NASHVILLE TAPHOUSE

TO START

⬢ HOUSEMADE GUACAMOLE + TORTILLA CHIPS (v/gf) **15**
Pico de Gallo, Warm Queso

BBQ CHICKEN FLATBREAD 17
Grilled Chicken, Cheddar Jack, Red Onion, Bacon, Ranch

SAUSAGE FLATBREAD 17
Andouille, Cheddar Jack, Red Onion, Green Onion, Bacon, Ranch

⬢ WARM PRETZELS + BEER CHEESE 13
Soft Pretzel Sticks, Housemade Beer Cheese, Creole Sweet Mustard

LOADED WAFFLE FRIES (gf) **13**
Housemade Beer Cheese, Bacon, Green Onion, Sour Cream, Ranch
Chili 4

CRISPY BOOM BOOM SHRIMP 16
Cucumber, Hot Chili Sauce

QUESADILLA (v) **13**
Blended Cheeses, Roasted Corn, Black Beans, Housemade Salsa, Sour Cream
Chicken 5 / Shrimp 6 / Shaved Prime Rib 7

⬢ NASHVILLE "HOT CHICKEN" TENDERS 16
Buttermilk Ranch or Blue Cheese Dipping Sauce
Fries 4

JUMBO WINGS (gf)
5 wings **12** **10** wings **19**
Choice of One: Lemon Pepper, Old Bay, Humming or Screaming, Blue Cheese or Ranch Dipping Sauce

SHE CRAB SOUP Bowl **12**
Fresh Cream, Mace, Lump Crab

BOWL OF CHILI 11
Chili, Sour Cream, Cheddar, Green Onion, Tortilla Chips

GREENS, ETC.

COBB SALAD (gf) **14**
Tomato, Applewood Smoked Bacon, Avocado, Hard Boiled Egg, Blue Cheese Crumbles, Ranch Dressing
Chicken 7 / Salmon 7 / Shrimp 8
Seven Cedars Farm NY Strip Steak 11

CAESAR SALAD (v) **12**
Romaine, Shaved Parmesan, Croutons
Chicken 7 / Salmon 7 / Shrimp 8
Seven Cedars Farm NY Strip Steak 11

SESAME CHICKEN SALAD 21
Mandarin Oranges, Cilantro, Walnuts, Grilled Springer Mountain Farms Chicken, Avocado, Flatbread, Asian Vinaigrette

TACO SALAD 14
Tortilla Bowl, Cheddar, Tomato, Red Onion, Roasted Corn, Black Beans, Black Olives, Guacamole
Chicken 7 / Salmon 7 / Shrimp 8
Seven Cedars Farm NY Strip Steak 11

⬢ BLACK-N-BLUE SALAD* (gf) **24**
Bibb Lettuce, Artichoke Hearts, Eggs, Applewood Bacon, Scallions, Blue Cheese Crumbles, Seven Cedars Farm New York Strip Steak, Peppercorn Blue Cheese Dressing

SEVEN CEDARS FARM

Red Angus Cattle, Providing Superior Marbling, No Hormones, No Antibiotics, 28 Day Aged Beef, Grain Finished, Locally Farmed, Watertown, TN

BONE-IN RIB EYE* (gf) **41**
Steak Butter, Mushrooms, Sautéed Spinach, Roasted Yukon Gold Potatoes

HOMEMADE BACON WRAPPED MEATLOAF 22
Whipped Potatoes, Green Beans, Fried Onions, Mushroom Gravy

GRILLED SKIRT STEAK CHURRASCO 24
Mashed Potatoes, Broccolini, Chimichurri

SANDWICHES

(Choice of Fries or Side Salad)

REUBEN SANDWICH 18
Marble Rye, Corned Beef Brisket, Thousand Island, Sauerkraut, Swiss

NASHVILLE "HOT CHICKEN" SANDWICH 17
Chicken Thigh, Pepper Jack, LTO, Ranch

⬢ PRIME RIB CHEESESTEAK 19
Provolone, Peppers, Onions, Horseradish Cream

⬢ TAP HOUSE CHEESEBURGER* 17
Brisket, Short Rib and Chuck Blend, Smoked Applewood Bacon, LTO

TURKEY BURGER 17
Pepper Jack, LTO, Guacamole, Wheat Bun

CLASSIC CLUB 16
Hickory Smoked Turkey, Lettuce, Tomato, Applewood Smoked Bacon, Mayo, Toasted White

BOOM BOOM SHRIMP TACOS 17
Crispy Shrimp, Shredded Cabbage, Spicy Chili Sauce, Cilantro, Salsa, Tortilla Chips (no fries)

