



Welcome to the restaurant you've been waiting for! A little bit of city in our suburb. This isn't another fake atmosphere, cookie-cutter, mall parking lot national chain... this is Minnesota. It's casual, inviting and fun, whether you are out on a Monday night to watch the game with the guys or getting brunch with your family on Sunday morning.

The craft beer list is ON POINT. You can discover beers here that your beer geek friends haven't tried yet. The games that matter are always on, and the menu has just the right mix of what you are craving.

Sink into a booth, or pull up a stool. It's time to relax, and we are here to serve you from our Minnesota family to yours. Founded by three brothers who have grown up here in MN suffering the same agony of being a fan in this state as you have. From wide left to too many men in the huddle... it's now time to forget about all of that and dive into the finest burgers and beer around. Enjoy!

- Matt, Kent and Kevin

STARTERS

CURDS

CLASSIC CHEDDAR

A true Taphouse original — giant beer-battered, aged cheddar with house ranch / **\$8.99**

ELLSWORTH CHEESE CURDS

A true cheese curd, in the State Fair style (we miss the old stand!). Served with our sweet chili sauce / **\$9.99**

TRUFFLED CURDS

Ellsworth cheese curds in our specialty truffle batter served with house red sauce / **\$10.99**

SHARE

AHI TUNA POKE TACOS

Crispy wonton “taco” shells are filled with ahi tuna poke, napa cabbage, pickled onions, and Hoisin glaze / **\$11.99**

PRETZEL BITES

Bite-size, soft pretzels with our house cheese sauce / **\$8.99**

BUFFALO CAULILINI

Lightly battered Caulilini buffalo spiced and served with sweet chili sauce and hatch chile ranch / **\$9.99**

BUFFALO BLEU FRIES

Beer battered French fries topped with house buffalo sauce, bleu cheese crumbles, and drizzled with bleu cheese dressing / **\$7.99**

TAPHOUSE TATER TOTS

Jumbo house made tater tots with cheddar jack cheese and served with our house aioli for dipping / **\$8.99**

HUMMUS SHARE PLATE

Grilled garlic naan bread with house made hummus, served with cucumbers, bell peppers, watermelon radish, and kalamata olives / **\$10.29**

SMOKED BLEU FONDUE SHARE PLATE

Smoked bleu cheese fondue is surrounded by Nashville hot prime rib bites, truffle parmesan Brussels sprouts, ciabatta toast points, and grilled naan bread / **\$15.99**

WINGS

HAND CUT HOUSE BONELESS / **\$10.49**

TRADITIONAL BONE-IN WINGS / **\$12.49**

WING SAUCES

SMOKY CANDIED BOURBON

Smooth bourbon and sticky molasses combined with spicy peppers for perfect sweet heat

ROASTED GARLIC PARMESAN

Creamy sauce with parmesan and garlic makes for a unique delightful wing sauce

SWEET CHILI

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

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

KOREAN BBQ

The perfect combination of sweet, savory and spicy

CLASSIC BBQ

Our house tangy BBQ Sauce

KICKED UP BUFFALO

Our hottest sauce, it's buffalo sauce with an extra kick!

SIGNATURE DRY RUB

Our signature dry rub combining sweet and smoky spices with an herb touch



BUILD YOUR OWN BURGER

Get creative and build your own burgers all the way down to the sauce. Let your inner foodie come to life and enjoy all of the flavorful options of our build your own burger concept. / **\$8.99**

CHEESE / \$1.50

Muenster / Swiss / White Cheddar / American / smoked cheddar / habanero ghost pepper / bleu cheese / provolone

SAUCES / \$0.75

Herbed Aioli / House Burger Sauce / Spicy Mayo / BBQ Sauce / Sriracha Aioli

PECANWOOD SMOKED BACON / \$2.00

WORCESTERSHIRE RED ONIONS / \$1.00

GARLIC BUTTER MUSHROOMS / \$1.00

EGG / \$1.00

AVOCADO / \$2.00

OTHER BURGERS

TURKEY BURGER*

Our house made, herb turkey burger is topped with tomato, basil, goat cheese, butter lettuce, and herbed aioli / **\$11.99**

BISON BURGER*

Local Midwest bison, caramelized fig jam, Worcestershire red onions, and bleu cheese / **\$14.49**

IMPOSSIBLE BURGER*

A plant based burger with herbed aioli, avocado, and Worcestershire red onions / **\$13.99**

MIDWEST BURGERS

All Burgers come with your choice of beer battered fries, kettle chips, gouda coleslaw or soup. Upgrade to fresh fruit, sweet potato fries or a side salad for \$2. Add Pecanwood Smoked Bacon to any Burger for \$2. Substitute your side to jumbo tater tots for \$2.

