

BITES

V - VEGETARIAN GF - GLUTEN FREE NOTE: WE DO NOT HAVE A GLUTEN FREE KITCHEN

SOUTHWEST CHICKEN EGG ROLLS

chicken breast, corn, black beans, poblano pepper, monterey jack & spinach served with chipotle ranch crema 9.95

MEXICAN STREET CORN NACHOS

corn tortilla chips, sautéed corn, black beans, garlic crema, lime juice, tomato, red onion, four cheese blend, queso fresco cumin & cayenne pepper 11.95 (V)
ADD BEEF, CHICKEN, OR PULLED PORK +4

CAULIFLOWER BITES

baked & fried cauliflower bites served with celery, carrot sticks, blue cheese dressing & choice of sauce - cajun, buffalo, vindaloo, honey-bourbon, korean bbq, or everything bagel 10.95 (V)

ORIGINALS

YOGURT PARFAIT

vanilla greek yogurt with layers of house-made sugar-spiced granola, clover honey & fresh fruit 5.95 (V, GF)

EARLY RISER SANDO

cheddar bay biscuit, chorizo patty, smoked gouda cheese, fried egg & pesto aioli served with breakfast potatoes 8.95

BISCUIT CON GRAVY

two cheddar bay biscuits smothered in your choice of brown butter sage gravy (V) or spicy chorizo gravy 7.95
ADD EGG +2

GOOD 'OL BREAKFAST

two eggs (your way), choice of bacon or chorizo patty, white or rye toast & seasoned breakfast potatoes 7.95

CHEF'S SPECIALS

AVOCADO TOAST

fresh slice of white bread, toasted & smeared with avocado crema, topped with fresh grape tomato & more avocado, served with everything bagel seasoning, white balsamic reduction, black truffle hot sauce, sunny side up egg & tap breakfast potatoes 7.95 (V)

BAKED BLUEBERRY MASCARPONE FRENCH TOAST

blueberry, mascarpone & maple syrup within custard-soaked challah bread, baked and served hot with powdered sugar, fresh fruit & canadian maple syrup 9.95 (V)

BREAKFAST CHIMICHANGA

flour tortilla filled with chorizo, potato, monterey jack cheese, scrambled egg, served deep fried, smothered in cheese sauce, topped with (tap)salsa, with seasoned breakfast potatoes 9.95

CAJUN SHRIMP & GRITS

black tiger shrimp with andouille sausage in a cajun spiced bacon gravy atop smoked gouda gritz, finished with parmesan cheese & old bay hot sauce 12.95

(TAP)HOUSE STACK

mini belgian waffle stacked with chicken fritters(s), bacon, carolina reaper hot honey, maple-bourbon bbq sauce, cherry habanero pickled onion, sunny side up egg & fresh herbs 9.95

PACHUCA SUNRISE

seasoned breakfast potatoes covered with chorizo gravy topped with roasted corn & black bean salsa, queso fresco, sunny side up egg, fresh avocado & cilantro, served with warm yellow corn tortillas 9.95 (GF)

IRISH HASH

seasoned breakfast potatoes covered with sauerkraut, braised cabbage, caraway caramelized onions, and chopped corned beef & topped with swiss cheese, served with renzema's marble rye toast 9.95

CENTRE ST. HASH

seasoned breakfast potatoes covered with bbq braised pork, pork belly, caramelized onions, roasted red pepper, brown butter sage gravy, monterey jack cheese & sunny side up egg, served with rye or white toast 9.95

SOUPS & GREENS

TOMATO CREAM V - BROCCOLI CHEDDAR V - CHICKEN GUMBO
cup 3.75 | bowl 4.5

ASIAN CHOP SALAD

romaine, cabbage, grilled chicken breast, grape tomatoes, peppers, edamame, snow peas, peanuts, jicama, cucumber
crispy fried wontons, sesame citrus vinaigrette 15.95

