

GET SOCIAL @MOHAWKTAPROOM



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MOHAWKTAPROOM.COM

CHECK THE BOARD & TAP LIST FOR THE FRESHEST BEERS ON TAP

Sample any four of our twenty beers on tap - \$16



STARTERS

TAPROOM WINGS

Served with blue cheese & celery - \$11.95 Mild • Medium • Hot • BBQ • Carolina Gold • Garlic Parm • Bourbon Sriracha • Trifecta Sauce • Sweet Teriyaki

BONELESS WINGS

Served with blue cheese & celery - \$11.95 Mild • Medium • Hot • BBQ • Carolina Gold • Garlic Parm • Bourbon Sriracha • Trifecta Sauce • Sweet Teriyaki

SEITAN WINGS (Berben & Wolff's)

Served with Vegan Ranch & celery- \$11.95 Mild • Medium • Hot • BBQ • Carolina Gold • Garlic Parm • Bourbon Sriracha • Trifecta Sauce • Sweet Teriyaki

GIANT SOFT PRETZEL

Served with house made beer cheese and sweet mustard - \$9.95

FRIED GREEN BEANS

Crispy fried petite green beans, toasted onion flavored batter, chipotle aioli dipping sauce - \$8.95

AUNT NANCY'S FRIED PICKLES

Beer battered pickle chips, ranch - \$9.95

CAPRESE

Fresh mozzarella, ripe tomatoes, basil leaves & balsamic drizzle - \$10.95

FRIED CHEESE CURDS

Fried cheese curds, Mike's Hot Honey drizzle - \$10.95



Spinach, artichokes, cream cheese, sour cream.

SPINACH ARTICHOKE DIP



Waffle fries, house made beer cheese, bacon, scallions - \$10.95

BOURBON SRIRACHA CAULIFLOWER

Battered and deep fried cauliflower, bourbon sriracha sauce, green onion - \$8.95

FRIED AVOCADO WEDGES

Battered and deep fried avocado, honey sriracha dipping sauce - \$9.95

MEAT & CHEESE BOARD

Assortment of cheeses & meats, spreads, fruit and crackers - \$14.95

All sandwiches served with fries and homemade pickles. Upgrade to onion rings, sweet potato fries or waffle fries - Add \$2

TAPROOM BLT

Thick cut bacon, lettuce, tomato mayo. Served on toasted ciabatta - \$10.95

MOTHER CLUCKER

Grilled chicken, provolone, sautéed onions, bacon, lettuce, tomato, honey sriracha sauce. Served on toasted ciabatta - \$12.95

MOHAWK REUBEN

Corned beef, sauerkraut, Russian dressing, Swiss cheese. Served on toasted marble rye - \$11.95

MOHAWK STEAK

Shaved steak, sautéed onions and mushrooms, provolone served on a hoagie roll - \$12.95

BUFFALO WING WRAP

Crispy chicken, romaine, tomato, red onion, blue cheese dressing. Served in a jalapeño cheddar wrap - \$11.95

FISH & CHIPS

Beer battered cod, French fries, cole slaw, tartar. - \$14.95 Add Jumbo Fried Clams \$3

AVOCADO CAPRESE WRAP

Whole-wheat wrap, ripe tomatoes, fresh mozzarella, avocados, spring mix, olive oil, balsamic glaze - \$11.95

BBQ PULLED CHICKEN SANDWICH

BBQ pulled chicken, coleslaw, pickles, crispy onion straws, brioche bun. \$12.95

3 soft corn tortillas served with rice and edamame salad.

MAHI MAHI TACOS

Mahi Mahi, shredded cabbage, avocado crema, mango salsa -\$14.95

BUFFALO CHICKEN TACOS

Shredded buffalo chicken, spring mix, diced tomatoes, blue cheese crumbles, crispy onions, buffalo ranch drizzle - \$14.95

SMOKED BRISKET TACOS

Smoked beef brisket, coleslaw, chipotle BBQ & crispy onion straws - \$14.95

GRILLED SHRIMP TACOS

Grilled shrimp, Sweet chili sauce, shredded cabbage, & avocado - \$14.95

UESADILLAS

TAPROOM

Sautéed onions & peppers, grilled chicken, cheddar cheese, ialapeno cheddar tortilla. Served with salsa & sour cream - \$11.95

CBR

Grilled chicken, bacon, cheddar cheese, ranch drizzle. Served with salsa & sour cream - \$12.95

VEGGIE

Caramelized onions, mushrooms, spinach, avocado, cheddar cheese, jalapeño cheddar wrap. Served with salsa & sour cream - \$11.95

BUFFALO CHICKEN

Shredded chicken, cheddar cheese, blue cheese, red onion, buffalo ranch drizzle. Served with salsa & sour cream - \$12.95

COBB SALAD

Chopped romaine lettuce, bacon, grilled chicken. hard boiled egg, avocado, tomato, blue cheese crumbles, red wine vinaigrette - \$14.95

KALE BRUSSELS SALAD

Kale & Brussels super food mix, beets, dried cranberries, candied walnuts, tossed in a sweet onion vinaigrette. Topped with diced green apple and goat cheese - \$13.95

PEAR & WALNUT

Spring mix, pears, blue cheese crumbles, walnuts, dried cranberries, white balsamic dressing. - \$12.95 Add Chicken \$3 Add Shrimp \$4

BUFFALO CHICKEN

Spring mix, tomatoes, red onions, blue cheese crumbles, celery, crispy buffalo chicken, blue cheese dressing. - \$13.95

CAESAR

Chopped romaine, shaved Parmesan cheese, croutons, tossed in Caesar dressing. - \$9.95 Add Chicken \$3 Add Shrimp \$4

All burgers served with french fries and homemade pickles. Substitute any burger with the Beyond Burger - Add \$2 Upgrade to onion rings, sweet potato fries or waffle fries - Add \$2

ALL AMERICAN

1/2lb patty topped with American cheese. - \$10.95

BACON & BLUE

50/50 patty stuffed with blue cheese and topped with crumbled bacon & blue cheese crumbles. - \$11.95

BBQ, BACON & SMOKED GOUDA

50/50 patty stuffed with smoked Gouda, topped with bacon, smoked gouda and BBQ sauce. - \$12.95

FIREHOUSE

1/2lb patty topped with jalapenos, pepper jack cheese, onion rings & Carolina gold sauce. - \$11.95

SWISS & SHROOMS

1/2lb patty topped with sautéed mushrooms, lettuce, tomato and onion. - \$11.95

MIKE'S FAVORITE

1/2lb patty topped with sunny side up egg, thick cut bacon & American cheese. \$12.95

AUNT PATTY'S PATTY MELT

1/2lb patty topped with Swiss cheese, sautéed onions & mushrooms, 1000 island dressing, grilled marble rye. - \$11.95

CAPRESE BURGER

1/2lb patty topped with fresh mozzarella, ripe tomatoes, basil & balsamic glaze. - \$12.95

BRISKET DADDY

1/2lb patty topped with cole slaw, sliced brisket & chipotle BBQ drizzle. - \$13.95

PORKY PIG

50/50 patty topped with thick cut bacon, Swiss cheese, crispy onion strings & sweet teriyaki sauce. - \$12.95

THE CALI

Turkey patty topped with pepper jack cheese, bacon, avocado & garlic aioli. - \$12.95

MENU DISCLAIMERS -

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please be aware that the handcrafted nature of our menu items, variety of procedures in our kitchens. cross-contamination with ingredients containing gluten and allergens as well as our reliance on suppliers may result in variations in the ingredients of these menu items. We therefore make no guarantees regarding the gluten or allergen content of these items.