GREATER OMAHA HEREFORD BEEF



CHEESE CURD BURGER*

Provolone cheese, giant cheese curds and house burger sauce / **\$11.49**

PECANWOOD BACON AND BBQ BURGER*

Pecanwood smoked Bacon, white cheddar cheese, house BBQ sauce, and fried onion straws / **\$11.99**

MAPLE BUTTER BURGER*

Sweet maple butter with muenster cheese, Pecanwood smoked bacon, and a sunny side up egg / **\$12.99**

JALAPEÑO AND SMOKED CHEDDAR JACK INFUSED BURGER*

Our decadent beef infused with Pecanwood smoked bacon, spicy jalapeños, and cheddar and jack cheeses. Topped with Wisconsin smoked cheddar, thick-cut bacon, spicy mayo, and Worcestershire red onions / **\$11.99**

FRENCH ONION BURGER*

A French onion infused patty topped with Worcestershire red onions and creamy, Swiss cheese. Served on a toasted bun with herbed aioli / **\$11.99**

PORK BELLY AND PINEAPPLE BURGER*

Sous vide pork belly with grilled pineapple, sriracha aioli, and Manchego cheese / **\$13.99**

CHIMICHURRI AND CHORIZO BURGER*

Spicy sliced chorizo topped with habanero ghost pepper cheese, house chimichurri sauce and spicy mayo / **\$14.99**

THE CHEESEBURGER*

American cheese, house burger sauce and thick cut pickles / **\$10.99**

PATTY MELT*

Worcestershire red onions, white cheddar, and Muenster cheeses on griddled Texas toast / **\$10.99**

*Some Food Safety Agencies advise that eating raw or under cooked 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 The Northern Tap House we'll cook your burger medium or medium rare, but be advised of the health risks that come with it.

SANDWICHES

All Sandwiches come with your choice of beer battered fries, kettle chips, gouda coleslaw or soup. Upgrade to fresh fruit, sweet potato fries or a side salad for \$2. Substitute your side to jumbo tater tots for \$2.

NASHVILLE HOT CHICKEN SANDWICH*

Skin-on fried chicken with Nashville hot sauce, spicy mayo, and pickles / **\$11.99**
Available in Minnesota nice spice level as well

LOBSTER ROLL*

Chilled Lobster Salad sprinkled with old bay and chives and served on a buttered and toasted New England roll / **\$19.99**

GRILLED CHEESE AND TOMATO SOUP

Muenster, Swiss, white cheddar and provolone cheeses on thick cut Texas toast served with your choice of side and tomato soup for dipping / **\$9.99**
Add Pecanwood Smoked bacon / **\$2.00**

PRIME RIB SANDWICH*

Shaved Prime rib with giardinera and melted provolone on an ciabatta hoagie / **\$14.99**

WALLEYE SANDWICH*

Dill pickle chip crusted walleye, lettuce, tomato, and house tartar sauce on a ciabatta hoagie / **\$13.99**

TAPHOUSE TACOS

All tacos come with your choice of beer battered fries, kettle chips, gouda coleslaw or soup. Upgrade to fresh fruit, sweet potato fries or a side salad for \$2.

CHICKEN FAJITA TACOS

Grilled fajita chicken with sautéed peppers and onions, Napa cabbage, cheddar jack cheese, tomatoes, pickled onions, and sriracha aioli / **\$11.99**

KOREAN BBQ PRIME RIB TACOS

Thinly sliced prime rib with Korean BBQ sauce, pickled carrot, pickled daikon, Napa cabbage with sriracha aioli / **\$13.99**

WALLEYE TACOS

Choice of blackened or beer battered walleye with house tartar sauce, mozzarella cheese, pico de gallo, and pickled red onions / **\$13.99**

BLACKENED SHRIMP TACOS

Blackened shrimp fills flour tortillas with pineapple salsa, house chimichurri, napa cabbage and pickled red onions / **\$12.99**

STONE FIRED PIZZA

All of our pizzas are hand stretched to about 12 inches and serve 1-2 people. They are baked in our stone fired pizza oven and we only use the freshest ingredients and whole milk mozzarella, because that's just the way it should be. Substitute a gluten friendly cauliflower crust for \$2 (Warning: will still be cooked in same pizza oven as flour crust)

BUILD YOUR OWN PIZZA

BUILD YOUR OWN

We start with our signature stone fired, hand-tossed crust and top it with our house pizza sauce and house shredded whole milk mozzarella. Topped with your choice of fresh ingredients / **\$8.99**

TOPPINGS / \$1.00

Worcestershire red onions / roasted tomato / extra cheese / fresh jalapeño / pineapple / black olives / roasted red pepper / pineapple salsa / roasted garlic

PREMIUM TOPPINGS / \$2.00

BBQ chicken / Sous vide pork belly / grilled chicken / wild mushroom blend / cheese curds / goat cheese / fresh mozzarella / sliced pepperoni / diced pepperoni / house fennel sausage / pecanwood smoked bacon / ham

SPECIALTY PIZZA

DOUBLE PEPPERONI

Pepperoni cups and diced pepperoni with loads of mozzarella fresh basil and house red sauce / **\$12.99**

HOUSE SPECIAL

House fennel sausage with roasted wild mushrooms, roasted garlic, Worcestershire red onions, mozzarella, and house tomato sauce / **\$12.99**

