

STARTERS

Soft Pretzels\$6.95
Soft pretzel bites, served with a selection of craft beer cheese sauce and a stadium mustard aioli

Sesame Seared Ahi Tuna.....\$11.95
over asian slaw

Buffalo Chicken Dip\$9.50
with warm pita and tortilla chips

GF Bleu Chips\$8.95
House-made chips with bleu cheese, crispy bacon, green onions, a balsamic drizzle & served with BBQ sauce

BBQ Pulled Pork Sliders.....\$9.25
Slow braised pulled pork with house made BBQ sauce, red onion house made pickles and cole slaw



Pulled Pork Sliders

Signature Beer Battered Pickles\$6.95
Our house made pickles, dipped in our signature beer batter. Served with Cajun remoulade.

GF Wings..... 6 wings for \$8.95
10 wings for \$12.50
Jumbo wings tossed in your choice of house made BBQ, traditional Buffalo or Bourbon-Maple, with crisp celery sticks and Bleu Cheese

Buffalo Style Cauliflower.....\$6.95 **GF**
with Bleu cheese dipping sauce

Tater Tumblers\$8.25 
Topped with sharp Cheddar, bacon and scallions. Served with Ranch and house made BBQ



Tater Tumblers

Hummus Plate\$9.95
Homemade hummus, olive tapenade, and a sundried tomato spread served with flatbread



Wings

GF



Gluten Friendly

Featured Items

- Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. A service charge of 18% will be added to parties of 6 or more
- Raw or undercooked shellfish, fish, chicken, beef, pork can contain food borne illnesses.
 - Please inform your server of any food allergies.
 - Ask your server for a list of gluten-free options.

SOUPS & SALADS

Tomato Basil Cup \$5.00
Bowl \$7.00

Hearty Chicken Noodle..... Cup \$5.00
Bowl \$7.00

 Spinach Salad\$10.95
Baby spinach greens with red pepper, bleu cheese, dried cranberries and warm bacon vinaigrette

Asian Chop Chicken\$12.95
Teriyaki grilled chicken, snow peas, scallions, mandarin orange, red pepper, sesame seeds and wonton strips over field green and Romaine mix with honey-ginger dressing

Cobb Salad.....\$12.95
Grilled chicken, roasted corn, avocado, hardboiled egg, bleu and cheddar cheeses, tomatoes and crisp bacon served with your choice of dressing



Cobb Salad

Heirloom Caprese Salad\$11.95
Fresh Burrata mozzarella, olive oil, fresh basil, balsamic drizzle and cracked pepper

Classic Wedge Salad\$8.95
Iceberg wedge with bacon, tomato, Bleu cheese dressing with crumbles and a balsamic glaze drizzle on top

Kale & Cranberry\$12.95
Baby kale with goat cheese, dried cranberry, cucumber, candied pecans, and red pepper with strawberry vinaigrette

Seared Ahi Tuna\$17.50
Thinly sliced, seared Ahi over field greens with red pepper, red onion, tomato, cucumber and sesame seeds. Wasabi vinaigrette



Grilled Caesar Salad

Grilled Caesar Salad\$9.95
Grilled Romaine with homemade croutons
chicken - add on \$4.95
shrimp - add on \$6.95

Mixed Grill Salad\$15.95
Grilled steak & chicken, with sautéed onions and mushrooms, tomato and sharp cheddar over mixed greens served with Bleu cheese dressing

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FLATBREADS



Margherita
Flatbread

Margherita\$9.95 
Heirloom tomatoes, basil and balsamic drizzle

Pepperoni & Pepper\$9.95
Pepperoni, pepperoncini rings, spicy marinara
and red pepper flakes

The Big Sal\$10.95
Pepperoni, Italian sausage, meatballs and
spicy marinara

BBQ Chicken\$9.95
Grilled chicken with house made BBQ, bacon,
diced tomatoes. Topped with onion straws and
drizzled with a little extra BBQ sauce

Roasted Red Pepper Chicken\$9.95 
Roasted red pepper cream, grilled chicken,
spinach and mushrooms

Pear & Bleu\$9.95
Creamy Alfredo, roasted pear, bacon and bleu
cheese crumbles

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**All American
Burger**

BURGERS

All Burgers and Sandwiches served with our Hand-cut fries. Tasty Tater Tumblers additional \$2.00.