ENTREES

CAJUN GRILLED PORK CHOP 26
Roasted Baby Yukon Gold Potatoes, Green Beans, Apple Demi-Glace

SHRIMP AND GRITS 25
Bell Peppers, Onion, Andouille Sausage, Stone Ground Grits

⬢ BOURSIN CHEESE + SPINACH STUFFED CHICKEN BREAST 24
Roasted Yukon Gold Potatoes, Broccolini, Herb Broth

ROASTED ATLANTIC SALMON* 26
Roasted Yukon Gold Potatoes, Broccolini, Honey-Ginger Sauce

FARFALLE FRESCA PASTA 20
Asparagus, Onion, Grape Tomato, White Wine, Pesto
Chicken 7 / Shrimp 8

SWEETS

TRIPLE CHOCOLATE CHEESECAKE 12
Whipped Cream, Chocolate Shavings

HÄAGEN-DAZS ICE CREAM (v/gf)
Scoop **6**
Vanilla or Chocolate

BOURBON PECAN PIE 12
Whipped Cream, Caramel Sauce

WARM APPLE TART 12
Vanilla Ice Cream, Whipped Cream, Caramel Sauce

FOR THE KIDS

(8 and Under)

CHICKEN TENDERS 10
Honey Mustard, Fries or Fruit

CHEESE QUESADILLA (v) **10**
Salsa, Sour Cream, Fries or Fruit

GRILLED CHICKEN (gf) **12**
Whipped Potatoes, Green Beans

THE NASHVILLE TAP HOUSE

⬢ – Tap House Local Favorites (v) – vegetarian (gf) – gluten free (ve) – vegan
Please let us know of any dietary preferences or allergies as we are happy to modify our dishes to your satisfaction.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*
An 18% gratuity will be added to parties of 6 or more and distributed in its entirety to the staff.

BREWS + SELTZER

BOTTLES/CANS

Amstel Light	7.25
Angry Orchard Hard Cider	6.75
Bearded Iris Homestyle IPA (L) 16oz. *Can*	8.00
Black Abbey Five Points IPA (L) *Can*	7.25
Budweiser	6.00
Bud Light	6.00
Coors Light	6.00
Corona Extra	7.25
Corona Light	7.25
Corona Premier	7.25
Dos Equis Lager	7.25
Hap & Harry's Tennessee Lager (L)	6.75
Heineken	7.25
Heineken 0.0%	7.25
Heineken Light	7.25
Michelob Ultra	6.00
Miller High Life	6.00
Miller Lite	6.00
Modelo	7.25
Paulaner Hefe-Weizen	7.25
PBR 16oz. *Can*	5.00
Red Stripe	7.25
Samuel Adams Boston Lager	6.75
Sierra Nevada Pale Ale	6.75
Stella Artois	7.25
Tailgate Orange Wheat (L) *Can*	7.25
Tailgate Pink Lemonade Shandy (L) 16 oz. *Can*	8.00
Truly Hard Seltzer *Can*	6.00
Wiseacre Gotta Get Up to Get Down Milk Stout (L) *Can*	7.25
Yazoo Dos Perros (L)	7.25
Yazoo Gerst Amber Ale (L)	7.25
Yazoo Hefeweizen (L)	7.25
Yazoo Pale Ale (L)	7.25
Yuengling Flight	6.00
Yuengling Lager	6.00

DRAFTS (L) = *Locally Brewed*

	16 OZ.	22 OZ.
Blackstone Chaser Pale Kölsch (L) ABV 5.2	7.50	9.50
Blackstone Porter (L) ABV 6.0	7.50	9.50
Blue Moon Belgian Ale ABV 5.4	7.50	9.50
Guinness Stout ABV 4.2	7.50	9.50
Michelob Ultra ABV 3.8	7.00	9.00
Modelo Especial ABV 4.0	7.50	9.50
Nashville Brewing Company Lager (L) ABV 4.9	7.50	9.50
Nashville Tap House Gold Lager (L) ABV 4.5	7.00	8.50
New Belgium Voodoo Ranger IPA ABV 7.0	7.50	9.50
Samuel Adams Seasonal ABV Varies	7.50	9.50
Stella Artois Lager ABV 5.2	7.50	9.50
Tailgate Cider (L) ABV 5.0	7.00	9.00
TBW Hippies & Cowboys IPA (L) ABV 6.0	7.50	9.50
Yazoo Dos Perros Ale (L) ABV 5.4	7.50	9.50
Yazoo Hop Perfect IPA (L) ABV 6.2	7.50	9.50
East Nashville Honey Blonde Ale (L) ABV 5.2	7.50	9.50
LOCAL BEER FLIGHT, CHOOSE FOUR (L)	**7.50**	

