

START + SHARE

- TH CABO NACHO PLATTER** \$18.95
shareable, tri-color tortillas, three cheese nacho blend, pico de gallo, sour cream, guacamole
⑤ add tequila lime chicken ④ add taco beef
- TH LEMONGRASS SWEET CHILI CHICKEN** \$11.95
house made sweet chili, togarashi wontons, pickled ginger + daikon slaw, toasted coconut
③ add lettuce for a lettuce wrap
- TH CRISPY THAI CALAMARI** \$11.95
lemon pepper, pepperoncinis, house made lemongrass sweet chili, tzatziki
- CRISPY SESAME DRY RIBS** \$9.95
golden pork rib ends, salt + pepper, sesame hoisin dipping sauce
- FRIED BACON CHEDDAR MAC + CHEESE** \$8.95
elbow macaroni, cheddar + smoked gouda, bacon, lemon zest, golden crisp panko, San Marzano tomato sauce
- HAND CUT KETTLE CHIPS** \$5.95
salt + pepper, jalapeno aioli, Taphouse sauce

SOUPS + SALADS

- add to any salad: ⑤ grilled chicken breast
⑥ garlic prawns ⑥ 4oz fresh Kuterra salmon
- CHICKEN CAESAR SALAD** \$13.95
romaine, shredded kale, grilled chicken breast, crispy prosciutto, buttermilk biscuit croutons, parmesan cheese, soft boiled egg
- BC PEAR & BERRY SALAD** \$11.95
mixed greens, strawberries, blackberries, sliced pears, maple pecans, feta cheese, strawberry vin.
- TACO GRANDE SALAD** \$12.95
taco shell bowl, romaine, taco beef, roasted corn, three cheese nacho blend, pico de gallo, jicama, lime cilantro vin., sour cream
- TH TAPHOUSE CHOP SALAD** \$12.95
mixed greens, crispy chick peas, aged white cheddar, roasted corn, avocado, soft boiled egg, buttermilk biscuit croutons, honey lemon vin., miso mayo
- TH WEST COAST SEAFOOD CHOWDER** \$7.95
Kuterra salmon, cod, russet potatoes, leeks, bacon, garlic toast

- THAI FRIED GREEN BEANS** \$9.95
crispy fried green beans, thai lime sauce, toasted peanuts
- TRUFFLE SEA SALT EDAMAME** \$5.95
steamed edamame, white truffle sea salt
- TH PANKO BREADED CHICKEN WINGS** \$11.95
sauces – honey sriracha, lemongrass sweet chili, Franks hot, thai lime or salt + pepper
- TH FIESTA TACO DUO** \$7.95
choose one style:
Tequila Lime Chicken - cabbage, pico de gallo, red chili sauce, jalapeno aioli, cotija Mexican cheese
Chipotle Grilled Shrimp - grilled and basted in chipotle mayo, cabbage, chipotle mayo drizzle, cilantro
Blackened Cod - cabbage, avocado crema, pico de gallo, cotija Mexican cheese
- YUZU PONZU POTSTICKERS (8 EA)** \$11.95
Choose fried or steamed
house made yuzu ponzu sauce, chicken + pork, pineapple + goji berry salsa
- TH AHI TUNA TACOS** \$10.95
crispy wonton shells, yuzu ponzu sauce, pineapple + goji berry salsa, miso mayo, micro cilantro

CASUALS

- All casuals served with shoestring fries, Taphouse Sauce, and our creamy coleslaw.
Substitute for fries: ② side salad ② soup ① kettle chips ① beer battered lemon fries
- TH SHAVED CHICKEN CLUB** \$13.95
roasted garlic toast, shaved skin-on chicken breast, sun dried tomato aioli, guacamole, crispy prosciutto, lettuce, tomato
- CRISPY CHICKEN SANDWICH** \$14.95
pretzel bun, double breaded chipotle chicken breast, swiss cheese, LT, habanero pepper jelly
① Get it super hot, Nashville style
- AVOCADO TOAST** \$11.95
whole wheat toast, smashed avocado, feta, mint, flaked salt, micro greens, sweet potato fries, chipotle mayo
- TH SHAVED RIBEYE FRENCH DIP** \$14.95
ciabatta roll with garlic butter, fresh shaved Canadian ribeye, 24 hour marinated peppers + onions, swiss cheese, rosemary au jus

