



EAGLEVILLE TAPHOUSE

eaglevilletaphouse.com

★ 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

PORK BELLY | 12

House smoked pork belly with Korean BBQ sauce

KOREAN BBQ PORK SLIDERS | 12

Two sliders, coleslaw, pepper jack cheese, house chips

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 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

BEETS & BURRATA | 13

Tomatoes, balsamic glaze

FRIED MOZZARELLA | 12

Melt mozzarella, marinara sauce

POTATOES SKINS | 12

Bacon, mozzarella, cheddar cheese

BAVARIAN PRETZELS | 12

Three pretzels served with cheese sauce and mustard

GRILLED CHEESE AND TOMATO SOUP | 13

House made tomato soup

SALADS

AHI TUNA	16
Mixed greens, goat cheese, cucumbers, avocado, pickles onions, tomatoes, radish, carrots, sesame ginger dressing	
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	
RICE BOWL	15
Pico de gallo, cauliflower, avocado, cilantro lemon dressing	
CLASSIC CAESAR	12
Romaine hearts, parmesan, croutons, creamy Caesar dressing	
SEASONAL	14
Cranberries, walnuts, goat cheese, tomato, cucumber, raspberry 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	
CHICKEN CUTLET SANDWICH	16
Roasted red peppers, broccoli rabe, marinara, mozzarella	
FRESH CHICKEN CHEESESTEAK	16
American cheese, mayo, lettuce and tomato	
SMOKED BBQ CHICKEN SANDWICH	16
Smoked pulled chicken, bacon, coleslaw, pepper jack cheese	
ITALIAN PULLED PORK	17
House made slow cooked Italian pulled pork, provolone cheese, broccoli rabe	
STEAK MELT	17
Beef tenderloin, arugula, creamy horseradish sauce, pepper jack cheese	
SMOKED RIBEYE CHEESESTEAK	18
Smoked ribeye, Cooper sharp cheese	
GRILLED CHEESE SHORT RIB	15
Short rib, barbeque sauce, 3 cheese	
SMASH BURGER*	16
8 oz prime beef burger, roasted peppers, mushrooms, fried onions, cheddar and lager cheese, bacon	
HANGOVER BURGER*	17
8 oz prime beef 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	
SMOKED BBQ CHICKEN	14
BBQ, caramelize onions	
BUFFALO CHICKEN	14
Mozzarella cheese, grilled chicken, buffalo sauce	
BRUSSELS SPROUTS & BACON	14
Shaved brussels sprouts, bacon, goat cheese, balsamic reduction	
WHISKEY BRAISED SHORT RIB	14
Short rib, caramelized onions, mozzarella, arugula, balsamic glaze	
MUSHROOM & TRUFFLE	14
Burrata cheese, portobello mushrooms, truffle oil	

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

Mussels

GUINNESS & BACON 14
Guinness, bacon, cream sauce

SPICY RED 14
Spicy marinara sauce

LEMON GARLIC 14
White wine, lemon, garlic
butter, basil

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%

STELLA ARTOIS | 5
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%

SCAN TO
SEE WHAT'S
ON TAP!




ENTREES

SEARED SALMON 23
8 oz pan seared salmon, zucchini and squash risotto,
brown butter sage sauce

LOBSTER RAVIOLI 22
Jumbo lobster ravioli in a pink amaretto sauce

SPAGHETTI WITH SHRIMP 22
Choice of scampi sauce or spicy marinara

SMOKED RIBS  19
Half rack, french fries, coleslaw

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

STEAK FRITES 22
Chimichurri sauce, herb butter fries

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

NEW! CHILI FRIES | 12
Chili, mozzarella, cheddar

TRUFFLE FRIES | 8

SWEET POTATOES FRIES | 7

WAFFLE FRIES | 6

FRENCH FRIES | 5

ONION RINGS | 6

CRAB MAC & CHEESE | 12

MAC & CHEESE | 8

DIP AND CHIPS | 10

Choice of buffalo, guacamole,
artichoke and spinach

SIDE SALAD | 7

House or Caesar

SOUP OF THE DAY | 8

SIDES

 Vegetarian  Vegan  House Smoked

*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.

Wine

**TWENTY ACRES
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

RASCAL PINOT NOIR
(Oregon) | 10/35

**RELATOS DEL CALLEJON
MALBEC** (Argentina) | 9/35

**REPLICA CABERNET
SAUVIGNON**
(California) | 10/35

BOGLE MERLOT
(California) | 10/35

IL PALAZZINO TUSCAN ROSSO
(Tuscany, IT) | 11/38

PROSECCO | 10/35

Cocktails

ANGEL DROP | 13
State Side vodka, muddled
lemon, simple syrup

HAPPY WIFE | 13
Titos, dry vermouth, lime juice,
lychee juice

THE SICILIAN | 13
Blood Orange Margarita

DOMINATOR | 13
Bulleit rye, Campari, vermouth
SMOKE OLD FASHIONED | 13
Jim Beam, bitters, orange,
cherry

WRONG MOJITO | 12
Tanqueray gin, apple juice,
mint, lime

SHANK ME LATER | 12
Jim Beam bourbon, ice tea,
lemonade, mint

SEASONAL MULE | 13
Titos vodka, seasonal
ingredients

EAGLEVILLE SANGRIA | 11
Crown apple, Chardonnay,
apple cider, ginger ale,
apple slices

DONNA EXPRESS | 14
Stoli Vanilla, Kahlua,
fresh espresso