THE CLASSICS

HAND SELECTED SINGLE BARREL, BARREL STRENGTH, MAKER'S MARK PRIVATE SELECTION

120 Proof

Old Fashioned 17
Manhattan 18
Rocks "Ice Ball" 17
Maker's Mark Mule 18

SMALL BATCH FLIGHT 18
Basil Hayden, Michter's, Maker's Mark Private Selection

THE GRAIN FLIGHT 17
Woodford Reserve, Makers 46, Knob Creek

MANHATTAN
Bulleit Straight Rye, Tasting Notes – Spice, Oak **14**
Knob Creek, Tasting Notes – Caramel, Vanilla, Grainy Cherry **15**
Four Roses, Single Barrel **16**

OLD FASHIONED
Bulleit Straight Rye, Tasting Notes – Spicy, Oak **14**
Knob Creek, Tasting Notes – Caramel, Vanilla, Grainy Cherry **15**
Four Roses, Single Barrel **16**

COCKTAILS

BLUEBERRY MULE 12
Tito's Vodka, House Blueberry Simple Syrup, Fresh Lime Juice, Fever Tree Ginger Beer

STRAWBERRY MOJITO 12 *(zero proof available)*
Bacardi Superior Rum, Simple Syrup, Mint, Soda

TAP HOUSE SMOKEY RANCH WATER 12
Dos Hombres Mezcal, Soda, Lime

MANGO JALAPEÑO 14
Hornitos Reposado, Mango Puree, Fresh Lime Juice

FRENCH 75 14
Hendrick's Gin, Prosecco, Lime, Simple Syrup

COSMOPOLITAN 14 *(zero proof available)*
Absolute Vodka, Cranberry, Simple Syrup

We are proud to support local businesses whenever possible. We would like to thank and acknowledge:

Yazoo Brewery, Blackstone Brewery, Prichard's Distillery, Jack Daniel's Distillery, Arrington Vineyards, Nashville Brewing Company, Wiseacre Brewery, Bearded Iris Brewery, Black Abbey Brewery, Smith & Lentz Brewery, Tennessee Brew Works, Tailgate Brewery, Springer Mountain Farms and Seven Cedars Farm.

WINES

SPARKLING

	GLASS 6oz/9oz	SPLIT	BOTTLE
Boschendal MCC, Brut			38
La Marca, Prosecco			47
La Marca, Prosecco		11	
Moët & Chandon, Brut, "Impérial", Champagne, Epernay, France, NV			81
Paul Buisse Cremant, Brut			36

BLUSH

Beringer, White Zinfandel, California	11/13		36
Day Owl, Rose	10/12		48

WHITES

Seven Daughters, Moscato, Veneto, Italy	12/14		40
Alto Vento, Pinot Grigio, Veneto, Italy	9/11		30
BV Coastal Estates, Pinot Grigio, California	11/13		38
Pighin, Friuli-Venezia Giulia, Italy, Pinot Grigio	12/14		43
Santa Margherita, Pinot Grigio, Alto Adige, Italy	11/13		49
Chateau Ste. Michelle, Riesling, Columbia Valley, Washington	13/15		42
Joel Gott, Sauvignon Blanc, California	9/11		34
Whitehaven, Sauvignon Blanc, Marborough, New Zealand	9/11		35
Banshee, Chardonnay, Sonoma Coast, California	11/13		42
BV Coastal Estates, Chardonnay, California	11/13		38
Cakebread Cellars, Chardonnay, Napa Valley, California			96
Meiomi, Chardonnay, Monterey, Sonoma, Santa Barbara, California	15/17		51
Rombauer, Chardonnay, Carneros, California			95
Decoy, Chardonnay, California	11/13		50

REDS

Arrington, Sangiovese, Red Fox Red, Arrington, Tennessee (Kix Brooks of "Brooks & Dunn" Winery)			58
Altano, Douro Red DOC, Douro, Portugal	10/12		30
Belle Glos Balade, Pinot Noir, California			90
Sebastiani, Red Blend, Aged in Bourbon Barrels, California	10/12		39
BV Coastal Estates, Pinot Noir, California	11/13		38
J Lohr Pure Paso, Pinot Noir, California			61
La Crema, Pinot Noir, Sonoma Coast, California	18/20		62
Murphy Goode, Pinot Noir, California	12/14		49
Alamos, Malbec, Mendoza, Argentina	12/14		40
BV Coastal Estates, Merlot, California	11/13		38
BV Coastal Estates, Cabernet Sauvignon, California	11/13		38
Cline Seven Ranchlands, Cabernet Sauvignon, California	10/12		40
Kanonkop Kadette, Cabernet Sauvignon, Western Cape, South Africa	10/12		38
Benziger, Merlot, California	9/11		35