



APPETIZERS

Fried Gouda

Fried smoked Gouda with a side of marinara sauce 12.5

Mac n' Cheese Balls

Italian breaded and fried macaroni and cheese served with a creamy marinara 12

Shrimp Tacos

Cajun shrimp, red cabbage, pico de gallo, fresh mango, shredded queso cheese, fresh jalapeño 12.5

Buffalo Chicken Dip

Served with tortilla chips 10.5

Cheeseburger Sliders

Caramelized onions and American cheese 11

Tapped Wings

*Buffalo, BBQ, sinister, garlic-Parmesan
10 bone in 14; boneless 10*

Pretzel Bites

Baked bite size pretzels, beer cheese 10

Tachos

Crispy tater tots, beer cheese, BBQ pulled pork, bacon, Pico de Gallo, green onions, sour cream 13

SOUPS & SALADS

She Crab

Chunks of fresh crab in a creamy broth 7, 9

House Salad

Baby greens, cucumbers, tomatoes, carrots, cheddar, dressing. Side 5; Full 9

Caesar

Romaine lettuce, homemade Caesar dressing, croutons, parmesan cheese. Side 5; Full 9

Southwest Salad

Mixed greens, tomato, onion, corn, and avocado tossed in a lime vinaigrette 12.5

Add a protein

Chicken 7, shrimp 8

Sides

Chips, French Fries, Sweet Potato Fries, Tots, Mashed Potatoes, Rice Pilaf, Chef's Veg, and Mac n' Cheese

ENTRÉES

Chicken & Bacon Truffle Mac n' Cheese

Sautéed bacon and chicken in a white truffle cheese sauce, tossed with Trottolo pasta 23

Prime New York Strip

Topped with roasted garlic butter, served with 2 sides 36

Fried Shrimp

French fries and a house made Remoulade sauce 18.5

Parmesan Chicken

Parmesan crusted chicken topped with a Parmesan cream sauce, served with 2 sides 22

BURGERS

All burgers served with house made chips. Substitute any side for \$1.5.

Tapped Burger

The original Tapped burger, shredded lettuce, diced tomato, diced onion, and pickles 14.5

Mac n' Cheese Burger

Fried Mac n' cheese ball on top of our Tapped Burger patty, shredded lettuce, and topped with cheese sauce 16.5

Quesadilla Burger

Tortilla shells, shredded queso cheese, fresh pico de gallo, shredded lettuce, and diced onion 15.5

SANDWICHES

All sandwiches served with house made chips. Substitute any side for \$1.5.

Cheese Steak

Shaved beef shoulder, onions, peppers, and cheese sauce; served on a hoagie roll 12.5

Chicken-Swiss-Bacon and Avo

Grilled chicken breast, swiss, avocado, diced tomato, and bacon on top of shredded lettuce, pickles, and diced onions, and a drizzle of BBQ ranch 14

The Underwood

Parmesan crusted chicken, topped with fresh mozzarella, parmesan, and marinara 11.5

DESSERT

Tiramisu Cake

Two layers of sponge cake soaked in tiramisu flavored sauce and layered with cream and mascarpone cheese, then finished with a dusting of cocoa 7.



CRAFT COCKTAILS

Hilltop Crush

Belle Isle Blood Orange, Triple Sec, and simple syrup; topped with OJ and lemon-lime soda. 10

VB Mule

Dr. Stoner's Fresh Herb Vodka and lime juice topped with Ginger Beer. 10

Kentucky Mule

Knob Creek Bourbon and lime juice topped with Ginger Beer. 10

The Hills

Tito's Vodka, Triple Sec, and lime juice topped with some pep. 10

Beachside Fizz

Tito's Vodka, fresh lime and lemon juice, Razzmatazz, and Grenadine with a splash of soda served in a martini glass. 10

Beard & Stream

Bulleit Bourbon and lime juice; topped with lemon-lime soda. 10

Tappletini

Jim Beam Apple Bourbon, Sour Apple Pucker, and sweet and sour mix garnished with a cherry. 10

Laskin Limeade

Absolut Vodka, simple syrup, and lime juice with a splash of lemon-lime soda served in a martini glass. 10

Maple Old Fashioned

Knob Creek Smoked Maple Bourbon, sugar, Cherry Bitters, and a squeeze of orange. 10

Manhattan

Maker's Mark Bourbon, Sweet Vermouth, and Cherry Bitters served on the rocks. 10

WHITE WINE

Luna Nuda Pinot Grigio

*Glass: 7
Bottle: 26*

Matua Valley Sauvignon Blanc

*Glass: 8
Bottle: 29*

William Hill Chardonnay

*Glass: 7
Bottle: 26*

Opera Prima Brut

*Glass: 6
Bottle: 23*

RED WINE

Gnarly Head Pinot Noir

*Glass: 7
Bottle: 26*

Chateau St. Jean Cabernet

*Glass: 8
Bottle: 30*