

BITES

OUR PRODUCE IS SOURCED & PURCHASED LOCALLY! THROUGH VALLEYHUB WE ARE ABLE TO SUPPORT MICHIGAN FARMS LIKE - CRISP COUNTRY FARMS IN HOLLAND!

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

TATOR TOTS parmesan-truffle-ranch flavored house-made tator tots, choice of dip 7.95 V

KOREAN BBQ MEATBALLS meatballs with korean gochujang bbq, spicy kimchi 11.95

CALAMARI fried calamari, spicy aioli, sweet chili 11.95

SOUTHWEST CHICKEN EGG ROLLS chicken breast, corn, black beans, poblano pepper, monterey jack, spinach, served with chipotle ranch crema 9.95

EDAMAME steamed in the shell, asian marinade, toasted tuxedo sesame seed 6.95 V

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, korean bbq, buffalo, spicy jerk, vindaloo honey-bourbon, everything bagel 10.95 V

FRIED BRUSSEL SPROUTS brussel sprouts glazed with orange blossom honey sauce topped with pork belly, parmesan cheese 10.95

TRUFFLE-PARM FRIES house cut, truffle oil, parmesan, herbs 6.95 V

WINGS

WINGS SERVED WITH CELERY, CARROT STICKS, AND BLUE CHEESE DRESSING

CHOOSE YOUR SAUCE
cajun, korean bbq, buffalo, spicy jerk, vindaloo honey-bourbon, everything bagel

JUMBO WINGS
7 wings, pick one flavor 11.95

TRIO WINGS
12 wings, pick three flavors & get four of each flavor 19.95

SOUPS & GREENS

cup 3.75 bowl 4.5

TOMATO CREAM V - BROCCOLI CHEDDAR V - CHICKEN GUMBO

ADD TO SALAD

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

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

MIXED GREENS

field greens, grape tomatoes, english cucumbers, croutons, citrus vinaigrette full 9.95 | side 5.95 V

CAESAR

crisp romaine, croutons, parmesan, classic dressing full 9.95 | side 6.95 V

TAP MACS

DOUBLE PORK pork belly & pulled pork shoulder 16.95

BUFFALO BLUE buffalo spiced chicken breast & crumbled blue cheese 16.95

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

BRISKET MAC stout braised brisket, sauteed wild mushrooms, haystack onions 17.95

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

SANDWICHES

ON A RENZEMA'S BRIOCHE BUN 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

BLACKENED MAHI PO BOY

blackened mahi mahi, house remoulade, shredded lettuce, tomato, and sweet pickle on a Renzema's hoagie bun 17.95

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, and honey bourbon BBQ 15.95

THE CHEESESTEAK

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

TURKEY BURGER

turkey bacon burger, apple fennel slaw, lettuce, tomato, onion, cranberry compote 14.95

REUBEN

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

FRIED GREEN TOMATO

fried green tomatoes, hard wood smoked bacon, green leaf lettuce, tomato, garlic aioli, toasted sourdough bread 13.95

PORTOBELLO & SWISS

marinated & grilled portobello, roasted red pepper, caramelized onion, swiss, heritage mix greens, tomato, herbed vinaigrette, rye bread 12.95 V

TAP TACOS

ALL TACOS SERVED WITH TORTILLA CHIPS & SALSA

THAI CHILI PORK thai cabbage slaw, dynamite sauce, cilantro, pickled red onion 15.95

MAHI MAHI yellow corn tortillas, mahi mahi, red cabbage slaw, avocado crema, salsa 16.95

TERIYAKI TOFU teriyaki tofu, gochujang slaw, sesame seeds 15.95

SOUTHWEST BRISKET slow cooked beef brisket, fresh corn and tomato salsa, green chili jam, queso fresco 16.95

MAINS

LOW COUNTRY BOIL

available **FRIDAY** at 5pm
½ or full pound of louisiana spiced shrimp or crawfish, yukon gold potato, corn on the cob, andouille sausage with house spiced butter dressing
shrimp 16.99 / 24.99
crawfish 13.99 / 19.99

GRILLED RIBEYE CHIMICHURRI

marinated and grilled ribeye, rustic house chimichurri, roasted tomato, sautéed asparagus, smashed, fried yukon gold potato 24.95

CITRUS MUSTARD GLAZED SALMON

grilled black pearl scottish salmon, citrus mustard glaze, asparagus, smashed & fried yukon gold potato 21.95

FISH & CHIPS

beer battered haddock, house-cut fries, remoulade 16.95

PRIME RIB

available **SATURDAY** at 4pm
12 or 16 oz cut of house seasoned prime rib, baked potato, green beans, horseradish sauce 24.95 / 29.95
load your potato +1.50
add sauteed mushroom or onion +1

TEXAS SPICED BRISKET

texas spiced & braised beef brisket, smoked gouda grits, green beans with beef gravy 18.95 GF

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

CHICKEN SCHNITZEL

breaded, and fried natural airline chicken breast, spaetzle, bacon braised cabbage, drunken apples, caper butter 17.95
ALLA HOLSTEIN (a sunny side up egg and anchovies) +3



TAPHOUSE TIMES

NEW BRUNCH MENU | MAY HOLIDAYS
join us for Mother's Day brunch!

