



Wings & Things

Wings *	\$ 15
Mild / Fire / Hot & Honey / Mango Habanero / Signature BBQ	
Boneless Wings	\$ 14
Mild / Fire / Hot & Honey / Mango Habanero / Signature BBQ	
Fried Cauliflower	\$ 13
Mild / Fire / Hot & Honey / Mango Habanero / Signature BBQ	

Shareables

Tarantini Mini Panzarottis	\$ 13
Cheesesteak Quesadilla *	\$ 14
Served with Chipotle Aioli	
Pulled Pork Slider Trio	\$ 16
Original, Pickled Onion & Hawaiian Slaw	
Loaded Short Rib Tots *	\$ 15
Short Rib, Melted Queso & Topped with Scallions	
U-Peel Shrimp	\$ 15
(8) Shrimp In a Cajun Butter Sauce with Crostini	
Korean Beef Spring Roll	\$ 14
Served with Thai Chili Sauce	
Pork Potstickers	\$ 13
Served with Soy Sauce	
Southwest Eggrolls	\$ 14
Served with Chipotle Ranch	
Pretzel Bites	\$ 10
Served with Queso Cheese Sauce	
Loaded Potato Skins	\$ 13
Topped with Candied Bacon, Melted Cheese, Jalapeños with Sour Cream	
Fried Mozzarella	\$ 12
Served with Marinara	
Jalapeño Poppers	\$ 12
Served with Ranch	
Mac & Cheese Bites	\$ 12
Served with Marinara	
Deviled Eggs	\$ 8
Topped with Candied Bacon & Chives	
Glazed Meatballs *	\$ 12
Homemade Meatballs glazed in our Signature BBQ Sauce	
Homemade Buffalo Dip	\$ 13
Served with Pita, Carrots & Celery	
Homemade Spinach Dip	\$ 12
Served with Pita	

Sides

Fries \$ 6	Mac & Cheese \$ 10
Old Bay Fries \$ 8	Chicken Tenders \$ 10
Sweet Potato Fries \$ 8	Chili \$ 10
Onion Rings \$ 8	Soup of the Day \$ 8

Menu Created By :
Executive Chef Jonathon Averils

What's Smokin'

Smoked Daily - Limited Quantity Available Daily

Smokehouse Wings *	\$ 16
Served with Signature BBQ Sauce & Ranch	
Pork Belly Bites	\$ 16
Tossed in Signature BBQ Sauce and Served with Slaw	
Pork Belly Sandwich	\$ 18
Signature BBQ Sauce & Topped with Slaw	
Smoked Pulled Pork Sandwich	\$ 18
Signature BBQ Sauce & Topped with Slaw	
Smoked Brisket Sandwich	\$ 19
Signature BBQ Sauce & Topped with Slaw	
Pulled Pork Grilled Cheese *	\$ 18
Signature BBQ, Pepper Jack & Cheddar Cheese	

Handhelds

Served with Homemade Chips.
Upgrade to Fries, Old Bay Fries,
Sweet Potato Fries or Onion Rings

Taproom Burger *	\$ 16
Bacon, Cheddar Cheese, Chipotle Aioli, Crispy Onion, L & T	
Hangover Burger	\$ 17
Cheddar Cheese, Bacon, Pork Roll, Fried Egg, L,T,O	
Diablo Burger	\$ 16
Pepper Jack Cheese, Jalapenos, Mango Habanero Sauce, L,T,O	
Black Bean Burger	\$ 17
Topped with L,T, O & Mushrooms	
Bacon Ranch Turkey Burger	\$ 16
Pepper Jack Cheese, Bacon, Ranch, L,T,O	
NY Strip Steak Sandwich *	\$ 18
Topped with Arugula, Red Peppers, Caramelized Onions & Garlic Aioli	
Teriyaki Chicken Sandwich	\$ 16
Grilled Chicken Topped with Teriyaki Sauce, Asian Slaw & Pickled Red Onion	
BBQ Crusted Salmon Sandwich	\$ 18
Topped with L,T,O	
Buffalo Chicken Wrap	\$ 15
Romaine, Crispy Chicken Tossed in Hot Sauce & Cheddar Jack Cheese	
Cheesesteak	\$ 14
Beef or Chicken	

