



Where Good Friends Go!

## Appetizers

### Homemade Soup & Chili

We make our soups and chilis fresh daily. Choose from 2 Soups of the Day, Chili, or Veggie Chili. • Bowl \$6

### Homemade DIPS & Chips

**Buffalo Chicken Dip** - Our take on a traditional recipe. It's creamy, cheesy, spicy, and delicious! \$12

**Creamy Avocado Dip** - A blend of fresh avocados, cream cheese, diced tomatoes, jalapeños, & onions. \$12

**Cajun Crab Dip** - We use Sharkey's famous recipe using lots of lump crab meat, spiced up right, and topped with melted cheddar/jack cheese. \$14

**All Dips served with homemade tortilla chips**

**Deluxe Nachos** - Homemade tortilla chips topped with cheddar cheese sauce and loaded with all the fixings, including your choice of homemade chili or veggie chili. Topped with sour cream & Creamy Avocado Dip. \$12

**Soft Pretzels** - Three salted soft pretzels served with your choice of cheese sauce or Drew's tangy mustard sauce. \$12

**Fried Pickles** - Kosher dill pickle spears, breaded & fried, served with a side of horseradish sauce. \$12

**Mozzarella Sticks** - Fried to a golden brown, served with a side of marinara sauce. \$10

**4-Cheese Mac & Cheese** - Made with sharp White Cheddar, Fontina, Gruyere, and Parmesan, finished with a Panko bread crumb topping. \$13 • with Blackened Chicken - \$16

*It's never too early to think about*  
**Dessert!**

- Homemade Cheesecake (ask about our current flavors)
  - Tizzone's Homemade Tiramisu
  - Chocolate Overload Cake
- Chocolate Brownie à la mode (served warm w/ vanilla ice cream)
  - Ice Cream Sundae

*Your choice - \$6 each*

**Traditional "Bone-In" Wings** - Fried & tossed in your choice of sauce. Includes celery & Bleu Cheese or Ranch. \$15

**Boneless Wings** - Breaded, fried & tossed in your choice of sauce. Includes celery and Bleu Cheese or Ranch. \$12

Mild • Medium • Hot • Honey BBQ • Hot Garlic  
Honey Sriracha • Spicy Rosemary & Garlic • Buffalo Ranch

**Chicken Tenders** - Basket of five chicken tenders with choice of any wing sauce for dipping. \$12

**Basket of Fries** - Crispy natural cut waffle fries. \$6  
• with cheddar cheese sauce & Applewood smoked bacon, \$8

**Chili-Cheese Fries** - Crispy natural cut waffle fries topped with chili, cheddar cheese sauce & jalapeños. \$9  
This can also be made with homemade veggie chili, just ask.

**Sweet Potato Fries** - Served with a side of our homemade *Sweeeeet Sauce!* \$9

**Beer Battered Onion Rings** - Thick-cut onion rings double-dipped in real beer batter and fried golden brown. Served with our homemade horsey sauce. \$10

**Chips & Salsa** - A basket of homemade tortilla chips served with mild salsa or homemade spicy salsa. \$5

**Flight of Beer** - because, hey... beer is food too!  
A sampler of 4 different beers of your choice. \$12

## Beverages

**Sodas & Iced Tea (free refills) - \$2.75**

Coke, Diet Coke, Coke Zero, Sprite, Mellow Yellow, Mr. Pibb, Root Beer, Ginger Ale, Powerade Blue, Pink Lemonade, Iced Tea (Sweet or Un-Sweet).

**Coffee Reg/Decaf (free refills) - \$2.75**

We use 100% Columbian Dark Roast Coffee

**Others (sorry, no free refills)**

- Hot Chocolate - \$2.75 • 2% Milk - \$2.75
- Orange, Pineapple, Cranberry, or Grapefruit Juice - \$2.75
- Red Bull Can - \$4 (ask for our flavors)

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**We welcome substitutions. Don't see what you want? Just ask! Food Allergy information is available upon request.**

## Fresh Garden Salads

All salad mix & tomatoes come from our own hydroponic farm!