BROWN DERBY

field greens, romaine, roasted turkey, smoked pork belly, avocado, tomato, egg, blue cheese crumbles, edamame, cucumbers 14.95 (GF)

ADD TO SALAD

grilled chicken breast +5, atlantic salmon filet +7
garlic grilled shrimp +7, grilled steak +9

HANDHELDS

SERVED WITH SALT & PEPPER CHIPS

GLUTEN FREE BUNS AVAILABLE UPON REQUEST

SIDES: HOUSE CUT FRIES, VEG OF THE DAY, SOUP +2, TRUFFLE FRIES +2, SIDE SALAD +2.5
ADD CHEDDAR, BLUE, SMOKED GOUDA, SWISS +1

THE TAP HOUSE

half pound prime burger, lettuce, tomato & onion 13.95
ADD CHEESE +1 ADD BACON +2

ALL DAY BREAKFAST

half pound prime burger, fried egg, feature thick-cut bacon, cheddar, lettuce, tomato & onion 16.95

AVOCADO CHICKEN CLUB

grilled chicken breast, fresh avocado, avocado crema, crispy bacon, smoked gouda, lettuce, onion & tomato 13.95

THE CAROLINA

your choice of slow roasted beef brisket or pulled pork, tangy carolina slaw, haystack onions, sweet pickles, honey mustard & honey bourbon BBQ 15.95

THE CHEESESTEAK

slow roasted beef, caramelized white onion, roasted red pepper, and provolone, on a hoagie bun 15.95

REUBEN

sliced corned beef, sauerkraut, baby swiss cheese, 1000 island dressing, marble rye 11.95

THAI CHILI PORK TACO

thai cabbage slaw, dynamite sauce, cilantro & pickled red onion, served with tortilla chips & salsa 15.95

MAHI MAHI TACO

yellow corn tortillas, mahi mahi, red cabbage slaw, avocado crema & salsa, served with tortilla chips & salsa 16.95

WINGS

SERVED WITH CELERY, CARROT STICKS & BLUE CHEESE DRESSING

CHOOSE YOUR SAUCE

cajun, korean bbq, buffalo, vindaloo, honey-bourbon, everything bagel

JUMBO WINGS

7 wings, pick one flavor 11.95

TRIO WINGS

12 wings, pick three flavors and get four of each flavor 19.95

TAP MACS

DOUBLE PORK pork belly & pulled pork shoulder 16.95

CLASSIC our signature four cheese blend, cavatappi pasta & toasted bread crumbs 12.95 (V)

MAINS

FISH & CHIPS

beer battered haddock, house-cut fries & remoulade 16.95

BUILD YOUR OWN RAMEN

japanese ramen noodles, seasonal vegetables, scallions, cilantro, jalapeno, shiitake - miso broth 14.95 (V)

ADD tofu, meatballs, pork belly, pulled pork, chicken breast or kimchi +5,
ADD shrimp +7 or grilled steak +9

KIDS

FRENCH TOAST STICKS (5)
4.95 (V)

CINNAMON ROLL (1)
3.95 (V)

LIL BREAKFAST
1 egg, bacon, potato, toast 4.95

MINI BELGIAN WAFFLES (3)
4.95 (V)

TAPHOUSE TIMES

ASK US ABOUT OUR NEXT RAW BAR FEATURE!

PATIO SEASON IS ALMOST HERE!
Enjoy delicious food and drinks in the sunshine.

FRIENDLY REMINDER TO OUR MILLENNIUM REWARDS MEMBERS:
Millennium Monday & Costco gift cards

As indicated on the back of gift cards purchased at Costco (identified by the red writing), because they are sold at a discount, they cannot be used for payment in combination with the Millennium Monday loyalty rewards or other offers and packaged pricing.

ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER SERVED RAW. CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS

CRAFT COCKTAILS

HOUSE MANHATTAN

bourbon, cocchi sweet
vermouth, cider vermouth,
house bitters, orange twist, large
ice cube 12

HOUSE OLD FASHIONED

bourbon, house bitters,
sugar cube, luxardo cherry,
orange slice, large ice cube 12

THE OLD TIMER

bourbon, simple syrup, lemon
twist, served over a large
ice cube 9

PEACH MARGARITA

reposado tequila, gran gala,
peach nectar, peach bitters house
sour mix 12

PEAR GIN FIZZ

green door woodland gin,
pear nectar, club soda, vanilla
sugar 11

BOURBON BULLDOG

ezra brooks bourbon cream,
ezra brook 99 bourbon, cocoa
bitters, root beer, dash of
nutmeg 11

THE MARY PICKFORD

bacardi rum, luxardo
maraschino cherry liqueur,
pineapple juice, grenadine, Italian
candied orange 11

BARREL AGED COCKTAIL RYE OLD FASHIONED

journeyman last feather rye,
luxardo cherry liqueur,
angostura original and orange
bitters, large ice cube 12

MIXED BERRY MULE

wheatley vodka, mixed berry
simple syrup, lime juice, reeds
ginger beer 10

APEROL SPRITZ

aperol, prosecco, soda water,
fresh orange slice 9

DESSERTS

FLOURLESS SWEET + SALTY CHOCOLATE TORTE

flourless chocolate torte with rich chocolate ganache infused with
fresh vanilla bean and sprinkled with maldon sea salt 6.95 GF

PRALINE PECAN CHEESECAKE

mascarpone cheese, cream cheese infused with vanilla, dark
chocolate, crisp graham cracker crust, caramel and pecan pieces 6.95

SALTED CARAMEL BREAD PUDDING

sweet + salty = happy 7.95

DOMESTICS

B.NEKTAR | ZOMBIE KILLER | HARD CIDER 10
BELL'S | AMBER ALE | AMBER 4
BELL'S | TWO HEARTED | AMERICAN IPA 5
BLAKE'S | EL CHAVO | MANGO HABANERO CIDER 5
BREW DOG | ELVIS JUICE | GRAPEFRUIT IPA 5
BREWERY VIVANT | FARMHAND | FARMHOUSE ALE 6.5
CIGAR CITY | JAI ALAI | AMERICAN IPA 5
FOUNDERS | BREAKFAST STOUT | AMERICAN STOUT 5
FOUNDERS | RUBAEUS | FRUIT ALE 4.5
FOUNDERS | SOLID GOLD | AMERICAN LAGER 3.5
GREAT LAKES | EDMOND FITZGERALD | PORTER 4
JOLLY PUMPKIN | CALABLAZA BLANC | SOUR 11
LEFT HAND | NITRO MILK STOUT | SWEET STOUT 5
NEW BELGIUM | FAT TIRE | AMBER ALE 5
NEW HOLLAND | DRAGON'S MILK | BBA STOUT 9
OLD NATION | M-43 | NEW ENGLAND IPA 7.5
SAUGATUCK | OVAL BEACH BLONDE | BLONDE ALE 4.5
SHORT'S | SOFT PARADE | FRUIT ALE 5
SHORT'S | BELLAIRE BROWN | AMERICAN BROWN 4
VANDERMILL | BLUE GOLD | BLUEBERRY CIDER 6.5

IMPORTS

AMSTEL LIGHT | LAGER | NETHERLANDS 4
CORONA | EXTRA | MEXICO 4
DELIRIUM | TREMENS | BELGIUM 11
DUVEL | GOLDEN ALE | BELGIUM 9
ERDINGER | WEISSBIER | GERMANY 5
GROLSCH | LAGER | NETHERLANDS 5
HEINEKEN ZERO | NON-ALCOHOLIC | NETHERLANDS 4
LABATT BLUE | LAGER | CANADA 3.5
LINDEMAN'S | FRAMBOISE | BELGIUM 12
NEW CASTLE | BROWN ALE | ENGLAND 5.5
PILSNER URQUELL | PILSNER | CZECH REPUBLIC 4.5
STRONGBOW | GOLDEN APPLE | ENGLAND 5

