



# APPETIZERS



**Deluxe Nachos** - Homemade tortilla chips topped with nacho cheese sauce and loaded with all the fixings, including your choice of homemade chili or veggie chili. Topped with sour cream & Creamy Avocado Dip. \$14

**NEW! Egg Rolls** - 6 crispy fried pork & vegetable egg rolls served with a side of our homemade spicy ginger sauce. \$12

**NEW! Cajun Fried Shrimp Basket** - Breaded fried shrimp tossed in our Spicy Cajun Sauce, served with a side of homemade tartar sauce. \$15

**Basket of Waffle Fries** - Served with our **NEW! Tap House Fry Sauce** - \$7  
• with bacon & nacho cheese sauce, \$9

**Basket of Sweet Potato Fries** - \$9.50

**Chips & Salsa** - A basket of homemade tortilla chips served with mild salsa or homemade spicy salsa. \$6

**Beer Battered Onion Rings** - Thick-cut onion rings double-dipped in real beer batter and fried golden brown. Served with homemade Horsey sauce. \$12.50

**Fried Pickles** - Kosher dill pickle spears, breaded & fried, served with homemade Horsey sauce. \$12.50

**4-Cheese Mac & Cheese** - Made with sharp White Cheddar, Fontina, Gruyere, and Parmesan, finished with a Panko bread crumb topping. \$14 • with Blackened Chicken, \$18

**Soft Pretzels** - Three salted soft pretzels served with your choice of nacho cheese sauce or Drew's Hot Honey Mustard sauce. \$13



# DIPS & CHIPS

**ALL DIPS SERVED WITH HOMEMADE TORTILLA CHIPS**



**NEW! Bacon Jalapeño Popper Dip** - Creamy and cheesy, made with fresh jalapeños. Served hot with a crispy panko topping. \$14

**Creamy Avocado Dip** - A blend of fresh avocados, cream cheese, diced tomatoes, jalapeños, & onions. \$14

**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. \$16

# WINGS & TENDERS

**Traditional "Bone-In" Wings** - Tossed in your choice of sauce. Includes celery & Bleu Cheese or Ranch. \$16

**Boneless Wings** - Tossed in your choice of sauce. Includes celery and Bleu Cheese or Ranch. \$13

**Chicken Tenders** - 5 chicken tenders with sauce on the side. \$13

**Mild • Medium • Hot • Honey BBQ • Honey Sriracha • Hot Garlic Creamy Parmesan Garlic • Spicy Rosemary & Garlic**  
**NEW! Drew's Hot Honey Mustard**

# SOUPS & CHILIS

We make our soups and chilis fresh daily.  
Choose from 2 Soups of the Day, Chili, or Veggie Chili. • Bowl \$7

# DESSERTS

- Tizzone's Homemade Tiramisu
- Jenn's Homemade Chocolate Overload Cake
- Chocolate Brownie à la mode (served warm w/ vanilla ice cream)
- Ice Cream Sundae

# BEVERAGES

**Sodas & Iced Tea (free refills) - \$3.25**  
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) - \$3.25**

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

- Hot Chocolate - \$3.25
- 2% Milk - \$3.25
- Orange, Pineapple, Cranberry, or Grapefruit Juice - \$3.25
- Red Bull Can - \$4.50 (ask for our flavors)

# 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. \$12  
**• TOPPED WITH:** Grilled Chicken Breast, \$17 • Grilled Steak, \$19  
**NEW!** Fried Shrimp, \$19 • Grilled Salmon Fillet, \$20

**Caesar Salad** - Romaine lettuce tossed with Caesar dressing, topped with croutons, grated parmesan & cracked black pepper. \$11  
**• TOPPED WITH:** Grilled Chicken Breast, \$16 • Grilled Steak, \$18  
**NEW!** Fried Shrimp, \$18 • Grilled Salmon Fillet, \$19

**Grilled Salmon Salad with Fried Goat Cheese**  
 Grilled salmon fillet served on a bed of fresh salad greens with tomatoes, cucumbers, onions, dried cranberries, and our homemade golden-fried breaded goat cheese medallions. \$19



**NEW!** **Greek Salad with Herbed Chicken** - Dill & oregano herbed grilled chicken atop fresh salad greens with cucumbers, tomatoes, onions, banana peppers, roasted red peppers, crumbled feta cheese, and croutons. Served with Aegean Greek vinaigrette dressing. \$18

**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. \$17

**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. \$16

## **NEW!** Strawberry Goat Cheese Salad

Fresh salad greens with cucumbers, onions, sliced almonds, crumbled goat cheese, sliced strawberries, and croutons. Served with balsamic vinaigrette dressing. \$13  
**• TOPPED WITH:** Grilled Chicken Breast, \$18 • Grilled Steak, \$20  
 Fried Shrimp, \$20 • Grilled Salmon Fillet, \$21

**Grilled Steak Caesar Salad** - Romaine lettuce tossed with Caesar dressing, topped with grilled marinated steak, tomatoes, crisp bacon, crumbled bleu cheese, grated parmesan, cracked black pepper & croutons. \$19

**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. \$16  
 This can also be made with our chili or veggie chili, just ask!

