

# GREAT BEGINNINGS

## 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

# WINGS

# BURGERS

# GREENS

## 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.

Fresh handcrafted pizza brought to you by our sister location

*Pasta & Patch*

TOMATO BASIL (V) 10.

CHICKEN PESTO 13.

SPINACH (V) 13.

PEPPERONI 12.

PESTO (V) 12.

MUSHROOM &

JALAPEÑO CHEESE (V) 12.

SAUSAGE &

ROASTED RED PEPPER 13.

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.

# BOWLS

# SOUP

# CRAFT PIZZA

# HANDHELDS

# LATE NIGHT PUB MENU