

ALL ITEMS AVAILABLE
FOR TAKEOUT, CALL AHEAD!



623-328-5110
TAPROOMHANG.COM

starters

BRUSSELS SPROUTS 9 crispy tempura, taproom sauce

GF HOT WINGS 10 traditional or BBQ

QUESADILLA 9.5 monterey jack cheese, fajita veggies
add chicken or pulled pork +4 | add flat iron steak +6

HUMMUS 9 House made hummus topped with heirloom tomatoes, cucumber, red onion tossed in red wine vinaigrette, and feta. Served with grilled flatbread, celery and carrot sticks.

SLIDERS 9.5 pulled pork, swiss cheese, crispy fried onion strings, chipotle BBQ sauce served on a jalapeno roll

V'S PRETZEL BITES 9 with our house made pale ale cheese sauce

CHIPS AND A DIP 9 warm tortilla chips with your choice of: spinach and artichoke dip, fresh guacamole or spicy nacho dip

salads

add chicken +5 | shrimp +6 | 4 oz. salmon or 5 oz. steak +7

GF COBB SALAD 12.5
mixed greens, smoked turkey, bleu cheese crumbles, bacon, avocado, egg

GF STRAWBERRY FETA SALAD 9
baby greens, sweet balsamic vinaigrette, candied pecans

CRISPY CHICKEN SOUTHWEST SALAD 13
crispy fried chicken, romaine lettuce, roasted sweet corn, toasted pepitas, black beans, tomatoes, red onion, monterey jack, cheddar, arizona ranch

GF ITALIAN CHOPPED SALAD 11
romaine, tomatoes, red onion, black olives, salami, pepperoni, pepperoncini, fresh mozzarella, garbanzo beans in a red wine vinaigrette

FIRECRACKER SHRIMP ASIAN SALAD 13.5
spicy fried shrimp, napa cabbage, romaine lettuce, carrots, jicama, red peppers, mandarin oranges, fried wontons, sesame seeds, sweet chili sesame vinaigrette

wrap any of our salads for +1 with your choice of side dish

artisan wood-fired pizza

MARGHERITA 13

fresh marinara sauce, mozzarella cheese, sliced tomatoes, fresh basil, pesto

SPICY ITALIAN 15.5

Italian sausage, prosciutto, salami, capicola, pepperoni, marinara sauce

CHICKEN FLORENTINE 14

mozzarella, ricotta, spinach, shaved chicken, roasted tomatoes, whole roasted garlic cloves, crushed red pepper

BBQ CHICKEN 13

roasted chicken, chipotle BBQ sauce, mozzarella, red and green onions

WILD MUSHROOM 13

wild mushrooms, mozzarella, shaved parmesan, fresh arugula, truffle oil

PICASSO 15.5

mozzarella, pepperoni, Italian sausage, mushrooms, peppers, onions, tomato, black olives

BUILD YOUR OWN ARTISAN PIZZA 13.5

mozzarella, marinara, 2 toppings of your choice, additional toppings +1 each

TAKE
HOME
AVAILABLE,
ALL DAY
EVERYDAY!

Everything is made from scratch daily, utilizing local ingredients when available. 18% gratuity automatically added to parties of 8 or more.

*Consuming raw or undercooked meat, seafood or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. These menu items may be served raw or undercooked.

GF
gluten free!

signature dishes

SHRIMP POMODORO 15
angel hair pasta, fresh tomato, basil, garlic, in a wine and butter sauce

FISH AND CHIPS 15
beer battered mahi-mahi, fries, coleslaw, tartar

BASIL CHICKEN PASTA 14.5
pesto cream, pine nuts, oven roasted tomato, parmesan, applewood bacon

SHORT RIB TACOS (4) 14
jicama slaw, pickled onion, cilantro chimichurri served with ranchero beans

V's MEATLOAF 16.5
bourbon ketchup glaze, garlic mashed potatoes, mushroom gravy, seasonal vegetable, onion strings