**The "Big Salad"** - An oversized salad with fresh salad greens, tomatoes, cucumbers, red onions & fresh mushrooms. Finished with crisp bacon, cheddar/jack cheese & croutons. \$11  
• Topped with: Grilled Chicken Breast, \$15 • Grilled Steak, \$16  
• Ahi Tuna\* grilled w/ lemon-butter, seared or well-done, \$16

**Grilled Salmon Salad with Fried Goat Cheese-**  
Grilled salmon served on a bed of fresh salad greens with tomatoes, cucumbers, onions, Craisins® dried cranberries, and golden fried breaded goat cheese medallions. \$16

**Chef Salad** - Smoked ham & turkey breast on top of our "Big Salad" with tomatoes, cucumbers, red onions, fresh mushrooms, crisp bacon, cheddar/jack cheese, & croutons. \$14

**Chicken Tender Salad** - Golden fried chicken tenders on top of our "Big Salad" with tomatoes, cucumbers, red onions, fresh mushrooms, crisp bacon, cheddar/jack cheese & croutons. Great with our homemade honey mustard dressing. \$14

**Caesar Salad** - Romaine lettuce tossed with Caesar dressing, topped with croutons, grated parmesan & cracked black pepper. \$11  
• Topped with: Grilled Chicken Breast, \$15 • Grilled Steak, \$16  
• Ahi Tuna\* grilled w/ lemon-butter, seared or well-done, \$16

**Cobb Salad** - A bed of fresh salad greens topped with diced chicken breast, tomatoes, avocados, chopped hard boiled eggs, applewood smoked bacon, and bleu cheese crumbles. \$15

**Grilled Steak Salad** - Romaine lettuce tossed with Caesar dressing, topped with grilled marinated steak, tomatoes, crisp bacon, crumbled bleu cheese, grated parmesan, cracked black pepper & croutons. \$16

**Buffalo Chicken Salad** - Grilled chicken breast coated in hot sauce on top of fresh salad greens with tomatoes, cucumbers, bacon, mushrooms, onions, crumbled bleu cheese & croutons. Homemade ranch on the side. \$15

**Jamaican Chicken Salad** - Grilled chicken breast topped with sweet & spicy Jamaican Relish on top of fresh salad greens with tomatoes, cucumbers, bacon, mushrooms, onions, crumbled bleu cheese & croutons. Served with our homemade honey mustard dressing on the side. \$15

**Ahi Tuna Salad** - Ahi Tuna\* grilled w/ lemon-butter, seared or well-done, atop a bed of fresh salad greens with tomatoes, cucumbers, red onions, edamame, & sliced almonds. Served with our house-made ginger-scallion dressing. \$16

**Taco Salad** - A bed of fresh romaine topped with tomatoes, onions, pickled jalapeños, cheddar/jack cheese, tortilla strips, and your choice of seasoned ground beef or seasoned grilled chicken. Served with a side of salsa and our homemade Mexi-Ranch. \$14  
This can also be made with our chili or veggie chili, just ask!

**Soup & Salad Combo** - A bowl of our homemade soup, homemade chili or veggie chili & a side tossed salad or side Caesar salad. \$10

**Side Salad - Tossed or Caesar** - \$6

### OUR HOMEMADE DRESSINGS

Ginger-Scallion • Cranberry-Poppyseed • Ranch  
Mexi-Ranch • Honey Mustard • Bleu Cheese

### OTHER DELICIOUS DRESSINGS

Caesar • Balsamic Vinaigrette  
Mango Pineapple Vinaigrette • Oil & Vinegar

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# Juicy Burgers

Try our  
**BURGER  
OF THE  
MONTH**  
\$14

All burgers served on a locally baked brioche bun with your choice of side item.

## • Burger Patty Options •

*Regular* - one-half pound of fresh ground beef, hand-pattied daily, and grilled to perfection.