GARBAGE PIZZA

Pepperoni, red sauce, mozzarella, cob smoked ham, house fennel sausage, green peppers, onions, mushrooms, and black olives / **\$13.99**

SHRIMP & CHORIZO PIZZA

Sautéed spiced shrimp with dry chorizo slices, fried capers, Manchego cheese and cilantro / **\$15.99**

MARGHERITA PIZZA

Roasted tomato with fresh mozzarella, Garlic oil and fresh basil / **\$11.99**

THAI PEANUT

Chicken sautéed in peanut sauce with whole milk mozzarella, crushed peanuts, Asian slaw and hoisin glaze / **\$12.99**

ENTREES

WALLEYE FISH FRY

Beer battered walleye, with grilled ciabatta bread, beer battered fries, gouda coleslaw and house tartar sauce / **\$17.99**

BEER BATTERED CHICKEN TENDERS

Buttermilk marinated beer battered chicken tenders with beer battered fries, gouda coleslaw, and grilled ciabatta / **\$13.99**

SALAD

Add protein to any salad...Chicken Breast \$3, Pecanwood Smoked Bacon \$2, Seared Steak \$6, Grilled Shrimp \$6. All salads come dressed. Please let your server know if you would like dressing on the side.

TAPHOUSE SIDE SALAD

Local spring mix with Pecanwood smoked bacon, Manchego cheese, candied almonds, and balsamic / **\$5.99**

GRAIN BELT SALAD

Fresh Arcadian blend lettuce with quinoa, wild rice, wheat berries, barley, fresh radishes, pickled beets, red onions, green apples, and goat cheese. Topped with toasted pepitas and hot honey balsamic vinaigrette / **\$12.99**

SUMMER BERRY SALAD

Romaine and fresh Arcadian blend lettuces with a seasoned chicken breast, fresh summer berries, goat cheese, toasted almonds, red onions, and a raspberry poppyseed dressing / **\$13.99**

SPICY PORK AND PINEAPPLE SALAD

Artisan romaine lettuce with sous vide pork belly, golden pineapple, bell pepper, red onion, pico de gallo, roasted corn, red hatch Chile, sour cream, tortilla strips and sweet Chile pineapple vinaigrette / **\$13.99**

STEAK AND SMOKED BLEU SALAD

Artisan romaine lettuce with grilled prime rib, Pecanwood smoked bacon, smoked bleu cheese, cucumber, radish, roasted tomato, fried onion straws, and candied walnuts topped with house bleu cheese dressing / **\$14.99**

KIDS MENU

All kid's meals include a small portion of your choice of two sides. Choose between French fries, fresh fruit, carrot sticks or Go-Gurt.

All meals include a fountain soda or milk and an after-dinner ice cream sundae (vanilla soft serve with chocolate sauce and whipped cream with a cherry). For Children 10 and Under.

MINI BURGER

Add cheese for no additional cost / **\$4.99**

CHICKEN FINGERS / \$4.99

SIDE SALAD / \$3.99

Add Chicken / **\$1.00**

KIDS CHEESE PIZZA / \$3.99

ADD PEPPERONI OR SAUSAGE / \$1.00

CHICKEN SANDWICH - GRILLED OR FRIED / \$4.99

GRILLED CHEESE AND TOMATO SOUP DIPPER / \$3.99

REFRESHMENTS

SODA / \$2.99

LA CROIX

Tangerine, Peach-Pear, Mango / **\$2.49**

HOUSE MADE LEMONADE / \$3.99

STRAWBERRY LEMONADE / \$3.99

LOCAL ROASTED COFFEE / \$2.49

ICED TEA / \$2.99

RED BULL / \$4.50

DEANE'S KOMBUCHA ON DRAFT / \$6.50

DESSERTS

MINI DONUTS

Served with chocolate sauce / **\$5.99**

TAP HOUSE SUNDAE

Premium Soft Serve Ice cream, Chocolate, Caramel, Salted Peanuts, Bacon, Olive oil and sea salt / **\$5.99**

DEEP FRIED BROWNIES

Deep fried brownie balls with premium soft serve ice cream, chocolate, caramel and whipped cream / **\$6.99**

BOOZY SHAKES

VANILLA BEAN BOURBON SHAKE

Fresh vanilla bean, Bourbon and whole milk / **\$10.99**

MOCHA, CARAMEL SHAKE

Chocolate, caramel, coffee liqueur, coffee and whipped cream / **\$10.99**

BLUEBERRY RUM SHAKE

Fresh Blueberries, Dark rum, fresh vanilla bean / **\$10.99**

SHAKES

VANILLA / **\$5.99**

CHOCOLATE / **\$6.99**

STRAWBERRY / **\$6.99**

CARAMEL SHAKE / **\$6.99**

ICE CREAM

MINI HELMET SUNDAE

Vanilla soft serve with chocolate sauce and whipped cream with a cherry / **\$3.99**

ICE CREAM CONE / **\$1.99**