

ENTREES

ALSO AVAILABLE DURING DINNER SERVICE

Fish Tacos \$16

beer battered cod, apple slaw - chipotle aioli - rice pilaf

Chicken Pot Pie \$16

chicken, vegetables, potato in a creamy sauce - topped w/golden floating puff pastry

Shepard's Pie \$17

ground lamb, peas, carrots - mashed potatoes

Fish and Chips \$17

cod dipped in a citrus ale batter - potato wedges

Beer Chicken \$20

1/2 roasted chicken marinated in a stout beer, adobo, garlic, cilantro, herbs - mashed potatoes

Chicken Parmigiana \$20

breaded chicken, marinara, mozzarella over penne pasta

Meatloaf Wellington \$20

homemade meatloaf, mushroom duxelle, gravy, puff pastry topped w/ caramelized onions - mashed potatoes

Chicken Milanese \$22

arugula, red peppers, tomatoes, red onions, fresh mozzarella breaded chicken cutlet, parmesan cheese - balsamic dressing - topped w/ balsamic glaze

Horseradish Crusted Wild Salmon Filet \$25

w/fresh house cut fresh vegetables - rice pilaf

Sesame Seared Ahi Tuna \$25

w/Asian stir-fry risotto - teriyaki glaze

Braised Beef Short Rib \$26

boneless short ribs braised in a stout beer gravy - parsnip puree

RISOTTO & PASTA

Homemade Four Cheese Ravioli \$16

ricotta, mozzarella, romano, and grana padano cheeses in marinara

Penne Ala Vodka \$16

classic pasta in a creamy & rich Tito's vodka cream sauce

Seafood Risotto \$26

lobster, shrimp, mussels and calamari - risotto milanese

SIMPLY GRILLED

includes house vegetables & choice of: mashed potatoes - french fries - sweet potato fries baked potato - rice pilaf

Double Cut Tomahawk Pork Chop \$29

Filet Mignon 10 oz. certified black angus \$40

New York Strip 16oz. certified black angus \$36

Delmonico Boneless Rib-Eye 16oz. certified black angus \$36

TRAYS TO GO

½ Tray serves abt 7-8 / Full Tray serves abt 14-16

SALADS

Mixed Greens \$24 / \$48

Caesar \$24 / \$48

Greek \$35 / \$70

Pasta Salad \$30 / \$60

APPETIZERS

Fried Calamari \$45 / \$90

Franks in a Blanket \$35 / \$70

Wings \$40 / \$80 choose one flavor:

Hot - Daytona - Teriyaki - Thai

Meatballs \$40 / \$80 Swedish or Italian

PASTA

Penne a la Vodka \$30 / \$60

Meat Baked Ziti \$45 / \$70

Penne with Sausage & Broccoli \$45 / \$90

Penne Pasta Primavera \$35 / \$70

CHICKEN & MORE

Homemade Chicken Fingers \$35 / \$70

Chicken Parmesan \$45 / \$90

Chicken Marsala \$45 / \$90

Chicken Fraçaise \$45 / \$90

Chicken Piccata \$45 / \$90

Chicken Teriyaki Stir Fry \$45 / \$90

Sausage, Peppers, Onions & Potatoes \$35 / \$70

Petit Filet with Mushrooms \$65 / \$130

SEAFOOD

Crab Cakes \$65 / \$130

Dijon Salmon Fillet \$80 / \$160

Teriyaki Salmon Fillet \$80 / \$160

Shrimp Scampi \$80 / \$160

EXTRAS

Grilled Veggie Platter \$35 / \$70

Mixed Vegetables \$30 / \$60

Sweet Potato Mash \$30 / \$60

Rice Pilaf \$25 / \$50

Roasted Potatoes \$30 / \$60

Mashed Potatoes \$30 / \$60

Dinner Rolls w/Butter \$1 each

*Call us for additional food items from our regular menu that may be added to a tray *

See website for recipe details & most up to date prices & choices

5/2020

Visit our other restaurant



162 N. Main Street, Florida, NY (845)508-6563



MENUS

LUNCH & DINNER
TAKE OUT
PRIVATE PARTIES
TRAYS TO GO

Open 7 days a week

HOURS

Monday - Thursday 11:30am - 9pm

Friday - Saturday 11:30am - 10pm

Sunday 11:30am - 8pm

1368 KINGS HWY.

SUGAR LOAF, NY 10981

(GPS Chester, NY)

