



SALADS

PROTEINS

- 6oz chicken* 8
- 6oz salmon* 9
- 6oz ny strip* 16
- 6oz ribeye* 16
- 4oz filet* 18

HOUSE (GF | V)

mixed greens, goat cheese,
cranberry, spiced pecan,
balsamic vin* 14

ROASTED BRUSSELS (GF | V)

spinach, brussels sprouts,
manchego, raisins, marcona
almonds, chilis, sherry vin* 14

COBB

romaine, bacon, avocado,
cucumber, red onion, tomato, egg,
cheddar, crouton, ranch* 14

CAESAR

romaine, shaved parmesan,
anchovy, crouton, cracked black
pepper, creamy caesar* 14

TAXMAN
BREWING CO.

STARTERS

NACHOS (GF | V)

nacho cheese, beans, salsa, guacamole,
pickled jalapeno, scallion, cilantro 13

TRADITIONAL WINGS

Gold Standard hot sauce, carrot,
celery, bleu cheese or ranch 15

PRETZEL + BEER CHEESE (V)

house pretzel, Deduction beer cheese,
Exemption mustard sgl 10 | dbl 15

CLASSIC MUSSELS*

garlic, shallot, white wine, parsley, frites,
baguette 18

STEAK SLIDERS

sliced beef*, gruyere, fried onion,
Qualified steak sauce 18

CRISPY BRUSSELS SPROUTS (GF | V)

fried brussels sprouts, goat cheese,
marcona almonds, hot honey 12

SIGNATURE BURGERS

served with belgian-style frites and house sauce

CLASSIC

american cheese, lettuce,
tomato, red onion, pickle,
fancy sauce 16

BISTRO

egg, bacon, gruyere, fried
onion, herbs, Qualified steak
sauce 20

BLEU FLAME

bleu cheese, fried onion,
spicy Deduction bbq 17

SMOKED GOUDA

smoked gouda, bacon,
red onion jam, aioli 18

GARDEN

herb goat cheese, avocado,
tomato, lettuce, pickle, red
onion, ranch 18

TEX-MEX

pepper jack, lettuce, tomato,
guacamole, fried jalapeno,
chipotle aioli 17

DINER MELT

american, smoked gouda,
grilled onion, thousand
island, texas toast 17

UPGRADES

bacon 4
fried egg 2
avocado 2
fried onion straws 2
gluten free bun 4
house pretzel bun 3

CHOOSE YOUR PROTEIN

fischer farms beef smash patties*
black hawk wagyu beef patties* +4

miller amish grilled chicken breast
fischer farms turkey patty +2

house made veggie burger (V)

STEAK FRITES

served with herb butter, belgian-style frites and dressed mixed greens

8oz FILET MIGNON* (GFO) 42

12oz NY STRIP* (GFO) 36

12oz BONELESS RIBEYE* (GFO) 40

GF - Gluten Free, GFO - GF Optional, V - Vegetarian

SANDWICHES

served with belgian-style frites and house sauce

GRILLED SALMON*

atlantic salmon, lettuce, tomato jam, pesto,
garlic aioli 18

PORK TENDERLOIN

fischer farms pork, pickle, lettuce, tomato, red
onion, dijonnaise* 15

SPICY FRIED CHICKEN

miller amish chicken, bleu cheese dressing,
lettuce, pickle, Gold Standard hot sauce 16

GRILLED CHEESE (V)

gruyere, american, smoked gouda, tomato
jam, pesto, sourdough 14

KNIFE + FORK

entrees featuring local purveyors & sustainable farms

FRIED CHICKEN + WAFFLE

miller amish chicken, braised
greens, maple buffalo 22

BONELESS PORK CHOP

fischer farms pork, smashed red
potatoes, green beans, gravy 23

MUSHROOM RISOTTO (V)

mushroom medley, parmesan,
truffle vin, herbs 18

SEARED SALMON (GF)

verlasso salmon*, jasmine rice,
seasonal squash, balsamic glaze,
beurre rouge 26

SMOKED SAUSAGE MAC

smoked sausage, cavatappi,
cheese blend, peppers, pickled
red onion 21

DUCK BREAST (GF)

maple leaf farms duck, roasted
sweet potato, asparagus, cherry
citrus gastrique 29

DESSERTS

HOUSE MADE GELATO (V)

choice of: raspberry sorbetto, stracciatella, vanilla
or chocolate sgl 4 | dbl 6

SIGNATURE WAFFLE (V)

belgian chocolate sauce, chantilly cream,
maraschino cherry 9

CHOCOLATE TORTE (GF | V)

house made flourless torte, raspberry coulis,
chantilly cream 9

SUNDAE (V)

double scoop vanilla gelato, belgian chocolate
sauce, chantilly cream, maraschino cherry 9

SIDES

SEASONAL VEGETABLES (GF | V)

featuring local farms when available 5

CRISPY BRUSSELS SPROUTS (GF | V)

fried brussels sprouts, goat cheese, marcona almonds,
hot honey 6

MAC & CHEESE (V)

house made cavatappi, cheese blend 6

HOUSE SALAD (V)

mixed greens, goat cheese, cranberry, spiced
pecan, balsamic vin* 6

SEASONAL SALAD

choice of: brussels (V), cobb or caesar 6

HOUSE SAUCES

+1 per sauce

GARLIC AIOLI*

EXEMPTION MUSTARD

FANCY SAUCE*

DEDUCTION BBQ

GOLD STANDARD HOT

RANCH*

CURRY KETCHUP

BLEU CHEESE*

QUALIFIED STEAK SAUCE

THOUSAND ISLAND*

GF – Gluten Free, GFO - GF Optional, V – Vegetarian
*Consuming raw or undercooked meats, poultry, seafood,
shellfish, eggs or unpasteurized milk may increase
your risk of foodborne illness.

Gratuity of 20% will be added to all parties of 8 or more.
Outside desserts will incur a minimum of a \$25 fee.