Salads

\$4 add chicken / \$6 add shrimp
\$8 add salmon

House Salad	\$ 12
Mixed Greens, Grape Tomatoes, Carrots, Red Onion, Cucumbers, Radish w/ Balsamic Vinaigrette	
Apple Walnut *	\$ 14
Fresh Field Greens, Granny Smith Apples, Candied Walnuts, Gorgonzola, Dried Cranberries w/ Citrus Vinaigrette	
Cobb	\$ 15
Romaine, Bacon Bits, Hard Boiled Eggs, Crumbled Blue Cheese, Tomato, Red Onion, Cucumbers w/ Balsamic Vinaigrette	

Desserts

Hand Dipped Ice Cream \$ 5	Dessert of the Day \$ 9
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* Denotes Taproom Signature Dish

The consumption of raw or undercooked eggs, meat poultry, seafood, or shellfish may increase your risk of food borne illness.



The Martinis



Tap Tini Tito's Vodka, Peach Schnapps & Cranberry Juice	\$ 15
The Sugar Cookie Three Olives Vanilla Vodka, Bailey's, Amaretto & Sugar Rim	\$ 16
Salted Caramel Three Olives Vanilla Vodka, Bailey's, Caramel Syrup & Salted Rim	\$ 16
Lemon Drop Absolut Citron, Fresh Lemon Juice, Simple Syrup with a Sugar Rim	\$ 15
The Dirty Dirty Babicka Vodka, Olive Juice & Blue Cheese Stuffed Olives	\$ 15
Espresso Martini 48 Blocks Espresso Vodka & Whipped Cream	\$ 15

The Whites



Noble Vines 446 Chardonnay California	\$ 10 / \$ 31
Simi Chardonnay Sonoma Valley, California	\$ 13 / \$ 33
Cavit Pinot Grigio Vento, Italy	\$ 10 / \$ 30
Barone Fini Alto Adige Pinot Grigio Italy	\$ 14 / \$ 37
Villa Maria Sauvignon Blanc New Zealand	\$ 11 / \$ 31
Chateau Ste. Michelle Riesling Washington State	\$ 10 / \$ 30

The Classics



The Green Valley Bulleit Bourbon, Angostura Bitters & Simple Syrup	\$ 16
The Haddon Francis James, Sweet Vermouth, Bitters & Simple Syrup	\$ 15
Paloma Alto's Tequila, Grapefruit Juice & Club Soda	\$ 16
Negroni Little Water Gin, Campari & Sweet Vermouth	\$ 15
Moscow Mule Stateside Vodka, Ginger Beer, Lime Juice & Simple Syrup	\$ 13
Grand Margarita Casaamigos Blanco, Grand Marnier, Agave & Sour Mix	\$ 16

The Reds



Noble Vines 337 Cabernet Sauvignon California	\$ 10 / \$ 31
The Federalist Cab California	\$ 14 / \$ 37
Drumheller Merlot Washington	\$ 10 / \$ 30
Josh Merlot California	\$ 12 / \$ 31
Noble Vines 667 Pinot Noir California	\$ 10 / \$ 31
A-Z Pinot Noir Oregon	\$ 14 / \$ 37
Trivento Malbec Mendoza, Argentina	\$ 10 / \$ 23

The Cocktails



The Tap Tea Deep Eddy Sweet Tea Vodka, Peach Schnapps & Lemonade	\$ 13
The Tap Lemonade New Amsterdam Pink Whitney Vodka, Lemonade & Club	\$ 12
Chocolate Old Fashion Angel's Envy, Orange Bitters & Chocolate Bitters	\$ 16
Winter Rum Punch Captain Morgan's Apple Rum, Pineapple Juice, Cranberry Juice & Orange Juice	\$ 14
Winter Mule New Amsterdam Apple Vodka, Cranberry Juice & Ginger Beer	\$ 14
Frost Bite Altos Tequila, Triple Sec, White Creme de Cacao & Blue Curacao	\$ 15
Peppermint White Russian Dr. McGillicuddy's Mint, Kahlua & Cream	\$ 14

The Others



The Beach Rose by Whispering Angel France	\$ 12 / \$ 31
Pedroncelli Rose of Zinfandel Sonoma, California	\$ 12 / \$ 31
Ruffino Prosecco (187 ml) Italy	\$ 11
Capriccio Sangria Sonoma, California	\$ 9 / \$ 21

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Please ask about our
Bourbon & Scotch Offerings