All American Burger..... \$10.95
Choice of cheese with lettuce, tomato, red onion and house made pickles

Bacon Cheddar Burger..... \$11.95
Thick crispy bacon, sharp cheddar cheese with lettuce, tomato and onion

 **Taphouse Signature Burger..... \$12.95**
Bacon, smoked Gouda cheese, fried egg, onion straws and house made BBQ

Bacon & Bleu Burger..... \$12.95
Thick crispy bacon, bleu cheese with lettuce, tomato and onion

Pig & Cow Burger\$13.50
Burger with BBQ pulled pork, red onion and house made pickles

Mushroom Swiss Burger\$13.50
Grilled Portobello cap, Swiss cheese, lettuce, tomato

5 Alarm Fire Burger\$11.95
Ghost pepper rubbed patty with jalapenos, pepper jack cheese, lettuce, tomato, and spicy mustard mayo

Portabello Stack\$11.95
Marinated and grilled Portabello cap with sliced onion, avocado, baby field greens and red pepper aioli



Classic Reuben

SANDWICHES

BBQ Pulled Pork.....\$10.95
Slow braised pork, house made BBQ sauce, red onion and house made pickles on a toasted bun with a side of cole slaw.

Big Meatball Sub\$10.95
House made meatballs, smothered in marinara, with provolone and mozzarella cheese melted on top

Classic Reuben\$10.95
Thin sliced corned beef or roasted turkey with sauerkraut, Swiss cheese and 1000 Island dressing on marbled rye bread

Ciabatta Chicken\$10.95
Chicken, fresh mozzarella, parmesan crusted tomato, spinach and pesto aioli on toasted ciabatta

Mahi Mahi Club.....\$11.95
Seared Mahi with bacon, melted provolone cheese, and creamy coleslaw on a ciabatta bun

Taphouse Cheese Steak \$10.95 
Shaved beef, caramelized onion and red pepper with provolone cheese on a hoagie roll.

Grilled Chicken Club..... \$9.95
Grilled Chicken and bacon on Texas toast with lettuce, sliced tomato and mayo

Street Tacos..... \$10.95
Your choice of chicken, mahi-mahi or barbacoa in a soft corn tortilla with pico and sour cream

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ENTRÉES

Southern Fried Chicken & Waffles\$11.95

Crispy, buttermilk fried chicken breast, southern gravy over a Belgian waffle, with bourbon maple syrup

GF Honey Roasted Chicken.....\$12.95

Honey roasted chicken with garlic mashed potatoes

Parmesan Chicken\$14.95

Parmesan panko crusted chicken breast with marinara and melted fresh mozzarella. Served with a side of herb buttered linguini

Taphouse Flat Iron.....\$16.95

10 ounce flat iron steak served with grilled asparagus

GF Classic Strip Steak\$25.95

12 ounce strip steak with crispy fried redskin potatoes

GF Ribeye\$26.95

14-ounce ribeye steak, rich and well marbled with crispy fried redskin potatoes

Baby Back Pork Ribs

Full Rack.....\$23.95

Half Rack\$18.50

Tender baby back ribs in our house made BBQ sauce served with garlic mashed potatoes and the full rack comes with fire roasted corn

Basil Garlic Pork Chops.....\$21.95 **GF**

12 ounce chop served with crispy fried redskin potatoes

Blurred Vision Kolsch

Fish & Chips\$13.95

Blurred Vision Kolsch beer battered, crispy cod with French fries and cole slaw

Grilled Mahi-Mahi & Shrimp.....\$21.95

Mahi with shrimp, red onion, tomatoes, and mushrooms sautéed in a light lemon sauce. Served over cous cous

