



BRICK OVEN PIZZAS

All our pizzas are hand tossed and baked to perfection in our wood-fired brick pizza oven. Topped with the freshest ingredients, our pizzas serve approximately 1-2 people.

BUILD YOUR OWN 8.99

We start with our signature wood-fired, hand-tossed crust and top it with our house made pizza sauce and whole milk mozzarella cheese. Then topped with your choice of the finest ingredients.

\$1 INGREDIENTS

Jalapeño
Red Onion
Mushroom
Green Pepper
Red Pepper
Fresh Basil
Roasted Garlic
Black Olives
Artichokes

\$2 INGREDIENTS

Sliced Pepperoni
Diced Pepperoni
House Sausage
Bacon
Grilled Chicken
Smoked Ham
Fresh Pineapple
Gardiniera

SPECIALTY PIZZAS

DOUBLE PEPPERONI

Two kinds of pepperoni, loads of cheese, fresh basil, and house red sauce. 11.99

HOUSE SPECIAL

House fennel sausage, sliced mushrooms, roasted garlic, red onion, whole milk mozzarella cheese, and house tomato sauce. 12.99

MARGHERITA

Fresh mozzarella cheese, roasted tomatoes, fresh basil, and garlic oil. 10.99

THE WORKS

Pepperoni, sausage, green pepper, mushrooms, onion, and black olives. 12.99

HAWAIIAN

Smoked ham, fresh pineapple, and whole milk mozzarella cheese. 11.99

CHICKEN, BACON, & RANCH

Tap house white sauce with grilled chicken, Pecanwood smoked bacon, fresh basil, and ranch dressing. 12.99

WISCONSIN MAC & CHEESE

House made smoked Gouda mac & cheese with extra cheddar jack cheese. 10.99 Add Bacon for \$2.

THAI CHICKEN

Chicken sautéed in peanut sauce with whole milk mozzarella cheese, crushed peanuts, Asian slaw, and hoisin glaze. 12.99

APPETIZERS

ELLSWORTH CHEESE CURDS

Hand battered Ellsworth Creamery cheese curds served with sweet chili sauce. 8.99

PRETZEL BITES

Served with house cheese sauce. 8.99

QUESO DIP

Served with fresh fried chips. 6.99

CRISPY FRIED PICKLES

Served with buttermilk ranch. 8.99

CAJUN CHICKEN QUESADILLAS

Grilled Cajun chicken with pico de gallo, jalapeño, and loads of cheese between grilled tortillas. 9.99

FRENCH ONION DIP

House made French onion dip with seasoned kettle chips. 7.99

HUMMUS SHARE PLATE

Grilled garlic naan bread with classic and roasted red pepper hummus. Served with cucumbers, bell peppers, fresh radish, and fresh carrots. 9.99

CHIPS & SALSA 3.99

Fresh fried tortilla chips with our house salsa.

CHIPS & GUAC 5.99

Fresh avocados smashed daily with fresh veggies and warm fried tortilla chips.

WINGS

Choose your wing. Choose your sauce.

HOUSE MADE BONELESS 10.49

TRADITIONAL BONE-IN 11.49

SAUCES

BOURBON MOLASSES

Smooth bourbon and sticky molasses combined with spicy peppers for the perfect wing sauce.

GARLIC PARMESAN

Creamy sauce with garlic and Parmesan cheese makes for a unique and delightful wing sauce.

HONEY BBQ

Rich, silky, sweet BBQ sauce. The touch of honey really sets off this BBQ Sauce.

SWEET TERIYAKI

A great balance of salty and sweet with a touch of oriental spices.

SWEET CHILI

This sauce starts off sweet, but the spicy red peppers provide a great kick for wings.

THAI PEANUT SAUCE

A creamy, sweet and savory Asian-inspired peanut sauce.

SPICY GARLIC

The kicked up version of our Garlic Parmesan sauce. Great on boneless wings...or anything for that matter.

BUFFALO

The Classic. A full flavored sauce of cayenne and garlic with a rich buttery finish.

SRIRACHA BOURBON

A complex sweet and savory sauce with Sriracha heat.

DRY RUB

SIGNATURE DRY RUBBED WINGS

Our signature Jamaican jerk inspired dry rubbed wings.

SALAD

GARDEN SIDE SALAD

Mixed greens with onion, tomato, cheddar jack cheese, and croûtons. **4.99**

GRILLED CHICKEN COBB SALAD

Mixed chopped lettuce, grilled chicken breast, tomato, hard boiled egg, blue cheese crumbles, and Pecanwood smoked bacon. Your choice of dressing. **12.99**

TAP HOUSE SALAD

Spring mix with Pecanwood smoked bacon, shaved Parmesan cheese, candied almonds, and balsamic vinaigrette. **10.99** Add Chicken for \$3. Add Shrimp or Steak for \$4.

