

GREAT BEGINNINGS

WINGS

BURGERS

CALAMARI 🍷

Hot Peppers, Garlic Butter 14.

BOOMBOTS BRUSSELS (V)

Crispy Fried Brussels, Feta Cheese, Sea Salt, Lemon, Honey 10.

SHISHITO PEPPERS (VE) (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 🍷

Pulled Pork, Steamed 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.

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

Served How You Were Born

BUFFALO 🍷

Tossed in our own Homemade 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 & Spice

GOCHUJANG 🍷

Seoul Food

THE TRAP TOWER *Serves 6-8*

Build Your Own Tower, Choose 3 Wing Flavors 60.



All burgers are Certified Angus Beef and are served with your choice of Garlic Parmesan Potato Chips, French Fries, Coleslaw, Potato Tots, Caesar Salad +2, Sweet Potato Fries +3.

AMERICANO*

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

BACON, BOURBON & BLEU*

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

JALAPEÑO DELUXE*

8 oz. Patty, Jalapeño Jam, American Cheese, Avocado, Cilantro, Brioche Bun 16.

TRAP STACK*

Double 8 oz. Patties, American 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.

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

GREENS

BOWLS

SOUP

CRAFT PIZZA

HANDHELDS

GREEN APPLE & PECAN (GF)

Baby Field Greens, Granny Smith Apples, Candied Pecans, Dried Cranberries, Red Onion, Gorgonzola Cheese, Apple Vinaigrette 14.

CAESAR SALAD

Romaine Lettuce, House Made Caesar Dressing, Focaccia Croutons, Aged Parmesan, White Anchovies 12.

WALDORF STEAK SALAD*

6 oz. Chilled Steak, Romaine, Honey Crisp Apples, Grapes, Gorgonzola, Walnuts, Celery, Buttermilk Dressing 22.

Add - Buttermilk Fried Chicken 8.

6 oz. Grilled Chicken 6. | 🍷 6 oz. Cajun Chicken 7.

6 oz. Steak 15. | 6 oz. Short Rib 12. | 6 oz. Salmon 12.

4 oz. Tuna Steak 8. | Shrimp 4. each | Sea Scallop 6. each
4 oz. Lobster 16.

FARMERS TOFU (VE)

Field Greens, Roasted Broccoli and Cauliflower, Gochujang Tofu, Green Beans, Candied Apricot, Tabasco Peanuts, Tamari Vinaigrette 16.

ROASTED BUTTERNUT SQUASH SALAD

Roasted Butternut Squash, Baby Kale, Goat Cheese, Honey Crisp Apples, Walnuts, Blood Orange Vinaigrette 17.

PEAR & QUINOA (GF) (V)

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

ITALIAN WEDDING

Household Favorite - Bowl 7.

SOUP OF THE DAY

Chef’s Choice - Bowl Market Price.

[Also available by the gallon & half gallon to take home family style]

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

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.

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

TRIPLE B Bacon, Brussels & Bleu, Smoked Bacon, Shredded Brussels, Bleu Cheese, Mozzarella Blend, Lemon, Honey 15.

Choice of Garlic Parmesan Potato Chips, French Fries, Coleslaw, Potato Tots, Caesar Salad +2, Sweet Potato Fries +3.

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.

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, Flour Tortillas, Pico de Gallo, Romaine 16.

STEAK SANDWICH*

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

LATE NIGHT PUB MENU