

★ STARTERS ★

& SMALL PLATES

TAPHOUSE SAUCE SELECTION

Hot buffalo, mild buffalo, honey hot, whiskey BBQ, parmesan garlic, honey garlic, mango habanero, hot BBQ
Extra sauce \$.50

FRIED WINGS | 14

10 wings served with blue cheese, celery, and choice of sauce

BONELESS WINGS | 12

House made served with blue cheese, celery, and choice of sauce

TAPHOUSE DIPS | 14

Choice of buffalo chicken, guacamole, artichoke and spinach

COCONUT SHRIMP | 14

Served with a mango habanero chili sauce

CHICKEN QUESADILLAS | 14

Grilled chicken, cheddar cheese, side of guacamole

HOMEMADE MEATBALLS | 14

Three large meatballs with a marinara sauce, served with garlic bread

CHEESESTEAK EGG ROLLS | 12

3 cheesesteak egg rolls with house made lager sauce

LOADED TRICOLOR NACHOS | 12

Loyal lager cheese sauce, bacon, beans, corn, jalapeños, cilantro, pico de gallo

ADD SHORT RIB OR PORK | 3

CRISPY BRUSSELS SPROUTS | 12

Drizzled with sweet chili sauce

BURRATA | 15

Fine chopped tomatoes, garlic, onions, balsamic glaze, toasted bread

CRISPY CALAMARI | 13

Friend peppers, marinara

FRIED MOZZARELLA | 12

Melt mozzarella, marinara sauce

BAVARIAN PRETZELS | 12

Three pretzels served with cheese sauce and mustard

GRILLED CHEESE AND TOMATO SOUP | 13

House made tomato soup

TACOS

SHORT RIB OR CARNE ASADA | 14

Pico de gallo, guacamole, cheddar cheese

ROASTED CAULIFLOWER | 14

Seasoned cauliflower, jalapeño slaw, pico de gallo, avocado lime sauce

SALADS

FRIED CHICKEN TORTILLAS 15

Mixed greens, tortillas chips, corn, beans, avocado, chipotle ranch dressing

FRIED CHICKEN COBB 15

Mixed greens, romaine, tomato, bacon, hard boiled egg, cheddar, ranch dressing

CAULIFLOWER RICE BOWL 15

Pico de gallo, avocado, cilantro lemon dressing

CLASSIC CAESAR 12

Romaine hearts, parmesan, croutons, creamy Caesar dressing

SEASONAL 14

Mixed Greens, dried cranberries, walnuts, apples, goat cheese, apple cider vinaigrette

ADD STEAK, CHICKEN OR SHRIMP | 5 ADD SALMON | 10

Handhelds

All handhelds served with a pickles and fries

Substitute impossible burger, waffle fries or onion rings | 2

SALMON WRAP 18

Lettuce, tomato, herbed old bay aioli served in a spinach wrap

CHICKEN CAPRESE MELT 17

Grilled chicken, fresh mozzarella, tomatoes, balsamic glaze, basil

BUFFALO CHICKEN SANDWICH 17

Two fried chicken breast, mild sauce, lettuce, tomato, blue cheese dressing served on a potato bun

FRESH CHICKEN CHEESESTEAK 16

American cheese, mayo, lettuce and tomato

TURKEY PESTO MELT 17

Turkey, pesto, tomatoes, provolone

ITALIAN PULLED PORK 17

House made slow cooked Italian pulled pork, provolone cheese, broccoli rabe

GOOMBA ITALIAN GRINDER 16

Sopressata, capicola, ham, roasted red peppers, peppers pesto, broccoli rabe, melt provolone

STEAK MELT 17

Beef tenderloin, arugula, creamy horseradish sauce, pepper jack cheese

TAPHOUSE RIBEYE CHEESESTEAK 17

Loyal lager cheese sauce, fried onion

GRILLED CHEESE SHORT RIB 15

Short rib, barbeque sauce, 3 cheese

BLACK AND BLUE BURGER* 18

8 oz blackened burger, caramelized onion, blue cheese crumbles, bacon served on potato bun

HANGOVER BURGER* 17

8 oz burger, pulled pork, fried egg, bacon, caramelized onion, cheddar cheese, garlic aioli served on a potato bun

TAPHOUSE BURGER* 16

8 oz prime beef burger, lettuce, tomato, onion, American cheese, eagle sauce served on a potato bun