**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. \$16

**Soup & Salad Combo** - A bowl of our homemade soup, homemade chili, or homemade veggie chili + a side tossed salad or side Caesar salad. \$12  
**• Add a Baked Potato, \$2.50 • Add a Baked Potato with bacon & jack/cheddar cheese, \$4**

**Side Salad** - Tossed or Caesar - \$7

## OUR HOMEMADE DRESSINGS

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

## OTHER DELICIOUS DRESSINGS

**NEW!** Aegean Greek • Caesar • Balsamic Vinaigrette • Mango Pineapple Vinaigrette • Oil & Vinegar • Italian

**TRY OUR UNLIMITED SALAD, SOUP & POTATO BAR EVERY DAY FROM 11-2, JUST \$12**  
 Featuring fresh greens & tomatoes from our hydroponic farm, Tons of Fresh Toppings, Baked Potatoes, Hot Garlic Breadsticks, 2 Homemade Soups, Homemade Chili, Homemade Veggie Chili, & Zeppoli Dessert.

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



# Juicy BURGERS

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

## BURGER PATTY OPTIONS

**Fresh Ground Beef**  
one-half pound

**Local Grass-Fed** - add \$2  
Sustainably farmed grass-fed Angus beef  
from WILLIAMSON FARMS in Troutville

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



## CUSTOMIZE IT!

**Add Cheese - \$1**  
Cheddar, Swiss, Habanero Pepper-Jack,  
**NEW!** Smoked Gouda,  
Yellow American, White American

**Add Bacon - \$2**  
Crisp slices of Applewood-smoked Bacon

**Make it Vegan**  
Our hamburger buns are Vegan.  
We offer Vegan Cheese & Bacon  
for an additional \$1 each

Try our  
**BURGER  
OF THE  
MONTH**  
**\$16**

**The Tap House Burger\*** - one-half pound of the freshest ground beef, hand-pattied daily & grilled to perfection. Served w/ LTO. \$13.50

**NEW! The Burgchetta\*** - Topped with smoked Gouda cheese, roasted cherry tomatoes, sautéed onions, homemade garlic mayo, balsamic reduction, and a sprinkle of dried basil. \$16

**The Love Handler\*** - topped with cheddar cheese, pickles, Applewood-smoked bacon, fried mac & cheese wedges, and Drew's Hot Honey Mustard sauce. \$17

**Bayou Burger\*** - topped with cheddar & habanero pepper-jack, fried pickled jalapeños, sautéed green peppers, LTO, Cajun remoulade, and a drizzle of hot sauce. \$15.50

**Steakhouse Burger\*** - topped with cheddar cheese, homemade crispy onion straws, Applewood-smoked bacon, LTO, and A1 Aioli. \$17

**Bleu Cheese Burger\*** - our Tap House Burger piled high with fresh bleu cheese crumbles. Served with LTO. \$15

**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 LTO. \$15

**California Burger\*** - topped with our homemade Creamy Avocado Dip, Applewood smoked bacon, Swiss cheese, ranch & LTO. \$17

**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. \$17

**No Name Burger\*** - stolen from the No Name Saloon in Park City, UT. Topped with cream cheese & jalapeños, finished with Drew's homemade roasted red pepper sauce and LTO. \$15

**Pimento Cheese Burger\*** - Topped with fresh-made Pimento Cheese from Heritage Family Market in Fincastle. Topped with pickles and LTO. \$15

**Crabby Patty Burger\*** - a Tap House Burger smothered with our famous Cajun Crab Dip, then topped with melted cheddar/jack cheese and LTO. \$15.50

**Breakfast Burger\*** - topped with a fried local egg, American cheese and Applewood smoked bacon. Served on Texas toast. \$17

**Sautéed Mushroom, Onion & Swiss Burger\*** - a classic! Made with fresh mushrooms & onions. Topped with melted Swiss and LTO. \$15  
• with Applewood smoked bacon, add \$2

**Cheeseburger Sub** - our one-half pound Tap House Burger chopped up and grilled with fresh mushrooms & onions, topped with melted American cheese. \$16.50

