

the taproom

Take Out Menu

Soup & Salad

CAESAR SALAD \$9 GFV

Romaine, Croutons, Shaved Parmesan
Add: Grilled Chicken \$4 GFDF

WELLNESS SALAD \$10 GFDFVE

Romaine, Spinach, Avocado, Broccoli, Grapes,
Blueberries, Quinoa

SUMMER COBB \$14 GFDF

Avocado, Hard Boiled Egg, Smoked Cherry Tomato,
Blue Cheese, Prosciutto Crisp, Grilled Chicken

SOUP OF THE DAY \$6

Salad Dressings: Smoked Tomato Ranch GFV,
Balsamic GFDFV,
Lemon Italian Herb GFDFVE

Small Plates

FRIED PICKLE CHIPS \$8 DFVE

Tempura Battered, Smoked Tomato
Ranch Dressing

TAP ROOM WINGS \$14

Flavors: Buffalo, Garlic Parmesan, Mahogany,
Sticky Sauce

LOBSTER MAC AND CHEESE \$16

Mornay, Truffle Parmesan Breadcrumbs

NACHO'S PRIMO \$12 V

Cheddar Jack Cheese, Guacamole, Pico de Gallo,
Sour Cream, Salsa Verde
Add Grilled Asada Chicken \$4

Sandwiches

(Served with BBQ Spiced Potato Chips & Pickles)
«Gluten Free Rolls Upon Request»

FRENCH TOAST FRIED CHICKEN \$14

Jalapeno Popper Spread, Caramelized Onions,
Red Cabbage Slaw

THE BURGER \$16

Lettuce, Tomato, Onion, Pickle Chips
Toppings: Cheddar, Swiss, American, Provolone,
Caramelized Onions, Bacon, Avocado,
Jalapenos, Mushrooms

CHICKEN ASADA CLUB \$14

Guacamole, Pico de Gallo, Lettuce, Jalapeno Popper
Spread, Mango Glaze

VEGGIE CLUB \$14

Whipped Feta, Cucumber, Portobello, Spinach,
Smoked Tomato, Red Cabbage Slaw

BEEF TIP CHEESESTEAK \$16

Cheese Sauce, Smoked Tomato, Caramelized Onions

Pizzas

MARGARITA \$14 V

Fresh Mozzarella, Basil, Olive Oil

THE BOSS \$14

Prosciutto, Banana Peppers, Roasted
Peppers, Katalama Olives, Onion Jam

REVERSE HAWAIIAN \$14

Taylor Ham, Diced Pineapple, Pickle Chips,
Mango Glaze

Entrees

CHICKEN PICATTA \$20

Lemon, Angel Hair, Aglio e Olio, Vegetable of Day

SALMON \$24 GF

Pesto Rice, Salsa Fresca, Ancho Chili Sauce,
Vegetable of the Day

8OZ. FILET MIGNON \$36 DF

Pepper Crusted, Onion & Cognac Jam, House Cut
Steak Fries, Vegetable of the Day

GF Gluten Free | DF Dairy Free | V Vegetarian | VE Vegan
«Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs increases the risk of foodborne illness»



the
taproom
Dessert Menu

**ESPRESSO CARAMEL
BROWNIE \$9**

Espresso Brownie, Caramel Sauce,
Chocolate Espresso Beans, Fresh
Whipped Cream

CINNAMON BUN CAKE \$9

Cinnamon Bun Cake, Cream Cheese
Sauce, Candied Pecans, Fresh
Whipped Cream

PEACH CHERRY TART \$9

Peach and Cherry Medley, Vanilla Creme
Anglaise, Oatmeal Crisp

**VANILLA ORANGE
CREAMSICLE CREME BRULEE
\$9**

Orange Creme Brulee, Vanilla Bean
Shortbread, Candied Orange Peel, Vanilla
Orange Wine Sauce

SKYTOP



LODGE

Kids Menu

9⁵⁰ Per Item

Chicken Fingers

Grilled Cheese

Pasta with Red Sauce, butter or Alfredo

Beef Sliders

Grilled Chicken

Personal Pizza

**All served with choice of Chips, Fries,
Side Salad, Apples or Broccoli**