SugarLoafTapHouse.com

845-610-5858

SUGARLOAFTAPHOUSE.COM



STARTERS

Soup Du Jour \$6

Chicken Pot Pie Soup \$6

Garlic Bread Tower \$9

layered w/ mozzarella - blue cheese fondue

Bruschetta \$9

granny smith apples, walnuts, gorgonzola
- local honey drizzle - balsamic glaze

Seafood Ceviche \$17

crab, lobster, and shrimp in a citrus marinade

Sloppy Joe Dip \$9

fresh tortilla chips

TAPHOUSE Pretzels \$8

homemade pretzel - 12 tap beer cheese sauce

Pigs in a Poncho \$7

2 jalapeno cheddar hot dogs in a puff pastry

Chicken Dumplings \$8

teriyaki & apple slaw

Fried Calamari \$12

the classic - marinara sauce

Crab Cakes \$12

Maryland style w/ spicy aioli citrus and
pickle slaw

Crispy Buffalo Chicken Ravioli \$9

homemade w/ a rich blue cheese sauce

Shrooms \$9

stuffed mushrooms w/ boursin cheese,
panko breaded - horseradish sauce

Carne and Chorizo Empanadas \$9

ground beef and local artisan chorizo

Drunken Mussels \$12

roasted garlic ale sauce

Brussel Sprouts \$11

roasted brussel sprouts, bacon sautéed with
Jim Beam maple glaze

Wings - pick your ten \$13

BBQ - HOT - DAYTONA

JERK - SPICY THAI - TERIYAKI

PRIVATE PARTYS & CATERING

SALADS

TAPHOUSE Salad \$8

mixed greens, tomatoes, cucumbers, carrots, bell
peppers & red onions - croutons - apple cider
vinaigrette

Classic Caesar \$9

romaine, croutons, shaved parmesan
- Caesar dressing

Roasted Beet & Apple \$11

arugula, pickled red onions, cranberry goat
cheese - apple vinaigrette

Ratatouille \$11

mixed greens, roasted red peppers and tomatoes,
grilled eggplant, grilled zucchini, grilled red onions,
fresh mozzarella, croutons - balsamic vinaigrette

Baby Artichokes & Lump Crab \$15

mixed greens, red onions, shaved parmesan,
pistachios - lemon dressing

Thai Chop Chop Chicken \$16

chicken, cabbage, carrots, avocado, scallions,
peanuts, bib lettuce - peanut ginger dressing

add to any salad:

shrimp \$7 - chicken \$6 - steak \$10 - salmon \$7

SANDWICHES-TACOS

served with house made pickle & french fries

on choice of: whole grain - ciabatta - brioche

gluten free bread add \$1

Blackened Chicken \$13

spicy slaw and avocado - lettuce

Grilled Chicken Club \$13

bacon, apple, warmed brie - tarragon mayo

Grilled Salmon \$14

red onion, tomato, arugula - lettuce - chipotle mayo

Toscana \$11

grilled vegetable, fresh mozzarella,
balsamic glaze - basil pesto

Fish Tacos \$16

beer battered cod, apple slaw - chipotle aioli - rice
pilaf

845-610-5858

BRICK OVEN FLATBREADS

Roman Flatbread \$11

grape tomato, mozzarella, basil pesto,
parmesan - balsamic glaze

Fig & Pig Flatbread \$13

arugula, mozzarella, bacon - fig glaze

Truffle Flatbread \$13

ricotta cheese, mushroom, caramelized
shallot - white truffle oil

Gluten Free available add \$3

BURGERS & SLIDERS

"BARNSIDER" Burger \$12

8oz PRIME Certified Black Angus American
cheeseburger, lettuce, tomato, onions and pick-
le - brioche bun - french fries

Heart Attack Burger \$16

8oz PRIME Certified Black Angus American
cheeseburger, taylor ham, bacon, egg -
brioche bun - french fries

Veggie Burger \$13

mixed seasonal roasted vegetables, farro,
toasted oats, lettuce, tomato, avocado,
warmed brie - brioche bun - french fries

Triple Tap Burger \$16

8oz PRIME Certified Black Angus burger, bread-
ed chicken breast, applewood smoked bacon,
cheddar cheese - brioche bun - french fries

Closed on Sunday Sliders \$12

fried chicken cutlet, pickle, honey butter potato
rolls - house made pickle - slaw on the side

Short Rib Sliders \$14

braised short rib, caramelized onions, swiss
cheese - potato rolls - house made pickle
- slaw on the side

Filet Mignon Beef Sliders \$14

sliced filet mignon, crispy onion, horseradish
mayo on potato rolls w/ our house made
pickle - slaw on the side

TAKEOUT