

# Winter FEATURE MENU

NOVEMBER 18TH - DECEMBER 30TH 2024

## APPETIZERS

### NOBASHI PRAWNS | 14

Five panko breaded prawns served with your choice of sweet chili or orange wasabi dip

*Add 3oz Chinese BBQ Pork \$4.50*

### LEMONGRASS CHICKEN BAO BUNS | 11

Grilled lemongrass chicken thigh, pickled radishes, carrots, cabbage, hoisin sesame sauce, sesame seeds, green onions

*Add 3oz Chinese BBQ Pork \$4.50*

## ENTREES

### WONTON NOODLE SOUP | 15

Pork wonton, egg noodles, house-made chicken broth, BBQ pork, bok choy, green onions

*Add 4 Prawns \$4 / Add Carrots/Broccoli \$3*

### TERIYAKI RICE BOWL **GF** | 18

Grilled chicken thigh, house-made teriyaki sauce, bean sprouts, red peppers, broccoli, pickled radish, carrots, bok choy, sesame seeds and green onions, served over basmati rice

*Sub 6oz Sirloin Steak Bites \$6 / Sub Tofu complimentary*

## DESSERT

### HOUSE-MADE PINEAPPLE UPSIDE DOWN CAKE | 9

Served with caramel sauce

IN-HOUSE OR TAKEOUT AVAILABLE, PLUS TAXES

CREATED BY

*Chef Ianie Micu + Sous Chef Trevor Pheasey*



# THE TAPHOUSE

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