

GREAT BEGINNINGS

CALAMARI 🍷

Hot Peppers, Garlic Butter 14.

BOOMBOTS BRUSSELS (V)

Crispy Fried Brussels, Feta Cheese, Sea Salt, Lemon, Honey 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)

10oz. 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.

GREENS

GREEN APPLE & PECAN (GF) (V)

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 SALAD

Steak Tips, 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 Tips 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 quart, 1/2 gallon & gallon to take home family style]

Fresh handcrafted grilled pizza

Baked Gluten-Free Pizza Available +3

PROSCIUTTO & ARUGULA

Prosciutto di Parma, Fontina, Arugula, Cherry Tomato, Red Onion, Goat Cheese, Balsamic Reduction 16.

HOT HONEY FOUR CHEESE

Fontina, Mozzarella, Ricotta, Bleu Cheese 14.

MARGHERITA

Marinara, Mozzarella, Basil 13.

PEPPERONI

Marinara, Mozzarella, Pepperoni 14.

BBQ CHICKEN

Chicken Breast, BBQ Sauce, Mozzarella, Cheddar Jack, Caramelized Onion, Scallions 15.

BUFFALO CHICKEN

Housemade Buffalo Sauce, Chicken Breast, Cheddar Jack, Scallions, Side of Bleu Cheese Dressing 15.

BOWLS

SOUP

CRAFT PIZZA

WINGS

HANDHELDS

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 & CHEESE

Angus Beef, Peppers, Onions, American Cheese,
Soft Roll 18.

BURGERS



All burgers are Certified Angus Beef,
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.

HANDCRAFTED PASTA

Fresh handcrafted pasta brought to you by our sister location *Pasta & Patch*

GNOCCHI

Hand Rolled, Rosé Sauce, Prosciutto, Shaved Parmigiano 21.

TROMPETTE

Trumpet Pasta, Crema di Bolognese, Parmesan, Crispy Sage 24.

BUCATINI

Cacio e Pepe, Pecorino, Black Pepper 18.

BY LAND



We proudly offer only Certified Angus Beef which is
carefully selected and cut daily.

STEAK TIPS*

10oz Steak Tips, Jalapeño Cheddar Gratin Potato,
Steamed Broccoli 32.

NEW YORK STRIP* (GF)

14oz., Cacio e Pepe Potatoes, Creamed Spinach 42.

Steak Sauce Selections: Peppercorn, Horseradish Aioli,
Red Wine Demi, Lemon Butter, Garlic Butter

VEAL CHOP MILANESE*

14 oz. Bone-In, Arugula Parmesan Salad, Lemon Butter 34.

VEAL CHOP PARMIGIANA*

14 oz. Bone-In, Strozzapreti, Marinara Sauce, Mozzarella 35.

CHICKEN PARMIGIANA

Strozzapreti, Marinara Sauce, Mozzarella 23.

CHICKEN MILANESE

Lemon Butter, Mozzarella, Arugula Salad, Onion, Tomato,
Shaved Parmesan 21.

SALMON*

Sweet Potato Purée, Beluga Lentils, Kale,
Hazelnut Pesto, Blood Orange Vinaigrette 25.

CAJUN SWORDFISH* 🌶️

Couscous, Asparagus, Lemon Butter Sauce 29.

FISH & CHIPS

Whalers APA Beer Batter, French Fries, Coleslaw,
Tartar Sauce 19.

RED'S BEST CATCH OF THE DAY*

Sustainably Caught, Ask Your Server MKT.

BY SEA

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.

CATCH 22

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

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.