



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 \$5

Homemade DIPS & Chips

Buffalo Chicken Dip - Our take on a traditional recipe. It's creamy, cheesy, spicy, and delicious! \$11

Creamy Avocado Dip - A blend of fresh avocados, cream cheese, diced tomatoes, jalapeños, & onions. \$11

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. \$12

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 a side of cheese sauce. \$10

Fried Pickles - Kosher dill pickle spears, breaded & fried, served with a side of horseradish sauce. \$10

Mozzarella Sticks - Fried to a golden brown, served with a side of marinara sauce. \$9

Blackened Chicken Mac & Cheese - Our gourmet 4-Cheese Mac & Cheese made with sharp White Cheddar, Fontina, Gruyere, and Parmesan, mixed with diced blackened chicken breast and finished with a Panko bread crumb topping. \$13

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

Traditional "Bone-In" Wings - Fried & tossed in your choice of sauce. Includes celery & Bleu Cheese or Ranch. \$12

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. \$11

Basket of Fries - Crispy natural cut waffle fries. \$5.50
• with cheddar cheese sauce & Applewood smoked bacon, \$7

Chili-Cheese Fries - Crispy natural cut waffle fries topped with chili, cheddar cheese sauce & jalapeños. \$8
This can also be made with homemade veggie chili, just ask.

Sweet Potato Fries - Served with a side of our homemade *Sweeeeet Sauce!* \$8

Beer Battered Onion Rings - Thick-cut onion rings double-dipped in real beer batter and fried golden brown. Served with our homemade horsey sauce. \$9

Chips & Salsa - A basket of homemade tortilla chips served with mild salsa or homemade spicy salsa. \$4

Flight of Beer - because, hey... beer is food too!
A sampler of 4 different beers of your choice. \$10

Beverages

Sodas & Iced Tea (free refills) - \$2.50

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) - \$2.50

We use 100% Columbian Dark Roast Coffee

Others (sorry, no free refills)

- Hot Chocolate - \$2.50 • 2% Milk - \$2.50
- Orange, Pineapple, Cranberry, or Grapefruit Juice - \$2.50
- Red Bull Can - \$4 (ask for our flavors)

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, \$14 • Grilled Steak, \$15
- 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, \$14 • Grilled Steak, \$15
- 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. \$15

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

[NEW!] 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

06/01/21

Juicy Burgers

Try our
**BURGER
OF THE
MONTH**
\$12

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 \$.75

Bacon - Crisp Slices of Applewood Smoked Bacon - add \$1.50

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. \$11

The Beyond Burger™ - A vegetarian and vegan-friendly plant-based burger that looks and satisfies like beef! Served w/ L.T.O. \$13

Bayou Burger* - topped with cheddar & habanero pepper-jack, fried pickled jalapeños, sautéed green peppers, LTO, Cajun remoulade, and a drizzle of Louisiana Hot Sauce. \$13

Steakhouse Burger* - topped with cheddar cheese, homemade crispy onion straws, Applewood-smoked bacon, LTO, and our soon-to-be-famous A1 Aioli! \$13

Bleu Cheese Burger* - Our Tap House Burger piled high with fresh bleu cheese crumbles. Served with L.T.O. \$12

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. \$12.50

California Burger* - topped with our homemade Creamy Avocado Dip, Applewood smoked bacon, Swiss cheese, homemade ranch & L.T.O. \$13

Sautéed Mushroom, Onion & Swiss Burger* - a classic! Made with fresh mushrooms & onions. Topped with melted Swiss & L.T.O. \$12.50 • with Applewood smoked bacon, add \$1.50

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. \$12.50

Pimento Cheese Burger* - Topped with fresh-made Pimento Cheese from *Heritage Family Market* in Fincastle. Served w/ pickles and L.T.O. \$12.50

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. \$16
• 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. \$12.50

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. \$12.50

Breakfast Burger* - topped with a fried local egg, American cheese & Applewood smoked bacon. Served on Texas toast. \$13

Tex-Mex Burger* - drowning in homemade chili & habanero-jack cheese, finished with jalapeños & L.T.O. \$12.50

Cheeseburger Sub* - our one-half pound Tap House Burger chopped up & grilled with fresh mushrooms & onions, topped with melted American cheese. \$13

Side Items

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

Bacon & Cheese Fries (+\$1.50) • Bacon & Cheese Baked Potato (+\$1.50)

Sweet Potato Fries (+\$1.50) • Beer Battered Onion Rings (+\$1.50) • Homemade 4 Cheese Mac & Cheese (+\$2)

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

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

06/01/21

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. \$14

Spicy Chicken Fillet - a golden-fried chicken breast coated in our new Spicy Cajun Sauce. Served with L.T.O. and pickles. \$11

- with cheese, add \$0.75 *Yellow American, White American, Cheddar, Swiss, Provolone, Habanero Pepper-Jack*
- with Applewood Smoked Bacon, add \$1.50

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. \$12.50

California Chicken Sandwich - grilled chicken breast topped with Swiss cheese, homemade Creamy Avocado Dip, Applewood smoked bacon, L.T.O. & homemade ranch. \$13

Grilled Buffalo Chicken Sandwich - grilled chicken breast coated in hot sauce and topped with fresh crumbled bleu cheese & L.T.O. \$12.50

Tap House B.L.T. - a stack of Applewood smoked bacon, lettuce, and tomato served on thick Texas toast. \$10

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. \$13

The Breakfast Club - a stack of Applewood smoked bacon, a fried egg, melted American cheese, served on 3 layers of thick Texas toast. \$11

Pork BBQ Sandwich - Pork BBQ, slow-roasted and hand pulled, in our tangy Carolina sauce, served with homemade slaw. \$12

[NEW!] Chicken Wing Wrap - Breaded chicken tenders, diced and tossed in your choice of wing sauce, finished off with L.T.O. & cheddar/jack cheese. \$12

Deli Club Wrap - Smoked ham & turkey breast, wrapped up with crisp bacon, cheddar/jack, L.T.O. & chipotle sauce. \$12

Chicken Avocado Dip Wrap - grilled chicken breast, our homemade spicy Avocado Dip, crisp bacon, lettuce, tomato, onion, cheddar/jack cheese & homemade ranch. \$12

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. \$12

Veggie Wrap - melted Swiss & provolone surrounding lettuce, tomatoes, onions, green peppers, avocados, carrots, mushrooms & mild banana peppers and drizzled with our homemade ranch dressing. \$11.50

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. \$14

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. \$13

Homemade Spicy Meatball Sub - our homemade spicy meatballs smothered with marinara sauce & loads of mozzarella cheese. \$12.50

Chicken Parmesan Sub - fried chicken tenders smothered with marinara sauce & loads of mozzarella cheese. \$12
 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. \$13

Philly Cheese Steak Sub - we use real sliced steak, marinated & grilled with fresh mushrooms, onions & green peppers. Topped with melted white American cheese. \$14

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. \$13



TownCenterTapHouse.com



TizzzoneWineBar.com



SharkeysWingAndRibJoint.com

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