BAKED GREEN CHILI MAC & CHEESE 10.5
green chili cheese sauce, elbow macaroni, pepper jack cheese, panko bread crumbs, crumbled bacon

CHICKEN FRIED CHICKEN 15
mushroom gravy, garlic mashed potatoes, seasonal veggies

burgers and sandwiches

choice of french fries, garlic herb and parmesan fries, or cole slaw; upgrade to sweet potato or garlic truffle fries +1, or onion rings +1.5; add avocado, bacon, green chili or fried egg +1; substitute 7 oz. turkey patty for any burger

***MILLIONAIRE BURGER 13.5**
butter brioche bun, 100% ground new york strip, bacon, cheddar, taproom sauce, lettuce, pickle, tomato, onion

***BBQ BACON CHEESEBURGER 13.5**
100% ground new york strip burger on a butter brioche bun with cheddar cheese, BBQ sauce, bacon, lettuce, tomato, onion strings

CHICKEN SALAD CROISSANT 11
house made chicken salad, lettuce, tomatoes, walnuts, toasted croissant

PRIME RIB DIP 14.5
thin sliced prime rib, swiss cheese, au jus on a fresh hoagie roll

SMOKED TURKEY FLATBREAD 11
roasted red pepper, fresh mozzarella, arugula, pesto aioli, balsamic glaze

GRILLED CHICKEN CLUB 12
grilled chicken breast, smoked ham, bacon, swiss, lettuce, tomato, avocado, honey mustard on a butter brioche bun

STACKED REUBEN 13
thinly sliced corned beef, sauerkraut, taproom sauce and Swiss on marble rye

V'S PATTY MELT 13.5
100% ground new york strip burger, caramelized onions, sautéed mushrooms, swiss cheese, thousand island, toasted marble rye

BLACKENED MAHI SANDWICH 4.5
grilled blackened mahi, sweet citrus slaw, spicy remoulade, toasted brioche

"from the grill" entrées

8 OZ. GRILLED SALMON 22 GF
roasted sweet potato rice pilaf, grilled asparagus, lemon vinaigrette

***10 OZ. WHITE MARBLE FARMS PORK CHOP 15**
bone in, topped with peach chutney and served with grilled asparagus and chilled summer vegetable tabbouleh salad

STEAK FRITES 14.5
5 oz. grilled flat iron steak, mushroom bordelaise, garlic parmesan fries

***HAND CUT 8 OZ. FILET MIGNON 26 GF**
cabernet butter, garlic mashed potatoes, seasonal veggies

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ice cold tap beer

BEER FLIGHT 7 Can't decide on just one? Sample 4.

