

APPETIZERS

FRESH SPINACH & ARTICHOKE DIP Straight from Chicago and Texas. Fresh baby spinach sauteed and folded into a creamy mixture of melted cheeses and enhanced by tart artichoke hearts. Served with Tap House chips and a side of Salsa Fresco. 8.⁹⁹

ROASTED RED PEPPER HUMMUS Made from scratch in our own kitchen, we roast red peppers and puree garbanzo beans while adding fresh minced garlic and assorted spices to make this dip flavorful and unique. We revisited this recipe from some Greek friends in Northern California, so this is not your mom's hummus! Served with freshly baked crostini. 6.⁹⁹

SALSA FRESCO Made on premises. Taste the rich tomato body of our Salsa Fresco with its fresh cilantro, jalapeno, onion, lime, and tomato in every bite. Just like the salsa in San Antonio, Texas. Served with hot Tap House chips. 5.⁹⁹

PEPPER JACK QUESO Our Pepper Jack Queso, an Albuquerque, New Mexico favorite, is spicy and smooth, but not heavy, which makes it the perfect pairing with our Tap House chips. 6.⁹⁹

BAKED GOAT CHEESE POMODORA DIP Smooth and creamy California goat cheese baked with herbs, spices, and freshly diced Roma tomatoes is a unique way to begin your dining experience. Served with fresh baked crostini. 9.⁹⁹

SOUPS & SALADS

Available Dressings: Honey-Walnut Balsamic, Basil Aioli, Key-Lime Caesar, Raspberry Vinaigrette, Buttermilk Green Goddess, and Sesame.

CHICKEN TORTILLA SOUP This Southwestern favorite features a velvety chicken broth with just a hint of tequila and is filled with chunks of grilled chicken, fresh lime juice, cilantro, diced red onion, diced avocado, and topped with crispy tortilla strips. 5.⁹⁹

SHE-CRAB SOUP This Charleston, South Carolina favorite features a rich, creamy and delicate flavor that was introduced in the early 1700's and is considered a preliminary to any elegant banquet. Served with a thimble of sherry for added richness. 8.⁹⁹

FIREHOUSE CHILI Straight from the firehouses of Chicago comes our spicy version of this American classic that features ground beef and sausage and is spiced up with some cayenne and white pepper. 6.⁹⁹

TAP HOUSE SALAD A beautiful mix of organic spring mix greens and baby spinach, topped with diced Roma tomatoes, shredded mixed cheeses, and a red onion ring. Your choice of dressing. 7.⁹⁹

GRILLED CHICKEN \$3
FRESH CATCH MARKET PRICE

TAP HOUSE LIME CAESAR SALAD Leaves of fresh Romaine hearts tossed in our creamy Key-Lime Caesar dressing, then topped with Reggiano parmesan cheese and a touch of coarse black pepper. 6.⁹⁹

GRILLED CHICKEN \$3
FRESH CATCH MARKET PRICE

THE CAPRESE A Manhattan favorite, this salad features fresh mozzarella, Roma tomato slices, fresh basil leaves, Kalamata olives, sea salt, coarse black pepper, and is finished with a drizzle of extra virgin olive oil. Need we say more? 7.⁹⁹

GOLDEN SPINACH SALAD The Arizona-California border area, known for its spinach production, is the inspiration for this salad featuring a delicate baby spinach tossed with golden raisins and our house made Honey-Walnut Balsamic dressing, then topped with creamy goat cheese and walnuts. 6.⁹⁹

GRILLED CHICKEN \$3
FRESH CATCH MARKET PRICE

FRESH AVOCADO SALAD From Escondido, California comes this unique blend of sliced avocado, thinly sliced red onions, Roma tomato slices, cilantro, and a bed of organic spring mix greens. All tossed in our Basil Aioli dressing. 8.⁹⁹

REGIONAL SLIDERS

Served on our own Beach Bread Slider Buns that are made from scratch in-house daily; Choose your sliders by region or A La Carte; Sliders are served "as is" with no modifications please.

SOUTHERN 11.50

- Fried Grouper 5.75
- Blackened Chicken 3.00
- Carolina Mustard BBQ 3.50

NORTHEAST 9.25

- Buffalo Chicken 3.00
- Caprese 4.00
- Meatball 3.00

SOUTHWEST 10.00

- Pollo Diablo 4.00
- Chorizo Con Huevos 3.25
- Beef & Black Bean 3.25

ISLAND 12.50

- Hawaiian Beef w/ pineapple 3.50
- Kalua Pig 4.50
- Scallop Burger w/cilantro-lime mayo 5.75

MIDWEST 11.50

- KC BBQ 3.50
- Lamb & Goat Cheese 5.75
- Chili-Cheese Beef 3.25

WEST COAST 12.25

- Baja Chicken & Slaw 3.50
- Smoked Turkey Avocado 4.25
- Wasabi-Duck 5.75

HANDHELDS

Served with your choice of fries, sweet potato fries, Honey-Balsamic slaw, or sauteed veggies.

THE BIG CHEESY A mammoth 8 oz. patty of Certified Angus Beef burger topped with all the good stuff like lettuce, tomato, onion, pickles and served with two pieces of your choice of cheese. An All-American classic. 8.99

THE CAPE COD Beer-battered filet of cod is featured on this sandwich which is topped with Honey Balsamic slaw and a creamy house-made tartar sauce. All good things from our friends in the Northeast. 8.99

THE PIAZANO A half pound of freshly ground Italian sausage grilled and topped with fresh mozzarella cheese, fresh basil, and crisp Roma tomatoes. A sandwich worthy of 'Good Fellas'. 8.99

THE BOLILLO Copper's spin of a traditional Mexican sandwich which means, 'white bread'. We start with a ground Chorizo sausage patty and top it with pepper jack cheese, tomatoes, onions, fresh jalapenos, and then grill it. Viva La Mexico! 8.99

ENTREES

Served with a Tap House Salad and one of our house-made dressings.

CUBAN PAN-FRIED YELLOW-TAIL SNAPPER A South Florida favorite which features the whole snapper covered with flour, paprika, cumin and salt and pepper and pan-fried until crispy. Served with Black Bean Mango salad. 18.99

TEJAS RIB EYE ANCHO From deep in the heart of the Lone-Star state comes this Rib Eye grilled to your requested temperature and then covered in spicy, smokey ancho-chili sauce. Served with grilled vegetables. 23.99

ROSEMARY-ROASTED DUCK BREAST A Pacific Northwest delight that features a beautiful duck breast seasoned perfectly and roasted to a perfect medium. Served with demi-glace and roasted red skin potatoes. 16.99

SEARED SESAME AHI TUNA A Southern California classic that features Ahi Tuna and roasted sesame seeds seared to a perfect medium rare and served with Honey-Balsamic slaw. 15.99

LOCO MOCO This popular traditional Hawaiian dish features ground chuck steak, cooked to your preferred temperature. Served over Hawaiian-style rice, topped with two fried eggs, and covered with a "Loco" demi-glace. 14.99

GRAND MARNIER SEARED SCALLOPS Four Fresh Mid-Atlantic Sea Scallops seared in Grand Marnier liqueur until brown, then arranged around creamy parmesan-orange risotto and finished with a citrus beurre-blanc sauce. A true masterpiece of flavors. 21.99

*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain conditions. Please direct any food allergy concerns to your server prior to placing your order