

## 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 \$18

ground lamb, peas, carrots - mashed potatoes

### Fish & Chips \$18

cod dipped in a citrus ale batter - potato wedges

### Beer Chicken \$21

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

### Chicken Parmigiana \$21

breaded chicken, marinara, mozzarella over penne pasta

### Meatloaf Wellington \$21

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 \$27

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

## 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

## 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 \$38

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

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

## TRAYS TO GO

1/2 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

See website for up to date menu details & prices

ATM Available Inside

TAPHOUSE participates w/NY State Cash Discount Program

Non-cash adjustment of 3.99% added w/credit card payments

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

**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 \$14**

spicy slaw and avocado - lettuce

**Grilled Chicken Club \$13**

bacon, apple, warmed brie - tarragon mayo

**Grilled Salmon \$15**

red onion, tomato, arugula - lettuce - chipotle mayo

**Toscana \$12**

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 \$13**

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 \$13**

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

**LUNCH PRICES ON WEBSITE**