SIDES:

Your choice of:

Mashed Potatoes, Crisp Fried Redskin Potatoes, Hand Cut French Fries or Cous Cous.....\$3.50

Grilled Asparagus\$4.50

Tater Tumblers.....\$5.50

Loaded Tater Tumblers.....\$7.50

Mushrooms or onions\$2.50

Caesar Salad\$4.00

House Salad\$4.00

Wedge Salad\$6.00



Chipotle
Maple Glazed
Salmon

Chipotle Maple Glazed Salmon\$18.95

Salmon filet with grilled asparagus, served over a red pepper, sun-dried tomato and spinach cous cous

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PASTAS

 **Twenty/20 Rigatoni**\$14.95
Rigatoni tossed with grilled chicken, mushrooms and spinach in a roasted red pepper cream sauce.



Twenty/20 Rigatoni



Lobster Mac & Cheese

Lobster Mac & Cheese\$18.95
Langostino Lobster and creamy Sherry cheese sauce over cavatappi pasta, topped with seasoned cracker crumbs and oven baked

Bacon and Bleu Mac & Cheese\$13.95
Crispy bacon and creamy bleu cheese sauce over cavatappi pasta, topped with diced pear, cracker crumbs and oven baked

Shrimp Mediterranean\$16.95
Shrimp, garlic, sun-dried tomatoes, roasted artichoke hearts, caramelized onions, feta and spinach tossed in linguini

Chicken Pancetta\$15.95
Grilled chicken breast with crisp pancetta, mushrooms, sun-dried tomatoes in a garlic cream sauce, served over linguini

Linguini Marinara\$14.95
With meatballs

Buffalo Chicken Mac & Cheese\$13.95
Grilled buffalo chicken in a creamy cheese sauce

 **Taphouse Mac & Cheese**\$10.95
Cavatappi pasta in rich, creamy cheese sauce

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TWENTY/20

TAPHOUSE

is proud to offer

Locally Crafted & Draft Beers

BOTTLES & CANS

\$3.50 Domestic; \$4.50 Import

Make "The Decision" ...\$10.00

**Four 2.5oz samples of our draft beer;
then choose 16oz of your favorite.**

WE HAVE 20 DRAFTS TO CHOOSE FROM!

16oz 22oz

CIDERS & FRUIT BEER

Saugatuck Lucky Stone Cider Draft, 6.2% ABV \$6.50 \$8.50

Fat Head Bumbleberry Draft, 5.3% ABV \$6.25 \$8.25

Fat Head Brewery, Cleveland OH

PALE LAGER

Bud Light Draft, 4.2 ABV \$4.00 \$6.00

Miller Lite Draft, 4.17 ABV \$4.00 \$6.00

BLONDE ALE & LAGERS

Gambits Peak Blond Ale Draft, 5.0 ABV \$6.00 \$8.00

Scenic Brewery, Canton OH

WHEAT BEER

Blue Moon Draft, 5.4 ABV \$6.50 \$8.50

PALE ALE

OUR HOUSE BEER!

