce and bacon. **\$16.99**

SURF AND TURF BURGER

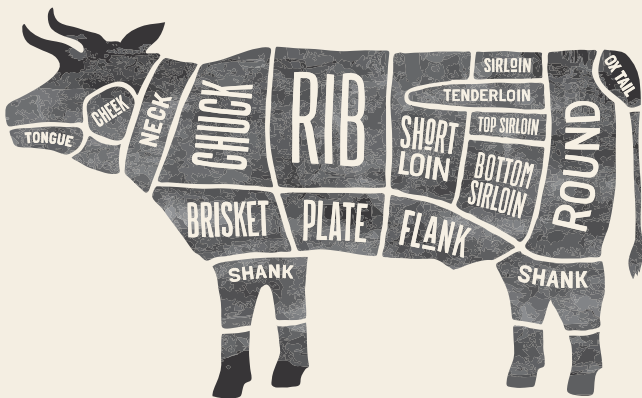
Beef burger with garlic butter lobster meat, onion, fresh greens and our roasted garlic peppercorn horseradish aioli. **\$17.99**

BACKYARD BBQ BURGER

Beef burger smothered in our Taphouse bbq sauce and loaded with cheddar cheese, bacon, lettuce, tomato, onion and pickles. **\$16.99**

PORK BELLY BURGER

Beef burger topped with caramelized maple bbq pork belly, fried onion strings and melted pub mix cheese. **\$16.99**



TAPHOUSE BURGER

Beef burger seasoned with our Taphouse signature spice, topped with caramelized beer onions, sautéed mushrooms and melted Swiss cheese. **\$16.99**

PEPPER BURGER

Beef burger crusted with cracked peppercorn topped with gourmet onion rings, pub mix cheese and our signature house dip. **\$17.99**

GARDEN BURGER

Veggie patty topped with crisp lettuce, sliced tomato, red onion and chipotle mayo. Served on a potato scallion bun. **\$15.99**

PORTOBELLO BURGER

A grilled portobello mushroom on a potato scallion bun, garnished with spinach, sundried tomato, red onion and garlic tomato mayo. **\$15.99**

SALADS

CAESAR SALAD

Crisp romaine lettuce, house made bacon bits, fresh parmesan cheese, seasoned croutons and asiago Caesar dressing.

APPETIZER - \$8.99 / MEAL - \$13.50

GARDEN SALAD

Fresh mixed greens, cucumber, diced tomatoes and julienned carrot served with balsamic vinaigrette. APPETIZER - \$7.99 / MEAL - \$12.50

COBB SALAD

Crisp iceberg lettuce topped with diced tomatoes, house made bacon bits, mixed cheese, green onions, sliced hard boiled eggs and rosemary grilled chicken. Served with our house dressing. **\$17.99**

SPINACH SALAD

Baby spinach, mixed greens, fresh raspberries, cucumber, red onion, watermelon radish, feta cheese and candied walnuts. Served with house made citrus dressing.

APPETIZER - \$9.99 / MEAL - \$15.50

ROASTED BEET SALAD

Mixed greens topped with pickled shallots, slow roasted beets, feta cheese and candied walnuts served with our house made citrus vinaigrette. APPETIZER - \$9.99 / MEAL - \$15.50



ADD ONS

SALMON - \$6.99

STEAK - \$6.99

CHICKEN - \$4.99

SHRIMP - \$6.99



 GLUTEN FREE CRUST AVAILABLE - \$3  SUBSTITUTE VEGAN CHEESE FOR FREE

TAPHOUSE

Pepperoni, bacon, mushrooms, red peppers, black olives and green olives. 12"-\$17.99 / 8"-\$12.99

MEAT-O-LICIOUS

Pepperoni, sausage, ham and bacon. 12"-\$17.99 / 8"-\$12.99

CHICKEN BRUSCHETTA

Fresh cooked chicken, bruschetta tomatoes, basil and balsamic glaze drizzle. 12"-\$17.99 / 8"-\$12.99

ALOHA

Ham and pineapple. 12"-\$16.99 / 8"-\$11.99

VEGGIE

Red peppers, sweet onions, tomatoes, black olives, green olives and mushrooms. 12"-\$17.99 / 8"-\$12.99

BACON BUFFALO CHICKEN

Fresh cooked chicken, bacon, tomato, green onion and butter hot sauce. 12"-\$16.99 / 8"-\$11.99