PIZZAS

- all pizzas feature our signature house made San Marzano tomato sauce
- PEPPERONI DILL** \$13.95
pepperoni, mozzarella cheese, fresh dill, jalapeno aioli drizzle
- DOUBLE CHEESE MARGHERITA** \$13.95
mozzarella + parmesan, grape tomatoes, fresh basil
- THE SPICY ITALIAN** \$14.95
hot capicola ham, prosciutto, pepperoncinis, mozzarella cheese, honey drizzle
- CHICKEN CARBONARA** \$14.95
garlic cream sauce, shaved skin-on chicken breast, prosciutto, red onions, truffle oil
- THE HAND PRESSED BURGERS**
all burgers are hand-pressed Certified Angus Beef, served on a pretzel bun with shoestring fries, Taphouse Sauce, leaf lettuce, sliced tomato, creamy coleslaw and a fried pickle spear.
- CLASSIC** \$11.95
- BACON + CHEDDAR** \$14.95
double bacon, double cheddar, double delicious
- ROASTED MUSHROOM SWISS** \$14.95
roasted mushrooms, swiss cheese
- BIG SKY BBQ BURGER** \$13.95
Kansas City style BBQ sauce, cheddar cheese, crispy onion strings

Executive Chef:
Sean Roden

BOWLS & PASTAS

- TH SALMON POKE BOWL** \$14.95
Kuterra salmon, creamy spicy togarashi sauce, cucumber, edamame, daikon slaw, watermelon radish, wonton crisps
- LEMONGRASS SWEET CHILI CHICKEN BOWL** \$13.95
coconut rice, lemongrass sweet chili chicken, togarashi wontons, toasted coconut, pickled ginger + daikon slaw, green onions
- COCONUT CURRY PASTA** \$11.95
yellow coconut curry, vegetable ragout, spaghetti, curried cashews, cilantro, vegetarian friendly ⑤ add chicken
- TH CHICKEN PESTO PASTA** \$14.95
fresh cut chicken, garlic cream sauce, basil pesto, sun-dried tomatoes, linguine, toasted pine nut gremolata, parmesan cheese
- TH KILLER CAJUN SHRIMP** \$15.95
prawns, roasted mushrooms, cajun infused garlic cream sauce, jasmine rice, seasonal vegetables, green onions

MAINS

- TH SOUTHERN FRIED CHICKEN** \$18.95
double breaded chipotle chicken, roasted garlic mashed potatoes, grilled sweet corn, Taphouse brown gravy ① Get it super hot, Nashville style
- KANSAS CITY RIB RACK** \$18.95
KC BBQ sauce, tender slow cooked pork ribs, shoestring fries, creamy coleslaw
- TH ROASTED CHICKEN POT PIE** \$12.95
shredded chicken thighs, roasted corn, fresh herbs, topped with a golden puff pastry lid
- 6OZ CENTRE CUT SIRLOIN** \$19.95
8OZ MARINATED SKIRT STEAK \$21.95
roasted garlic mashed potatoes, seasonal vegetables, brushed garlic butter, crispy onion strings
⑥ garlic prawns ⑤ sautéed mushrooms
- TH LOBSTER MAC + CHEESE** \$21.95
elbow macaroni, aged white cheddar + parmesan, Atlantic lobster meat, toasted pine nut gremolata, broiled lobster tail
- COCONUT LIME SALMON** \$21.95
Kuterra salmon pan seared, jasmine rice, seasonal vegetables, coconut lime broth, basil infused oil
- CRAB STUFFED PRAWNS** \$19.95
real crab stuffing, prawns, jasmine rice, coconut lime broth, green onions



THE TAPHOUSE
GUILDFORD

CRAFT

DAILY SPECIALS

- MONDAY** **ONE PIECE FISH & CHIPS** \$8
fresh cut Pacific cod, house made tartar sauce, Taphouse lager golden batter, grilled lemon, coleslaw
- TUESDAY** **FIESTA TACO TUESDAY** \$3
Our signature tequila lime chicken tacos, as many as you want
- WEDNESDAY** **WING WEDNESDAY** \$0.49 EA (MIN. OF 10)
Our signature Panko Breaded Wings, as many as you want
- THURSDAY** **TOP SIRLOIN THURSDAY** \$14.95
6 oz Center Cut Sirloin, roasted garlic mashed seasonal vegetables, brush of garlic butter, crispy onion strings
- SUNDAY** **SEAFOOD BOIL SUNDAY** \$0.49 EA (MIN. OF 10)
Peel n' eat shrimp, tossed in smoked butter and served either Cajun or garlic style



WEEKEND BRUNCH

SATURDAY & SUNDAY

brunch menu available from 11am-2pm

ask your server for more brunch details

\$4.95 BREAKFAST

\$22 GROUP MIMOSAS

\$6 DOUBLE CEASARS

LATE NIGHT HAPPY HOUR

SUNDAY TO WEDNESDAY NIGHTS 9PM - CLOSE

\$3.5 CANADIAN & COORS LIGHT SLEEVES

\$5 DEEP FRIED PICKLES, HOUSE MADE KETTLE CHIPS, FUN SIZE NACHOS, PERSONAL POUTINE, LEMON PEPPER FRIES, DRY RIBS

\$4 SELECT CRAFT BEER, BIKINI BELLINIS & TAPHOUSE WINES ON TAP

\$6 DOUBLE WELL HIGH BALLS

& THE HAPPIEST AFTERNOONS EVERYDAY 2PM - 6PM



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