CHECK OUT OUR NEW WEBSITE

CENTRESTREETTAPHOUSE.COM

MACROS

BUDWEISER 3.5
BUDLIGHT 3.5
COORS LIGHT 3.5
MILLER LITE 3.5
MICHELOB ULTRA 3.5

HARD SELTZERS

LONG ROAD 7
LAVENDER LEMONADE
ONDA TEQUILA 7
MANGO
PINEAPPLE
GRAPEFRUIT
HIGH NOON 6.5
PEACH
GRAPEFRUIT
MANGO
WHITE CLAW
BLACK CHERRY

SCAN TO
APPLY
WITH US!



WINE LIST

WHITE

	gl	btl
MOSCATO SALT OF THE EARTH MADERA, CA	8	25
grassy fruity aromas of dried kumquat & strawberry		
RIESLING FENN VALLEY FENNVILLE, MI	8	
semi dry, aromas of apple & peach blossoms		
PINOT GRIGIO NOBLE VINES MONTEREY COUNTY	8	25
juicy nectarine, lemon curd, & hint of mineral		
SAUVIGNON BLANC STARBOROUGH	10	
MARLBOROUGH, NEW ZEALAND		
flavors of passion fruit, kiwi, guava, & citrus		
CHARDONNAY EOS CENTRAL COAST PASO ROBLES CA	7	22
creamy texture, notes of buttered toast, vanilla, lime, and lemon		
CHARDONNAY HESS NAPA CALLEY, CA	9	
tropical aromas of grilled pineapple with a hint of lemon zest		
CHARDONNAY BLACK STALLION NAPA VALLEY, CA	12	39
citrus, chamomile, orange blossom, & brown butter		
ROSE NOBLE VINES CENTRAL COAST, CA	9	28
grapefruit, strawberry, & cherry, with a creamy finish		

RED

MERLOT EOS CENTRAL COAST PASO ROBLES, CA.	7	22
soft tannins, flavors of plum and pepper		
MALBEC ALTOS MENDOZA, ARGENTINA	8	
fresh plums, cherries, & white pepper		
PINOT NOIR ARGYLE WILLAMETTE VALLEY. OR	14	
dark cherry, red raspberry, and orange zest		
CABERNET EOS CENTRAL COAST PASO ROBLES, CA.	7	22
brisk tobacco and red fruit aroma, flavors a quite rusty with plum and sour cranberry		
CABERNET BLACK STALLION NAPA VALLEY, CA	14	49
bold, velvety cassis, plum, blackberry, & dried apple		
CABERNET LOUIS MARTINI ST. HELENA, CA	9	
wild berries, plum, licorice and mocha		

BUBBLES

PROSECCO RIONDO 187ML VENETO, ITALY	9	
BRUT JAUME SERRA CRISTALINO 187ml VENETO, ITALY	8	
BRUT JAUME SERRA CRISTALINO 750ml VENETO, ITALY		25

WEEKEND BRUNCH

EVERY SATURDAY &
SUNDAY FROM 11 AM - 3 PM!



BRUNCH DRINKS

MIMOSAS

gambino brut champagne with
choice of orange, pear, mango,
strawberry or peach juice 7.50

PINEAPPLE MIMOSA

prosecco, pineapple vodka, lemon
juice & fresh orange juice 8.50

MIMOSA FLIGHT

choice of brut champagne or
prosecco served with choice of 3
juice flavors; orange, pear, mango,
strawberry or peach 12.00

THE SPRITZ

mirabello prosecco with choice of
aperol, leimocello, or ginger 9

**BUILD YOUR OWN
BLOODY MARY!**
available on sunday only!!