## SIDE ITEMS

Waffle Fries • Baked Potato • Sautéed Fresh Vegetable Medley • Homemade Coleslaw  
Bacon & Cheese Fries (+\$3) • Bacon & Cheese Baked Potato (+\$3)  
Sweet Potato Fries (+\$3) • Beer Battered Onion Rings (+\$3) • Homemade 4 Cheese Mac & Cheese (+\$4)  
Cup of homemade Soup, Chili or Veggie Chili (+\$3) • Side Tossed Salad or Side Caesar Salad (+\$3)

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

# SANDWICHES

Served with your choice of side item

**The Drewban** - Chef Drew's take on a classic Cuban. Pulled pork, ham, Swiss, yellow mustard, pickles, and homemade chipotle chorizo spread all packed in a sub roll and pressed to a crispy perfection! \$16

**Tap House B.L.T.** - A stack of Applewood-smoked bacon, lettuce, and tomato served on thick Texas toast. \$13.50

**Texas Club** - A Texas-sized tower of smoked ham & turkey breast, crisp Applewood-smoked Bacon, American & smoked gouda cheeses, & LTO. Served on 3 layers of thick Texas Toast. \$16

**Pork BBQ Sandwich** - Pork BBQ, slow-roasted and hand pulled, in our tangy Carolina sauce, served with homemade slaw. \$14.50

# CHICKEN

Served with your choice of side item



**Tap House Chicken Sandwich** - Your choice of a grilled or fried chicken breast topped with your choice of Honey BBQ Sauce or Drew's Hot Honey Mustard Sauce. Topped with choice of cheese, Applewood-smoked bacon, and LTO. \$16.50

**Spicy Chicken Fillet** - Your choice of a grilled or fried chicken breast tossed in our Spicy Cajun Sauce. Topped with pickles and LTO. \$15.50  
 • with cheese, add \$1 • with Applewood Smoked Bacon, add \$2

**California Chicken Sandwich** - Your choice of a grilled or fried chicken breast topped with Swiss cheese, Creamy Avocado Dip, Applewood-smoked bacon, LTO & homemade ranch. \$17

# WRAPS

Served with your choice of side item

**NEW!**

**The Greek Wrap**  
 Grilled chicken tossed in dill & oregano, with lettuce, tomatoes, onions, banana peppers, feta cheese, roasted red peppers, and Aegean Greek vinaigrette dressing. \$14.50



**Chicken Wing Wrap** - Breaded chicken tenders, diced and tossed in your choice of wing sauce, finished off with LTO & cheddar/jack cheese. \$14.50

**Deli Club Wrap** - Smoked ham & turkey breast, wrapped up with crisp bacon, cheddar/jack, LTO, & Drew's homemade roasted red pepper sauce. \$14.50

**Chicken Avocado Dip Wrap** - Grilled chicken breast, Creamy Avocado Dip, crisp bacon, LTO, cheddar/jack cheese & homemade ranch. \$14.50

**Chicken Caesar Wrap** - Crisp romaine lettuce tossed in Caesar dressing with fresh grated Parmesan & ground black pepper, rolled up with diced grilled chicken breast. \$14.50

**Veggie Wrap** - Melted Swiss & smoked gouda surrounding lettuce, tomatoes, onions, green peppers, avocados, carrots, mushrooms & mild banana peppers, drizzled with our homemade ranch dressing. \$13.50

# HOT SUBS



Subs can be made as Wraps, just ask! All items below come with your choice of side item.

**NEW! Cajun Po' Boy Sub** - Your choice of fried shrimp or fried oysters tossed in our Spicy Cajun Sauce and topped with homemade tartar sauce and LTO. \$16.50

**NEW! Tap House Italian Sub** - Honey-baked ham, smoked turkey, pepperoni, salami, smoked Gouda cheese, Drew's roasted red pepper sauce, banana peppers, LTO, and a homemade Italian sub oil. Served warm. \$16

**Chicken Parmesan Sub** - Fried chicken breast fillet smothered with marinara sauce & loads of mozzarella cheese. \$15  
 Can be made with grilled chicken breast, add \$1

**Cheeseburger Sub** - Our one-half pound Tap House Burger chopped up and grilled with fresh mushrooms & onions, topped with melted yellow American cheese. \$16.50

**Philly Cheese Steak Sub** - Hand-sliced grilled marinated steak with fresh mushrooms, onions & green peppers. Topped with melted white American cheese. \$16.50

**Cajun Chicken Philly** - Sliced grilled chicken breast topped with Cajun Spice, grilled with fresh mushrooms, onions & green peppers. Topped with melted white American cheese. \$15.50

**French Dip** - Hand-sliced grilled marinated steak, sautéed mushrooms, smoked gouda cheese, Horsey sauce, and a side of homemade au jus for dipping. \$16.50