VEGAN KALAMAZOO | JOIN US FOR THE VEGAN CHEF CHALLENGE!
feature menu highlighting vegan treats for the month of May ONLY

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.



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

BERRY-BASIL MARGARITA

corazón blanco tequila, gran gala, fresh
basil, strawberry nectar, house sour
mix, splash of soda, lime zest salt rim 10

PEACH MARGARITA

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

APEROL SPRITZ

aperol, prosecco, soda water,
fresh orange slice 9

TAPHOUSE SANGRIA

white tropical sangria,
fresh fruit 9

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

ESPRESSO MARTINI

wheatley vodka, coffee liquor,
mocha cold brew 10

MIXED BERRY MULE

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

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 WALNUT CHEESECAKE

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

SALTED CARAMEL BREAD PUDDING

sweet + salty = happy 7.95

NEW YORK CHEESECAKE

traditional new york cheesecake, graham cracker crust,
chef cam's featured topping, whipped cream 6.95

WINE LIST

WHITE

MOSCATO | SALT OF THE EARTH | MADERA, CA

grassy fruity aromas of dried kumquat & strawberry

RIESLING | FENN VALLEY | FENNVILLE, MI

semi dry, aromas of apple & peach blossoms

PINOT GRIGIO | NOBLE VINES | MONTEREY COUNTY

juicy nectarine, lemon curd, & hint of mineral

SAUVIGNON BLANC | STARBOROUGH |

MARLBOROUGH, NEW ZEALAND

flavors of passion fruit, kiwi, guava, & citrus

CHARDONNAY | EOS | CENTRAL COAST PASO ROBLES, CA

creamy texture, notes of buttered toast, vanilla, lime,
and lemon

CHARDONNAY | HESS | NAPA VALLEY, CA

tropical aromas of grilled pineapple with a hint of lemon zest

CHARDONNAY | BLACK STALLION | NAPA VALLEY, CA

citrus, chamomile, orange blossom, & brown butter

ROSE | GOTHAM PROJECT | AJAX VINEYARDS, FRANCE

raspberry, cherry, peach, herbal, citrus & mineral core

RED

MERLOT | EOS | CENTRAL COAST PASO ROBLES, CA.

soft tannins, flavors of plum and pepper

MALBEC | ALTOS | MENDOZA, ARGENTINA

fresh plums, cherries, & white pepper

PINOT NOIR | ARGYLE | WILLAMETTE VALLEY. OR

dark cherry, red raspberry, and orange zest

CABERNET | EOS | CENTRAL COAST PASO ROBLES, CA.

brisk tobacco and red fruit aroma, flavors a quite rusty
with plum and sour cranberry

CABERNET | BLACK STALLION | NAPA VALLEY, CA

bold, velvety cassis, plum, blackberry, & dried apple

CABERNET | JOEL GOTT | CALIFORNIA

aromas of black cherries & blackberries with notes of
clove & brown sugar

BUBBLES

PROSECCO | RIONDO | 187ML | VENETO, ITALY

BRUT | JAUME SERRA CRISTALINO | 187ml | VENETO, ITALY

SPARKLING WINE | CHARLES SMITH POP TOP | 750ml

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

DOGFISH HEAD | 90 MIN IPA | IMPERIAL IPA 6

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

MACROS

BUDWEISER 3.5

BUDLIGHT 3.5

COORS LIGHT 3.5

MILLER LITE 3.5

MICHELOB ULTRA 3.5

COORS YELLOW JACKET 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!



EVERY DAY HAPPY HOURS

4PM-6PM \$2 OFF DRAFTS & BITES

(EXCEPT PBR - IT'S ALWAYS HAPPY!)



MONDAY

MILLENNIUM MONDAY'S

OUR REWARDS CARD MEMBERS
RECEIVE A 30% DISCOUNT ON FOOD.
NOT A REWARDS CARD HOLDER?
INQUIRE WITH YOUR SERVER!

TUESDAY

TWIN TACO TUESDAYS

2 MAHI, PORK, BRISKET OR TERIYAKI TOFU TACOS WITH
TORTILLA CHIPS 9.95 'TIL 5PM

WEDNESDAY

WHISKEY WEDNESDAYS

30% OFF WHISK(E)YS, BOURBONS, & SCOTCHES

THURSDAY

WEEKEND WINE'D UP

\$2 OFF WINE BY THE GLASS

FRIDAY

WELCOME TO THE WEEKEND!

LOW COUNTRY SHRIMP BOIL *CAN BE SPICY*
\$16.99 (1/2 LB) OR \$24.99 (FULL LB) WITH SAUSAGE, CORN &
POTATO | AVAILABLE AFTER 4PM

SATURDAY

PRIME RIB NIGHT

\$24.95 (12OZ CUT) OR \$29.95 (16OZ CUT) WITH GREEN BEANS
AND BAKED POTATO | AVAILABLE AFTER 4PM

SUNDAY

BLOODY MARY BAR & BRUNCH

11AM 'TIL 3PM

CHECK OUT OUR NEW WEBSITE

CENTRESTREETTAPHOUSE.COM