*Local Grass-Fed* - sustainably farmed grass-fed Angus beef from WILLIAMSON FARMS in Troutville, VA. Add \$2

*Gardenburger®* - the original veggie burger made with real vegetables and grains

*The Beyond Burger™* - A vegetarian and vegan-friendly plant-based burger that looks and satisfies like beef! Add \$2

## • ADD CHEESE AND/OR BACON •

*Cheese* - Cheddar, Swiss, Provolone, Habanero Pepper-Jack, Yellow American, White American - add \$1

*Bacon* - Crisp Slices of Applewood Smoked Bacon - add \$2

*Substitute the following items at no additional charge*  
Vegan Cheese • Vegan Bacon • Vegan Bun

## How would you like that prepared?\*

**Medium Rare** - Center is very pink, slightly brown towards the exterior

**Medium** - Center is light pink, outer portion is brown

**Medium-Well** - Very little to no pink, but still juicy

**Well Done** - No pink, uniformly brown throughout

**The Tap House Burger\*** - one-half pound of the freshest ground beef, hand-pattied daily & grilled to perfection. Served w/ L.T.O. \$12

**Bayou Burger\*** - topped with cheddar & habanero pepper-jack, fried pickled jalapeños, sautéed green peppers, LTO, Cajun remoulade, and a drizzle of Louisiana Hot Sauce. \$14

**Steakhouse Burger\*** - topped with cheddar cheese, homemade crispy onion straws, Applewood-smoked bacon, LTO, and our soon-to-be-famous A1 Aioli! \$15

**Bleu Cheese Burger\*** - Our Tap House Burger piled high with fresh bleu cheese crumbles. Served with L.T.O. \$14

**BBQ Burger\*** - we top it with a beer battered onion ring, smother it with our Honey BBQ sauce & add a blanket of melted cheddar. Served with L.T.O. \$14

**California Burger\*** - topped with our homemade Creamy Avocado Dip, Applewood smoked bacon, Swiss cheese, homemade ranch & L.T.O. \$15

**Sautéed Mushroom, Onion & Swiss Burger\*** - a classic! Made with fresh mushrooms & onions. Topped with melted Swiss & L.T.O. \$14 • with Applewood smoked bacon, add \$2

**The Adaline Special** - A grilled cheese sandwich stuffed with a half-pound burger, Applewood-smoked bacon, cheddar-jack, pickles, & a homemade sautéed onion dill sauce. \$15

**No Name Burger\*** - stolen from the *No Name Saloon* in Park City, UT. Topped with cream cheese & jalapeños, finished with our tangy chipotle sauce. Served w/ L.T.O. \$14

**Pimento Cheese Burger\*** - Topped with fresh-made Pimento Cheese from *Heritage Family Market* in Fincastle. Served w/ pickles and L.T.O. \$14

**Cheeseburger-Cheeseburger\*** - The Daddy of all ONE POUND Double Cheese Burgers! It sports American & provolone cheeses, and is served on a triple-decker bun with L.T.O. \$17 • using local Williamson Farms all-natural beef - add \$4

**Spicy Jamaican Burger\*** - smothered in sweet & spicy Jamaican Relish, topped with habanero-jack cheese, finished with jalapeños & L.T.O. \$14

**Crabby Patty Burger\*** - a Tap House Burger smothered with our famous Cajun Crab Dip, then topped with melted cheddar/jack cheese. Served with L.T.O. \$14

**Breakfast Burger\*** - topped with a fried local egg, American cheese & Applewood smoked bacon. Served on Texas toast. \$15

**Tex-Mex Burger\*** - drowning in homemade chili & habanero-jack cheese, finished with jalapeños & L.T.O. \$14

**Cheeseburger Sub\*** - our one-half pound Tap House Burger chopped up & grilled with fresh mushrooms & onions, topped with melted American cheese. \$14

## Side Items

Waffle Fries • Baked Potato • Sautéed Fresh Vegetable Medley • Homemade Coleslaw

Bacon & Cheese Fries (+\$2) • Bacon & Cheese Baked Potato (+\$2)

Sweet Potato Fries (+\$2) • Beer Battered Onion Rings (+\$2) • Homemade 4 Cheese Mac & Cheese (+\$4)

Cup of homemade Soup, Chili or Veggie Chili (+\$2) • Side Tossed Salad or Side Caesar Salad (+\$2)

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\* BURGERS MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLSH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

## Sandwiches & Wraps

All items below come with your choice of side item. All Subs at the bottom can also be made as Wraps, just ask!  
All sandwiches served on a toasted brioche bun baked by Carter's Breads in VA.