FLATBREADS

MARGHERITA 14

House made margherita sauce, fresh mozzarella, olive oil, basil

BUFFALO CHICKEN 14

Mozzarella cheese, grilled chicken, buffalo sauce

BRUSSELS SPROUTS AND BACON 14

Shaved brussels sprouts, bacon, goat cheese, balsamic reduction

WHISKEY BRAISED SHORT RIB 14

Short rib, caramelized onions, mozzarella, arugula, balsamic glaze

MUSHROOM AND TRUFFLE 14

Burrata cheese, portobello mushrooms, truffle oil

ENTREES

SEARED SALMON	22
8 oz pan seared salmon, crab risotto, lemon cream sauce	
LOBSTER RAVIOLI	22
Jumbo lobster ravioli in a pink amaretto sauce	
SPAGHETTI WITH SHRIMP	22
Choice of scampi sauce or spicy marinara	
SPAGHETTI & MEATBALLS	20
House made meatballs served over spaghetti in a spicy marinara	
HAND BREADED CHICKEN PARMESAN	24
8 oz chicken cutlet, Italian breading, spaghetti, house marinara, mozzarella, garlic baguette	
POT ROAST	24
Braised short rib, Whiskey gravy , roasted vegetables, house made mashed potatoes	
SPANISH BEEF SKEWERS	21
Steak fries, corn and beans risotto, chimicurri sauce	
14 OZ GRILLED PORK CHOP	28
Grilled bone in pork chop, broccoli, mashed potatoes	
CHICKEN AND SAUSAGE JAMBALAYA	22
Chicken, sausage, risotto, peppers , fresh tomatoes	

Mussels

BEER & BACON	14
Seasonal IPA , bacon, garlic	
SPICY RED	14
Spicy marinara sauce	
LEMON GARLIC	14
White wine, lemon, garlic butter, basil	

 Indicates Vegetarian  Indicates Vegan

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness. Gluten free and vegan items may contain cross contamination.

SIDES

TRUFFLE FRIES 8	
SWEET POTATOES FRIES 7	
WAFFLE FRIES 6	
FRENCH FRIES 5	
ONION RINGS 6	
MAC AND CHEESE 8	
SIDE SALAD 7	
House or Caesar	
DIP AND CHIPS 10	
Choice of buffalo, guacamole, artichoke and spinach	
SOUP OF THE DAY 8	

Cocktails

THE SICILIAN 13	
Blood Orange Margarita	
HAPPY WIFE 13	
Titos, dry vermouth, lime juice, lychee juice	
POMTINI 13	
Titos, pomegranate juice, simple syrup	
SEXY MOON 14	
Stoli Vanilla, passion fruit purée, lemon juice	
SHANK ME LATER 12	
Jim Beam bourbon, ice tea, lemonade, mint	
SMOKE OLD FASHIONED 13	
Jim Beam, bitters, orange, cherry	
DONNA EXPRESS 14	
Stoli Vanilla, Kahlua, Baileys, fresh espresso	
PEARLY HERE MOJITO 13	
Bacardi superior, pear purée, mint, simple syrup, club soda	
SEASONAL MULE 13	
New Amsterdam vodka, seasonal ingredients	

Wine

DELOACH CHARDONNAY (California) 10/35
RATA SAUVIGNON BLANC (Marlborough, NZ) 10/35
CANALETTO PINOT GRIGIO (Della Venezie, IT) 9/30
FRITZ FISK RIESLING (Mosel, Ger) 9/30
GUILLAMAN ROSE (Cotes du Gascogne, Fr) 9/30
CRUSHED PINOT NOIR (California) 10/35
LITTLE MAD BIRD MALBEC (Mendoza, ARG) 9/35
PELTIER CABERNET SAUVIGNON (Lodi, CA) 10/35
BOGLE MERLOT (California) 10/35
IL PALAZZINO TUSCAN ROSSO (Tuscany, IT) 11/38



EAGLEVILLE TAPHOUSE

eaglevilletaphouse.com

BOTTLE BEER

SIERRA NEVADA PALE ALE 6	
American Pale Ale 5.6%	
GOOSE ISLAND IPA 6	
American IPA 5.9%	
TROEGS PERPETUAL 6	
American IPA 7.5%	
LAGUNITAS IPA 6	
American IPA 6.2%	
ALLAGASH WHITE 6	
Belgian Witbier 5.1%	
WHITE CLAW 7	
Spiked Seltzer 5%	
HIGH NOON 8	
Hard Seltzer (Vodka Soda)	
STATESIDE 8	
Vodka Sodas and Hard Ice Tea	
MILLER LITE 5	
American Light Lager 4.2%	
COORS LIGHT 5	
American Light Lager 4.2%	
BUD LIGHT 5	
American Light Lager 4.2%	
BUDWEISER 5	
American Lager 5%	
MICHELOB ULTRA 5	
American Light Lager 4.2%	
HEINEKEN 5	
Pale Lager 5%	
HEINEKEN SILVER 5	
Light Lager 4%	
HEINEKEN 0 4	
Non-Alcoholic 0%	
CORONA EXTRA 5	
Mexican Lager 4.6%	
CORONA LIGHT 5	
Mexican Light Lager 4.1%	
ANGRY ORCHARD 6	
Hard Cider 4.5%	

Drafts