SMOKED PROSCIUTTO & BASIL

12"-\$17.99 / 8"-\$12.99

LOBSTER PIZZA

Hollandaise sauce, lobster, tomato, onion, fresh basil and parmesan cheese. 12"-\$19.99 / 8"-\$14.99

PEPPERONI

Just pepperoni and cheese. 12"-\$14.99 / 8"-\$10.99

CHEESE

As simple as it gets. 12"-\$12.99 / 8"-\$9.99

PIZZA DOG

Jumbo hot dog wrapped in pizza crust. \$7.99

PIZZA & WING COMBO

Personal pan deep dish pizza with 3 toppings of your choice and 4 wings with your choice of sauce. \$19.99

PASTA

SERVED WITH GARLIC BREAD

MAC AND CHEESE

Cavatappi tossed in our house made cheese sauce finished with pub mix cheese and baked until golden brown. \$16.99

MARITIME MAC AND CHEESE

A creamy white cheese sauce, lobster, shrimp and mussels. Finished with shaved parmesan and a bread crumb crust. \$23.99

CHEESE CAPPELLETTI

Cheese stuffed cappelletti tossed in our house made blush sauce, topped with pub mix cheese and baked until golden brown. \$17.99

CHICKEN BRUSCHETTA CHEESE CAPPELLETTI

Three cheese cappelletti tossed in a garlic olive oil house made bruschetta, spinach, onion and mushroom. Topped with a fresh grilled chicken breast and feta cheese. \$21.99

SUNDRIED PRIMAVERA LINGUINI

Linguini, tomato, mushrooms, toasted almonds, onion and fresh basil tossed in a sundried tomato pesto and finished with shaved parmesan. \$18.99

SEAFOOD LINGUINI

Linguini tossed with onion, spinach, sundried tomato, shrimp and beer braised clams in a creamy clam and tomato garlic sauce. \$23.99

 GLUTEN FREE OPTION AVAILABLE.

 VEGETARIAN OPTION AVAILABLE

 VEGAN OPTION AVAILABLE

MAINS

NEW YORK STRIPLOIN

A locally sourced 11oz premium steak. Served with seasonal vegetables and your choice of starch. **\$33.99**

BEER BRAISED BBQ SHORT RIBS

Premium local beef slowly braised and finished off on the grill with our signature Taphouse sauce. Served with your choice of side. Served with seasonal vegetables. **\$23.99**

SMOTHERED CHICKEN

Two marinated grilled chicken breasts topped with Taphouse BBQ sauce, sautéed mushrooms, beer braised onions, pub mix cheese and house made bacon bits. Served on a bed of rice pilaf and seasonal vegetables. **\$23.99**

PUB STYLE FISH & CHIPS

Taphouse signature beer battered fish. Served with fresh cut fries, house made coleslaw and tartar sauce.

\$15.99 / 2 PIECES - \$18.99

PAN SEARED BASA

Seared in brown butter and topped with a garlic dill sauce, tomato, onion and shrimp. Served on a bed of rice pilaf and seasonal vegetables. **\$21.99**

SEAFOOD STEW

Mussels, clams, shrimp, roasted red potatoes and onion served in a beer and tomato sauce with a side of garlic bread. **\$24.99**

BACON & MUSHROOM PORK TENDERLOIN

Marinated pork tenderloin topped with a bacon mushroom sauce. Served with your choice roasted garlic mash potatoes or roasted red mini potatoes and seasonal vegetables. **\$22.99**

HONEY GARLIC SESAME CHICKEN

A fried chicken breast tossed in honey garlic sauce and sesame seed. Served with seasonal vegetables and a bacon mushroom fried rice.

\$19.99

HONEY SESAME SALMON

Oven baked, topped with a honey soy glaze and finished with a sesame seed crust. Served with choice of roasted garlic mashed or roasted red mini potatoes and seasonal vegetables. **\$23.99**

DESSERTS

DEEP FRIED MARS BAR

Battered mars bar deep fried until golden brown, Drizzled with chocolate, caramel sauce, Dusted with icing sugar. **\$7.99**

APPLE CRISP MELT AWAY

Wedged apples within a coconut cinnamon streusel. Topped with decadent caramel sauce. **\$7.99**

SMORES MELT

Marshmallow and chocolate melted inside a doughy crust, finished with graham cracker crumble and chocolate sauce. **\$9.99**

VERY BERRY CHEESE CAKE

Vanilla-enhanced cheesecake topped with raspberries and blueberries and covered with an apricot glaze. **\$8.99**