

The Tapps Story

Although Tapps Sports Lounge & Grill has been an institution in Yorkton for many years, serving up great food and good times, in 2021 Allan Mitchell and Wendy Zaporosky purchased the operation from its founder, Brock Junek, upon his retirement. Allan and Wendy's love of food, especially southern BBQ, and hosting friends and family were the spark that ignited their dream of opening a place of their own in the community they love! After their purchase they both rolled up their sleeves and got to work by first changing the licensing to a restaurant /sports lounge permitting minors, then with a significant renovation including new paint, walls, and the creation of **The Barn** to host private events (to name a few) and opened their doors to the public in March of 2021 (yes, that's smack-dab in the middle of a global pandemic!).

Allan, a Manitoba transplant spent many years serving Saskatchewan farmers as an Agronomist which, when it comes to Tapps, means that you'll only find the finest Canadian beef on the menu and support for local wherever possible. Wendy is what we call an Air Force brat, she grew up all over Canada although she's originally from Montreal. Her career was primarily in marketing, customer service and sales which brings a unique customer-centric perspective to the Tapps' experience.

Allan and Wendy met later in life when Wendy taught Allan and his daughter Kelsey dance in preparation for her high school graduation and the rest is history! Ten years later together they've made many memories together, officially tied the knot, purchased a place in the country and have big plans to find the best BBQ in Texas in their RV in the coming years to bring back to Tapps' customers. Together Wendy and Allan want to welcome you to Tapps and hope you enjoy some great food with the people you're with and leave with fond memories and a full belly.





APPETIZERS

Tapps Shrimp Stuffed Mushroom Caps - sauteed shrimp with galemon, white wine and jalapeno cream cheese								
Baked Spinach & Artichoke Dip served warm with flat bread & tortilla chips								
Tapps' Queso Dip Cream cheese, Cheddar and jalapeño dip served \$1 with flat bread & tortilla chips Add bacon \$4 chicken \$3.5								
Dry Ribs One pound of boneless pork ribs with your choice of dipping sauce	\$17							
Tapps' Potato Skins four crispy potato skins served with Tapps' queso dip, bacon & green onions	\$12							
Mozza Sticks Served with alfredo sauce	\$15							
Munchie Platter Piled high with wings, dry ribs, poncho fries, onion rings, mozza sticks, pickle spears spinach or queso dip and battered cauliflower, served with ranch dressing, & one wing flavor Half Order \$35	\$55 ır							
Tapps' Nacho Platter Layered nacho chips with cheese, onions, V banana peppers and pickled jalapeños. Served with salsa and sour crea	ım							
Add chicken or taco beef \$6.5 Queso \$3.5 Guacamole \$3								
Pickle Spears 10 deep fried spears, macaroni salad & ranch V	\$11							
KFC — Korean Fried Cauliflower Gochujang sauce, sesame seeds & green onion ⋎	\$13							
Classic Poutine Crispy fries, cheese curds and house-made gravy \$								
Avocado Flat Bread covered with crushed chili & parmesan 🗸	\$13							

SOUP, SALADS & BOWLS

Soup of the Day Served with garlic toast, ask your server for today's homemade selection.	\$6
Tapps Garden Salad Red onions, tomatoes, cucumber and	\$14
shredded carrot with your choice of dressing V	
Caesar Salad Crisp romaine with Caesar dressing, croutons and	\$15
parmesan cheese served with a side of garlic toast	
Greek Style Salad Marinated tomatoes, cucumbers, peppers, red	\$16
onions, and feta cheese served on a bed of romaine lettuce with garlic toast	
and Greek dressing ✓	
Add grilled or crispy chicken to any salad \$6.5	
Side Salads: Caesar \$4.5 Tossed \$4	
Taco Bowl Doritos, tomatoes, onion, cheese, lettuce, salsa &	\$11
sour cream 🗸	
Add chicken \$6.5 or taco beef \$6.5	
Vegetable Stir Fry Bowl Medley of sautéed carrots, celery, onions, 🗸	\$15
mushrooms, bell peppers & broccoli served on your choice of wild rice medley	or ver-
micelli noodles and choice of sauce: Sesame Thai, Peanut Satay or Teriyaki	
(some GF sauces available, ask your server)	
Add chicken \$6.5 Shrimp \$12	

WINGS

Choose your size and your sauce

10 | \$15 1 sauce

20 | \$30

30 | \$45

3 sauces 2 sauces

SAUCES: Buffalo ranch, Zinger, Thai, Hot, Suicide, Honey garlic, Honey dill, Electric honey, Teriyaki, Electric dill, Ranch, Sweet and sour, BBQ, Buffalo blue, Suicide blue, Blue cheese, Salt & pepper, Dry Cajun, Lemon pepper, Greek



