

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)

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.

SOUP

ITALIAN WEDDING

Household Favorite - Bowl 7.

SOUP OF THE DAY

Chef's Choice - Bowl Market Price.

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.

BURGERS

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 *

Steak Tips, Spring Mix Lettuce, Bleu Cheese, Crispy Shallots, Cherry Tomato, Avocado, Pickled Red Onion, Buttermilk Ranch Dressing 19.

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.

TUNA NIÇOISE

Seared Yellowfin Tuna, 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.

BOWLS

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.

CRAFT PIZZA

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

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.

STEAK & CHEESE

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

HANDHELDS

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

CULINARY DIRECTOR
FRANCO CARUBIA

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.

A 3.5% convenience fee will be applied when using a Credit Card for payments & purchases. The Trap requires a \$20 minimum on all credit card transactions. All major credit cards accepted.

LATE NIGHT PUB MENU