Domestic | Big 16 oz. 4.75 Bigger 22 oz. 6.25

COORS LIGHT

Golden, CO | 4.2%

BUD LIGHT

St. Louis, MO | 4.2%

Craft and Import | Big 16 oz. 5.75 Bigger 22 oz. 7.25

BELGIAN WHITE BLUE MOON

Blue Moon Brewing Company, Denver, CO | Citrus Wheat | 5.4% | 9 IBU

MICHELOB ULTRA

Anheuser-Busch, St. Louis, MO | Lager | 4.2% | 10 IBU

ORANGE BLOSSOM †

Papago Brewing Company, Scottsdale, AZ | Orange Wheat | 5% | 15 IBU

KILT LIFTER †

Four Peaks Brewing Company, Tempe, AZ | Scottish Style Ale | 6% | 21 IBU

PUMPKIN PORTER † · SEASONAL FAVORITE ·

Four Peaks Brewing Company, Tempe, AZ | Porter | 5.1% | 20 IBU

OKTOBERFEST † · SEASONAL FAVORITE ·

Uncle Bear's Brewing Co., Phoenix, AZ | Marzen | 5.8% | 21 IBU

STELLA ARTOIS

Stella Artois, Leuven, Belgium | Lager | 5% | 24 IBU

UNA MAS

Left Coast Brewing Co., San Clemente, CA | 5.8% | 25 IBU

90 SHILLING

Odell Brewing Company, Fort Collins, CO | Amber Ale | 5.3% | 27 IBU

GUINNESS

Guinness, Dublin, Ireland | Irish Stout | 4.2% | 45 IBU

MORNING BREW † · SEASONAL FAVORITE ·

OHSO Brewing Co., Phoenix, AZ | Coffee, Vanilla Blonde Ale | 7% | 58 IBU

FRESH SQUEEZED IPA

Deschutes Brewing Company, Bend, OR | American IPA | 6.4% | 60 IBU

DRAGON IPA †

Dragoon Brewing Company, Tucson, AZ | American IPA | 7.3% | 83 IBU

SAVANNAH MARIE IPA †

Peoria Artisan Brewery, Peoria, AZ | American IPA | 7.2%

bottles and cans

BUD LIGHT 4

CORONA 5

GF REKORDERLIG
PEAR CIDER 5

MILLER LITE 4

FAT TIRE 5

SAM ADAMS
SEASONAL 5

COORS LIGHT 4

HEINEKEN 5

FIRESTONE
WALKER 5

DOS EQUIS
LAGER 5

REDBRIDGE 5

† arizona brewed **GF** gluten free!

white wine

SPARKLING

	glass	bottle
Da Luca Prosecco, Italy	8	29
Coppola Sofia Blanc de Blanc, Monterey, California	11	41
Roederer Estate Brut, Anderson Valley, California	16	59

CHARDONNAY

CK Mondavi, California	5.5	19
Meiomi, California	11	41
Landmark Overlook, Sonoma, California	12	45
Ferrari Carano, Russian River, California	13	49
Chateau St. Jean, Sonoma, California Tap Wine	6.5	16

SAUVIGNON BLANC

Callaway, California	6	21
Kim Crawford, New Zealand	12	45
Justin, Central Coast, California	12	45

PINOT GRIGIO

Beringer, California	6	21
Francis Ford Coppola, Lodi, California Tap Wine	6.5	16

OTHER WHITES

Chateau Ste Michelle Eroica Riesling, Washington	13	49
Blindfold White Blend, Oakville, California	14	51
CK Mondavi White Zinfandel, Willow Springs, California	5.5	19

red wine

PINOT NOIR

	glass	bottle
Mark West Black, Monterey, California	9	33
Elouan, Oregon	14	51

ZINFANDEL

Ravenswood Old Vines, Napa Valley, California	9	33
Estancia, Paso Robles, California	9	33

CABERNET SAUVIGNON

CK Mondavi, California	5.5	21
Matchbook, Lake County California Tap Wine	6.5	16
Ravage by Ravenswood, Napa Valley California	8	29
Sterling Vintners Collection, California	11	41
Mondavi, Napa Valley, California		54
Justin, Paso Robles, California		58

OTHER REDS

Benzinger Merlot, Sonoma, California	10	37
Clos Du Bois Shiraz, North Coast, California	8	29
Chateau St Jean Soiree Red Blend, California	12	45
Dos Cabezas Red Blend, Arizona Tap Wine	6.5	16
Greg Norman Shiraz, Australia	8	29
Cooper and Thief Red Blend, California	11	41
Estancia Meritage, Paso Robles, California		58

WHY TAP WINE?

Tap wine is the next big thing for wine connoisseurs. Wine poured from the cask prevents oxidation and therefore is always served fresh. Wine on tap allows us to skip the bottling process, eliminating excess packaging and keeping wine quality at its highest! Served by the glass or in a 16 oz. carafe.

taproom desserts

SKILLET COOKIE 7.5

wood fired chocolate chip cookie, vanilla ice cream, chocolate syrup

COCONUT KEY LIME PIE 7.5

key lime panna cotta, graham cracker crust, toasted coconut

PEACH COBBLER SKILLET 7.5

wood fired peach cobbler, granola crust, vanilla ice cream