VINDICATES VEGETARIAN OPTION

SANDWICHES, BURGERS & WRAPS			ENTREES	
Served with your choice of soup, house salad or 1 Philly Cheesesteak Roast beef, caramelized onions and c		518	Steak Sandwich 6oz New York steak served on garlic toast with two crispy onion rings and Tapps' fries or tossed salad	\$19
cheese sauce.	·		New York Steak 8oz Served with house salad, choice of baked potato Tapps' fries, or rice & garlic toast	\$29
Tapps' Single Club Turkey, ham, bacon, cheddar cheese, tomato and mayo served on a toasted Portuguese roll French Dip Tender roast beef piled high on toasted Portug	guese roll with \$	517 517	Dry Ribs & Caesar Salad A generous portion of Caesar salad, our our homemade garlic dry ribs, garlic toast and your choice of dipping saud	\$2 1
Swiss cheese and sautéed mushrooms. Served with a side of a The Tapps Wrap Diced chicken breast, cheese, lettuce, or		516	Fish & Chips 8 oz haddock fillet battered and deep fried and served wit crispy Tapps' fries, macaroni salad and a side of tangy tartar sauce	h \$2 1
tomatoes and ranch dressing Tapps' Loaded Steak Sandwich 60z New York steak,	topped with \$	25	Chicken Fingers Four deep fried chicken strips served with fries and your choice of dip	\$17
onion rings, chipotle mayo, tomatoes & lettuce between two garlic toast.			Steak Frites Poutine 6oz New York Steak grilled to your specifications served with beer battered fries, cheese curds and our amazing gravy	\$25
Chicken Club Burger Grilled or crispy chicken with cheddar, acon and mayo topped with lettuce & tomato		518	Oven Baked Fettuccini Alfredo Alfredo sauce on fettuccini noodles baked with cheese, comes with garlic toast & Caesar salad Add grilled chicken \$6.5	s, \$1 8
picy Southwest Chicken Burger Choice of grilled or crispy chicken usted with Cajun spices, queso cheese sauce, jalapeño peppers, lettuce, sal hipotle aioli & pepper jack cheese			Butter Chicken Served on a bed of our rice medley with a side of flatbread (contains nuts)	\$26
Bacon Cheddar Burger Melted cheddar, crispy bacon, r pickles, mustard, mayo, lettuce & tomato	aw onions, \$	518	Shrimp Pad Thai Rice noodles, onion, mushrooms, celery, carrots, browith Pad Thai sauce, peanuts & grilled flatbread (contains nuts)	occoli tosse \$26
Mushroom Swiss Burger A true masterpiece with sautée Swiss cheese, onions, pickles, mustard, mayo, lettuce & toma		18		
Mozza Mushroom Bacon Burger Loaded with mozzar sautéed mushrooms, bacon, onions, pickles, mustard, mayo,	rella cheese, \$	5 18		
All Day Breakfast Sandwich egg, cheese, tomato, ham add a burger patty for 6.5	& bacon \$	14	DDINKS	
UPGRADE YOUR BURGER			DRINKS Fountain Drinks	\$3
Add a beef burger patty Sweet Potato Fries, Poncho Fries or Onion Rings	\$6.5 \$3		Pepsi, diet Pepsi, 7-up, root beer, ginger ale, orange crush, iced tea	ÇÇ
Caesar Salad	\$4.5		Coffee	\$3
Gravy Poutine	\$3 \$5		Tea Assorted flavours, ask your server	\$2.5
Lettuce Wrapped	No charge			

SIDES		SIDES	
Tapps Fries	\$6		
Onion Rings	\$8	Dips & Dressings Buffalo ranch, hot, honey garlic, teriyaki, Thai chili, honey dill, teriyaki, ranch, sweet & sour, BBQ, Buffalo blue,	\$1.5
Sweet Potato Fries (GF) Chipolte aoli	\$8	Greek, blue cheese, garlic aioli	
Garlic Toast	\$3	Gravy	\$3
Cheese Toast	\$5	Poncho Fries Waffle fries baked with cheese & sour cream	\$11
Side House Salad field greens, cucumbers, red onion & tomatoes v	vith your	Add Soup	\$3.5
choice of dressing.	\$4		
Side Caesar Salad crisp Romaine, Caesar dressing, croutons and parmesan.	\$4.5		

DESSERTS				
Apple Crumble baked apple with a streusel crust and ice cream	\$7.5	Deep Fried Ice Cream Deep fried and dusted with peanuts , cornflakes , whipped cream &	\$7 chocolate	
Chocolate Lava Cake Molten lava chocolate cake with ice cream	\$8	sauce Banana Split with Deep Fried Ice Cream	\$11	
Two Scoops of Vanilla Ice Cream	\$4	Served with banana, strawberry sauce, chocolate sauce, crushed p and garnished with whipped cream and peanuts.	ineapple,	

WINES							
RED 6	6oz 9	9oz	BOTTLE	WHITE	6oz	9oz	BOTTLE
Santa Carolina Cabernet Sauvignon CHILE \$ Black and red fruits, cassis & coffee with a long, supple finish	•	\$10.5		Santa Carolina Sauvignon Blanc CHILE Crisp and fresh bursting with grapefruit & lime	\$7.5	\$10.5	
	\$9.5	\$12.5	\$30	Peller Estates Chardonnay CANADA Crisp and fresh bursting with grapefruit & lime	\$7.5	\$10.5	
Finca Los Primos Malbec ARGENTINA	imer		\$29	McGuigan Black Label Moscato Austral Light with natural fruit sweetness, slightly fizzy with li		s and pineal	\$25
BLack plums and ripe berries with sweet herbs, toasty oak &	& a hint of	^r vanilla		,	,	71	1