FAJITA SALAD

Grilled onions and peppers with mixed chopped lettuce, cheddar jack cheese, black beans, Pecanwood smoked bacon, tomatoes, fajita chicken, and jalapeño ranch. **11.99**

STEAK & SMOKED BLUE SALAD

Grilled artisan romaine with sliced steak, Pecanwood smoked bacon, smoked blue cheese, cucumber, radish, roasted tomato, fried onion straws, and candied walnuts topped with house blue cheese dressing. **14.99**

TACOS

All tacos are served with your choice of chips and salsa or beer battered fries. Upgrade to mac and cheese, a side salad, seasonal fresh fruit, tater tots, or sweet potato fries for \$2. Add a side of Queso sauce for \$2.

SPICY CHICKEN FAJITA TACOS

Grilled fajita chicken with sautéed peppers and onions, Napa cabbage, whole milk mozzarella cheese, pico de gallo, and pickled onions drizzled with jalapeño ranch. **10.99**

WALLEYE TACOS

Beer battered walleye with house tartar, whole milk mozzarella cheese, pickled onions, Napa cabbage, and pico de gallo. **12.99**

TERIYAKI RIBEYE TACOS

Thin sliced ribeye with teriyaki sauce, whole milk mozzarella cheese, Napa cabbage, pickled onions, and Sriracha aioli. **12.99**

BLACKENED SHRIMP TACOS

Blackened shrimp fills flour tortillas with pineapple salsa, house chimichurri, Napa cabbage, and pickled red onions. **12.99**

SANDWICHES

All sandwiches are served with your choice of our beer battered fries, kettle chips, or Gouda coleslaw. Upgrade to mac and cheese, a side salad, seasonal fresh fruit, tater tots, or sweet potato fries for \$2.

CHICAGO STYLE STEAK

Thin sliced ribeye with Wisconsin's own Stump's Giardiniera and house cheese sauce. **12.99**

NASHVILLE HOT SANDWICH

Skin on fried chicken with Nashville hot sauce, spicy mayo, and pickles. (Available in mild spice as well.) **10.99**

BASIL PESTO & ARTICHOKE GRILLED CHEESE

Grilled sourdough with smoked Gouda cheese, white cheddar cheese, basil pesto, and chopped artichokes. **10.99**

BURGERS

All burgers are served with your choice of our beer battered fries, kettle chips, or Gouda coleslaw. Upgrade to mac and cheese, a side salad, seasonal fresh fruit, tater tots, or sweet potato fries for \$2. Add bacon to any burger for \$2.

THE CHEESEBURGER*

Two thin griddle patties with loads of American cheese, house burger sauce, and pickles. **9.99**

PECANWOOD BACON & BBQ BURGER*

Pecanwood smoked bacon, white cheddar cheese, house BBQ sauce, and fried onion straws. **11.99**

MAPLE BUTTER BURGER*

American cheese, Pecanwood smoked bacon, maple butter, and a sunny-side up egg make this burger perfect for your pounding headache. **10.99**

JALAPEÑO CHEDDAR JACK INFUSED BURGER*

A jalapeño, Pecanwood smoked bacon, and cheddar jack cheese infused patty with spicy mayo and grilled onions. **10.99**

TURKEY BURGER

Our house made turkey burger is topped with fresh mozzarella cheese, fresh basil, marinated tomatoes, and basil pesto mayo. **11.99**

BEYOND BURGER

A plant based burger with white cheddar cheese, house burger sauce, and grilled onions. **10.99**

CALIFORNIA CHICKEN CLUB

Grilled chicken breast, pepper jack cheese, lettuce, tomato, Pecanwood smoked bacon, and spicy mayo. **11.99**

WALLEYE SANDWICH

Dill pickle chip crusted walleye, Napa cabbage, tomato, and house tartar. **12.99**

SOUP

WHITE CHICKEN CHILI Cup **4.99** | Crock **6.99**

BAKED FRENCH ONION Crock **6.99**

TAP HOUSE ENTRÉES

TERIYAKI CHICKEN RICE BOWL

Jasmine rice topped with teriyaki chicken breast, sautéed mushrooms, shredded carrots, sautéed garlic broccoli, cabbage, fresh radish, scallions, kimchi, sunny-side up egg, and sesame seeds. **11.99**

BEER BATTERED CHICKEN TENDERS

House battered chicken tenders with your choice of house ranch or BBQ sauce. Served with beer battered fries, garlic toast, and creamy coleslaw. **12.99**

BACON MAC & CHEESE

Smoked Gouda cheese sauce with Pecanwood smoked bacon, roasted tomatoes, Parmesan cheese, and crushed croûtons. **11.99**

DESSERTS

RASPBERRY SWIRL CHEESECAKE **5.99**

SALTED CARAMEL CHEESECAKE **4.99**

CINNAMON SUGAR PRETZEL BITES **5.99**

MINI DONUTS **5.99**

* Wisconsin Food Safety Agencies advise that eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, children under 4, pregnant women, and other highly susceptible individuals with compromised immune systems. At Northern Tap House, we'll cook your burger medium or medium rare, but be advised of the health risks that come with it.

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➤ NORTHERN ➤
TAP HOUSE
AMERICAN KITCHEN & BAR