

GREAT BEGINNINGS

Calamari Choice Of ...
Signature 🍷 Hot Peppers, Garlic Butter 14.
Honey Hot 🍷 14.

Boombots Brussels
(V) Crispy Fried Brussels, Feta Cheese, Sea Salt, Lemon, Honey 10.

Shishito Poppers
(V) (GF) Blistered Shishito Peppers, Fresh Lemon, Tamari Vinaigrette, Sesame Seeds 10.

“Catch 22” Nachos
Beef Chili, Jack Cheese Blend, Tomato, Sour Cream, Guacamole, Pickled Jalapeño, Black Olives 16.

Bao Buns 🍷
(GF) Pulled Pork, Steam Buns, Gochujang Sauce, Pickled Carrot-Daikon, Sriracha Aioli, Cilantro 14.

Bavarian Pretzel
(V) 10 oz. Brauhaus Pretzel, Butter, Rock Salt, Lager Mustard 12.

Cauli Hots
(V) Fried Cauliflower, Honey Hot Sauce, Scallions, Bleu Cheese 11.

Fried Muzzarell'
(V) Herb Breaded Fresh Mozzarella, Roasted Tomato Sauce 10.

Bang Bang Shrimp 🍷
Tempura Shrimp, House Made Bang Bang Sauce, Scallions, Tabasco Peanuts 14.

Pub Pickles
Fried Pickle Chips, Smoked Bacon, Buttermilk Ranch 9.

HAND-HELDS

Fried Chicken Sandwich
Buttermilk Chicken Breast, Remoulade Sauce, Slaw, Dill Pickle, Lettuce, Tomato, Brioche Bun 16.

Cubano
Herb Roasted Pork, Cured Ham, Swiss Cheese, Dijonnaise, Dill Pickle, Country White 16.

Green Goddess Chicken
Herb Grilled Chicken Breast, Avocado, Arugula, Cucumber, Green Goddess Dressing, Country White 16.

Short Rib Grilled Cheese
Braised Short Rib, Portabella Mushroom, Swiss, Amino Sauce, Fontina, Country White 18.

LATE NIGHT PUB MENU AVAILABLE UNTIL 12:00 AM 7 DAYS A WEEK

GREENS

Green Apple & Pecan (GF) Baby Field Greens, Granny Smith Apples, Candied Pecans, Dried Cranberries, Red Onion, Gorgonzola Cheese, Apple Vinaigrette 13.

Caesar Salad (V) Romaine Lettuce, House Made Caesar Dressing, Focaccia Croutons, Aged Parmesan, White Anchovies 12.

Steak & Bleu Salad Spring Mix Lettuce, Seared Beef Strip, Bleu Cheese, Crispy Shallots, Cherry Tomato, Avocado, Pickled Red Onion, Buttermilk Ranch Dressing 19.

BOWLS

Farmers Tofu (GF) (VE) Field Greens, Roasted Broccoli-Cauliflower, Gochujang Tofu, Green Beans, Candied Apricot, Tabasco Peanuts, Tamari Vinaigrette 16.

Tuna Niçoise (GF) Field Greens, Green Beans, Fingerling Potato, Soft Egg, Kalamata Olives, Tomato, Red Onion, Cucumber, Honey-Dijon Vinaigrette 21.

Pear & Quinoa (GF) (V) Red & White Quinoa, Dried Apricots, Fresh Pear, Arugula, Goat Cheese, Candied Pecans, Green Goddess Dressing 18.

SOUP

(Also Available by the gallon & half gallon to take home family style)

Italian Wedding Household Favorite - Bowl 7.

Soup of the Day Chef's Choice - Bowl Market Price.

WINGS & TENDERS

A full pound of our Award-Winning Jumbo Wings or our In-house, Hand Breaded Chicken Breast served with fresh celery sticks & your choice of one of our famous sauces 11.

Simply Naked Fried, Served How You Were Born

Buffalo 🍷 Tossed in our Own Homemade Spicy Sauce

Garlic Parm Parmesan Cheese with Homemade Garlic Butter

Buffa-Q 🍷 A Combination of our Homemade Buffalo Sauce with a Southern Flare

Buffa-Yaki 🍷 Where New York Meets Asia

Honey Hot 🍷 Sugar and Spice

Gochujang 🍷 Seoul Food

All sandwiches served with your choice of French fries, house salad, garlic parmesan chips or coleslaw.

Pressed Apple Grilled Cheese
(V) Sharp Cheddar, Swiss, Mozzarella, Grilled Apple, Apple Butter, Country White 14.
Add Bacon 3.

French Dip
Prime Rib, Sautéed Onions, Swiss Cheese, Au Jus, Soft Roll 18.

Cajun Swordfish Tacos 🍷
Blackened Swordfish, Grilled Corn Tortillas, Pico de Gallo, Romaine 16.

Steak Sandwich
Prime Rib, Fontina, Arugula, Pickled Red Onion, Horseradish Aioli, Country White 18.

CATCH 22
quite the predicament, where objective 1 cannot be obtained without the completion of objective 2, which cannot be obtained without objective 1, because of a set of often incoherent rules or laws .

BURGERS

Americano
8 oz. CAB Patty, Government Cheese, Trap Sauce, Lettuce, Tomato, Onion, Dill Pickle, Brioche Bun 16.

Bacon Bourbon And Bleu
8 oz. CAB Patty, Thick Cut Smoked Bacon, Tennessee Bourbon Sauce Caramelized Onions, Bleu Cheese, Arugula, Brioche Bun 17.

Jalapeño Deluxe
8 oz. CAB Patty, Jalapeño Jam, Government Cheese, Avocado, Cilantro, Brioche Bun 16.

Trap Stack
Double 8 oz. CAB Patties, Government Cheese, Trap Sauce, Lettuce, Tomato, Crispy Shallots, Brioche Bun 19.

Cauliflower Steak
Cauliflower Steak, Honey Hot Sauce, Crispy Shallots, Goat Cheese, Arugula, Brioche Bun 17.

All burgers are served with your choice of French fries, house salad, garlic Parmesan potato chips, or cole slaw.

All burgers are made using Certified Angus Beef.

CRAFT PIZZA

Classico
(V) House Red-Sauce, Mozzarella Blend, Parmesan, Oregano, Fresh Basil, Red Hots 14.

Trap A' Roni
House Red Sauce, Dry Aged Pepperoni, Mozzarella Blend, Parmesan 15.

Prosciutto Rosso
House Red Sauce, 18-Month Prosciutto, Mozzarella Blend, Parmesan, Arugula 16.

The Trap always offers your favorite basic pizzas. Please ask your server for details. Our dough is made fresh in house daily.

Honey Hot
Grilled Chicken, Honey Hot Sauce, Monterey Jack Cheese, Hot Peppers, Buttermilk Ranch, Jalapeño 16.

Triple B
Bacon, Brussel & Bleu, Thick Cut Smoked Bacon, Shredded Brussels, Bleu Cheese, Mozzarella Blend, Lemon, Honey 15.

Please inform your server of any food allergies.

*Items that are raw or partially cooked can increase your risk of foodborne illness. Consumers who are especially vulnerable to foodborne illness should only eat seafood and other food from animals thoroughly cooked.



Brew Pub & Grill

The Trap requires a \$20 minimum on all credit card transactions. All major credit cards accepted.

🍷 Spicy (GF) Gluten Free (V) Vegetarian (VE) Vegan