Blurred Vision, Twenty/20 Kolsch Draft \$5.00 \$7.00

Royal Docks Brewery, Canton OH

Cascade Pale Ale \$6.00 \$8.00

Canton Brewery, Canton OH

IPA'S & SESSION IPA'S

Tanglefoot IPA Draft, 7.0 ABV \$5.00 \$7.00

Royal Docks Brewery, Canton OH

Columbus IPA Draft, 6.5 ABV \$6.50 \$8.50

Columbus Brewery, Columbus OH

Heavy Seas Cross Bones Session

IPA Draft, 4.5 ABV \$6.00 \$8.00

Du Claw Blood Orange IPA Draft, 6.5 ABV \$6.00 \$8.00

Jackie O's Mystic Mama IPA Draft, 7.0 ABV \$6.00 \$8.00

Jackie O's Brewery, Athens OH

AMBER ALES & LAGERS

Thirsty Dog Labrador Lager Draft, 6.0 ABV \$6.00 \$8.00

Thirsty Dog Brewery, Akron OH

Bedhead Red Draft 5.9 ABV \$6.50 \$8.50

Largerhead Brewery, Medina OH

Kentucky Bourbon Ale Draft 8.2 ABV \$7.00 \$9.00

New Belgium Fat Tire Amber Ale Draft 5.2 ABV \$6.50 \$8.50

BROWN ALES & DARK LAGERS

Dogfish India Brown Ale Draft, 7.2 ABV \$6.50 \$8.50

PORTER & STOUTS

Guinness Stout Draft 6.0 ABV \$6.25 \$8.25

Babayaga Porter \$6.00 \$8.00

Royal Docks Brewery, Canton OH

Ciders & Fruit Beer

Strongbow Gold Cider \$5.75

Fruil Strawberry Beer \$5.75

Pale Lager

Coors Lite, 4.2 ABV \$3.50

Corona, 4.6 ABV \$4.50

Heineken, 5.4 ABV \$4.50

Budweiser, 5.0 ABV \$3.50

Bud Light, 4.2 ABV \$3.50

Miller Light, 4.2 ABV \$3.50

Blonde Ale and Lagers

Lot 21 Blond Ale, 5.5 ABV \$5.75

Millersburg OH

Stella Artois, 5.0 ABV \$4.50

Labatt Blue, 5.0 ABV \$4.50

Wheat Beer

Weihenstephan Hefe Weiss, 5.4 ABV \$5.75

Pale Ale

Casacade Pale Ale \$5.75

Canton Brewery, Canton OH

IPA's and Session IPA's

Fat Head Head Hunter IPA, 7.0 ABV \$5.75

White Rajah, West Coast IPA, 6.8 ABV \$5.75

Brew Kettle Brewery, Strongsville OH

Deschutes Hop Slice Session IPA, 4.5 % \$5.75

Amber Ales and Lagers

Great Lakes Dortmund 5.8 ABV \$5.75

Great Lakes Brewery, Akron OH

Sam Adams Boston Lager 4.9 ABV \$5.75

Andes Ascent Amber Ale 5.6 ABV \$5.75

Yuengling Traditional Lager 4.5 ABV \$3.50

Porter and Stouts

Left Hand Milk Stout 6.0 ABV \$5.75

Duclaw Sweet Baby Jesus 6.5 ABV \$5.75

Seasonal and Specialty

Sam Adams Seasonal varies \$5.75

Heavy Seas Seasonal varies \$5.75

Not Your Father's Rootbeer, 5.9 ABV \$5.75

Michelob Ultra Light \$3.50



Specialty Cocktails

MANGO MARGARITA \$9.00

Served on the rocks with Patron and a Sriracha rim for a salty and spicy kick!

THE MS. BOILERMAKER \$10.00

The other "better half" made with passion fruit puree and vanilla vodka; served with a shot of prosecco on the side.

DIRTY D MARTINI \$10.00

We just made it a little more dirty with "drunken" goat cheese stuffed olives

DOUBLE VISION MARTINI \$9.00

We doubled up on the vodka; citrus and raspberry vodka that is!

BASIL BUB \$9.00

Ohio's own Watershed Gin, St. Germaine, and our housemade basil simple syrup.

MULE OF THE MOMENT \$8.00

Ask your server what seasonal mule flavor we are crafting today!

MOJITO OF THE MINUTE \$8.00

Rum and mint will always be in this cocktail, but ask your server what seasonal ingredient we are adding in!

ORANGE OLD FASHION \$10.00

An old fashion done our way

SANGAREE \$9.00

The Twenty/20 version of sangria made with shiraz and Martell VSOP



Dirty D Martini



Bourbon Whiskey Smash



Bloody Mary, Side of Beer

Beertails

The Canton Boilermaker...\$11

Will you take yours as a dropped shot or enjoy it slowly?