**Ahi Tuna Sandwich** - Ahi Tuna grilled with lemon-butter, seared or well done, served on a toasted bun with L.T.O. and homemade tartar sauce. \$15

**Spicy Chicken Fillet** - a golden-fried chicken breast coated in our new Spicy Cajun Sauce. Served with L.T.O. and pickles. \$13

- with cheese, add \$1 *Yellow American, White American, Cheddar, Swiss, Provolone, Habanero Pepper-Jack*
- with Applewood Smoked Bacon, add \$2

**Tap House Grilled Chicken Sandwich** - braised with your choice of lemon butter, honey BBQ sauce, or cajun style. Topped with choice of cheese & Applewood smoked bacon, L.T.O. & mayo on the side. \$14

**California Chicken Sandwich** - grilled chicken breast topped with Swiss cheese, homemade Creamy Avocado Dip, Applewood smoked bacon, L.T.O. & homemade ranch. \$14

**Grilled Buffalo Chicken Sandwich** - grilled chicken breast coated in hot sauce and topped with fresh crumbled bleu cheese & L.T.O. \$14

**Tap House B.I.T.** - a stack of Applewood smoked bacon, lettuce, and tomato served on thick Texas toast. \$12

**Texas Club** - A Texas-sized tower of smoked ham & turkey breast, crisp Applewood Smoked Bacon, American & provolone cheeses, & L.T.O. Served on 3 layers of thick Texas Toast. \$14

**The Breakfast Club** - a stack of Applewood smoked bacon, a fried egg, melted American cheese, served on 3 layers of thick Texas toast. \$13

**Pork BBQ Sandwich** - Pork BBQ, slow-roasted and hand pulled, in our tangy Carolina sauce, served with homemade slaw. \$13

**Chicken Wing Wrap** - Breaded chicken tenders, diced and tossed in your choice of wing sauce, finished off with L.T.O. & cheddar/jack cheese. \$13

**Deli Club Wrap** - Smoked ham & turkey breast, wrapped up with crisp bacon, cheddar/jack, L.T.O. & chipotle sauce. \$13

**Chicken Avocado Dip Wrap** - grilled chicken breast, our homemade spicy Avocado Dip, crisp bacon, lettuce, tomato, onion, cheddar/jack cheese & homemade ranch. \$13

**Chicken Caesar Wrap** - crisp romaine lettuce tossed in Caesar dressing with fresh grated Parmesan & ground black pepper, rolled up with diced grilled zesty chicken breast. \$13

**Veggie Wrap** - melted Swiss & provolone surrounding lettuce, tomatoes, onions, green peppers, avocados, carrots, mushrooms & mild banana peppers and drizzled with our homemade ranch dressing. \$12

## Subs

Subs can be made as Wraps, just ask!

All subs are served on a toasted sub roll baked by Carter's Breads in VA, and all come with your choice of side item.

**French Dip** - Grilled marinated steak, sautéed mushrooms, provolone cheese, horseradish sauce, and a side of homemade au jus for dipping. \$15

**Tap House Sub** - Honey-baked ham & smoked turkey, Applewood smoked bacon, provolone cheese, Drew's homemade roasted red pepper sauce, & L.T.O. Served hot. \$14

**Chicken Parmesan Sub** - fried chicken tenders smothered with marinara sauce & loads of mozzarella cheese. \$13  
Can be made with grilled chicken breast, add \$1

**Cheeseburger Sub** - our one-half pound Tap House Burger chopped up & grilled with fresh mushrooms & onions, topped with melted American cheese. \$15

**Philly Cheese Steak Sub** - we use real sliced steak, marinated & grilled with fresh mushrooms, onions & green peppers. Topped with melted white American cheese. \$15

**Cajun Chicken Philly** - sliced chicken breast topped with Chef Andre's Blackened Cajun Spice (Petersburg, VA), grilled with fresh mushrooms, onions & green peppers. Topped with melted white American cheese. \$14



TownCenterTapHouse.com



TizzzoneWineBar.com



SharkeysWingAndRibJoint.com

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