

GREAT BEGINNINGS

BAVARIAN PRETZEL
(V) Brauhaus Pretzel, Rock Salt, Beer Cheese, Whalers IPA Mustard 15.

NACHOS
(GF) **Choice of:**
Beef Chili or BBQ Pulled Pork
Jack Cheese Blend, Tomato, Sour Cream,
Guacamole, Pickled Jalapeño, Black Olives 16.

TOMATO BASIL BRUSCHETTA
(DF, V) Crostini, Ripe Tomato, Fresh Basil, Balsamic Glaze 13.

PHILLY CHEESESTEAK EGG ROLLS
Shaved Steak, Provolone, American, Peppers,
Onions, Beer Cheese 16.

COCONUT SHRIMP 🍹
Pineapple Pico, Wonton Crisps, Mango Habanero Glaze 16.

CRISPY BRUSSELS 🍹
(GF, V) Honey Sriracha Glaze 11.

MALT VINEGAR FRIED PICKLES
(GF) Buttermilk Ranch 10.

VEGAN BUFFALO DIP 🍹
(GF, VE) Plant- Based Cheese, Tofu, Celery Sticks,
Tortilla Chips 15.

CAULIFLOWER 🍹
(GF) Hot Honey, Scallions, Bleu Cheese 12.

CALAMARI 🍹
(GF) Garlic Butter, Cherry & Banana Peppers 15.

FRIED MOZZARELLA
(GF, V) Roasted Tomato Sauce, Basil, Romano 13.

GREENS

GREEN APPLE & PECAN
(GF, V) Baby Field Greens, Granny Smith Apples,
Candied Pecans, Dried Cranberries, Red Onion,
Gorgonzola Cheese, Apple Vinaigrette 16.

SOUTHWEST
(GF, V) Chopped Iceberg, Black Bean Pico,
Guacamole, Tomato, Cheddar Jack,
Crispy Tortillas, Cilantro Ranch 14.

Add - Buttermilk Fried Chicken 8.
6 oz. Grilled Chicken 7. | 🍹 **6 oz. Cajun Chicken 8.**
6 oz. Steak Tips 15. | **6 oz. Short Rib 12.**

CRAFT PIZZA

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.

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

WINGS

**A full pound of our Award-Winning Wings or our Hand Breaded
Chicken Breast served with fresh celery sticks**

BONE-IN
Your Choice of (GF) Simply Naked, Garlic Parm, Buffalo,
Buffa-Q, Buffa-Yaki, or Hot Honey 13.

CRUNCHY FRIED TENDERS
Your Choice of (GF) Simply Naked, Garlic Parm, Buffalo,
Buffa-Q, Buffa-Yaki, or Hot Honey 13.

THE TRAP TOWER Serves 6-8
Build Your Own Tower, Choose 3 Wing Flavors 65.

HANDHELDS

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

CHICKEN SANDWICH
Choice of Buttermilk Fried, Buffalo, or Grilled Chicken
Lettuce, Tomato, Pickle, Coleslaw,
Spicy Remoulade, Brioche 17.

PARMESAN SANDWICH
Choice of:
Chicken 17. / Veal 18. / Meatball 16.

FRENCH DIP
Prime Rib, Sautéed Onions, Swiss Cheese,
Au Jus, Soft Roll 19.

CAJUN SWORDFISH TACOS 🍹
Blackened Swordfish, Flour Tortillas,
Black Bean Pico, Romaine 16.

Served on House made Focaccia Bread with Choice of
Garlic Parmesan Potato Chips, French Fries, Salad, or Coleslaw.
Potato Tots +2. Caesar Salad +2. Sweet Potato Fries +3.

Wraps & Gluten-Free Buns Available 2.

CLASSIC
(V) American Cheese 12.
Add Tomato +1.

STEAK & CHEESE
Shaved Steak, Sautéed Peppers & Onions, American Cheese 17.

SHORT RIB
Braised Short Rib, Portabella Mushroom, Swiss,
Trap Sauce, Fontina 19.

CAPRESE
(V) Tomato, Fresh Mozzarella, Basil Pesto, Balsamic 16.

BURGERS



All burgers are Certified Angus Beef,
Served with Choice of Garlic Parmesan Potato Chips,
French Fries, Salad, or Coleslaw.
Potato Tots +2. Caesar Salad +2. Sweet Potato Fries +3.

AMERICANO*
8 oz. CAB, American Cheese, Trap Sauce, Lettuce,
Tomato, Onion, Dill Pickle, Brioche Bun 18.

BISTRO*
8 oz. CAB, Roasted Red Peppers, Sautéed Onion & Mushrooms,
American Cheese, Brioche Bun 18.

BACON, BOURBON & BLEU*
8 oz. CAB, Smoked Bacon, Tennessee Bourbon Sauce, Caramelized
Onions, Bleu Cheese, Arugula, Brioche Bun 19.

FRENCH ONION BACON*
8 oz. CAB, Caramelized Onion, Smoked Bacon, Trap Sauce,
Swiss, Brioche Bun, Au Jus 19.

Add- Patty for 9.
Replace- CAB Burger with a Garden Burger 7. or Grilled Chicken 7.
Wraps Available. Gluten-Free Buns 2.

CULINARY DIRECTOR
FRANCO CARUBIA

🔥 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.

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