The choice is yours!

A pint of our house beer-Blurred Vision and a shot of Ohio's own Watershed Bourbon Whiskey.

Largerita...\$8

The best of both worlds with Don Julio Resopado and Thirsty Dog Labrador Lager to create the smoothest margarita

Bloody Mary, Side of Beer...\$11

Our house made Bloody Mary, garnished with a pepper bacon skewer, served with a 3oz. draft beer of your choice.

Bourbon Whiskey Smash...\$10

Because adding beer to your bourbon is actually a surprisingly good idea

Beverages

SODA \$2.75

Coke, Diet Coke, Sprite, Mr. Pibb
Barg's Root Beer, Orange Fanta

Lemonade..... \$2.75

Raspberry Tea \$2.75

FRESHLY BREWED TEA \$2.75

FLOATS \$3.75

Coke Float, Brown Cow Float, Coffee Coke Float
Fizzy Orange Float

JUICE \$2.95

Simply Made Orange Juice, Cranberry Juice
Apple Juice, Grapefruit Juice, Tomato Juice

Pellegrino \$4.50

Red Bull \$3.00

Sugar-free Red Bull \$3.00

Evian \$3.50

Non-Alcoholic Cocktails...\$3.00

CALIFORNIAN Grape juice and Ginger Ale

JASMINE TEA Turbinado sugar, Jasmine Green Tea, Lemonade & Sprite

MANGO MIST Lemon juice, Minute Maid Mango smoothie base & Sprite garnished with a lime wedge, an orange wedge and a dusting of chili powder

Wines

Ask your server for the Reserve Wine List

White Wine

	6oz GLASS	9oz GLASS	BOTTLE
Vidal Blanc, Terso, Gervasi, OH	\$9.00	\$11.00	\$34.00
White Zinfandel, Beringer, CA	\$6.00	\$7.50	\$22.00
Villa Pozzi Moscato, Rostello, Italy	\$7.00	\$9.00	\$26.00
Reisling, Mosel River, Germany	\$7.00	\$9.00	\$26.00
Pinot Grigio, Salmon Creek, CA	\$6.00	\$7.50	\$22.00
Sauvignon Blanc, Kim Crawford, New Zealand.....	\$11.00	\$13.50	\$39.00
Chardonnay, Coastal Vines, CA	\$5.00	\$6.50	\$18.00
Chardonnay, Josh, CA.....	\$7.00	\$8.50	\$26.00
Chardonnay, Nobel Vines 446, CA.....	\$9.00	\$11.50	\$34.00

Red Wine

	6oz GLASS	9oz GLASS	BOTTLE
Pinot Noir, Nobel Vines 667, CA.....	\$9.00	\$11.50	\$34.00
Shiraz, Oxford Landing, Australia	\$7.00	\$8.50	\$26.00
Red Blend, 19 Crimes, Australia.....	\$11.00	\$13.00	\$39.00
Red Blend, Josh, CA	\$8.00	\$10.50	\$30.00
Zinfandel, Castle Rock, CA.....	\$7.00	\$9.00	\$26.00
Merlot, Coastal Vines, CA.....	\$5.00	\$6.50	\$18.00
Merlot, Nobel Vines 181, CA	\$9.00	\$11.50	\$34.00
Cabernet Sauvignon, Coastal Vines, CA.....	\$5.00	\$6.50	\$18.00
Cabernet Sauvignon, Josh, CA	\$8.00	\$9.50	\$30.00
Cabernet Sauvignon, Joseph Carr, CA.....	\$14.00	\$17.00	\$54.00

Sparkling Wines

	6oz GLASS	BOTTLE
Blanc de Blanca, Sofia, CA.....	\$7.00	
Prosecco, Benvolio, Italy	\$8.00	\$30.00
Champagne, Moet & Chandon, France.....		\$65.00