

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 twin mills bbq
- QUESADILLA 9.5** monterey jack cheese, fajita veggies
add chicken or pulled pork +4 | add flat iron steak +6
- LOADED POTATO CROQUETTES 8** cheddar jack cheese, bacon,
green onions, sour cream drizzle
- SKILLET BACON CORNBREAD 8** cinnamon honey butter
- SLIDERS 9.5** pulled pork, swiss, fried onion strings, twin mills bbq,
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 CRANBERRY WALNUT SALAD 10.5** mixed greens, apples,
dried cranberries, candied walnuts, huckleberry champagne vinaigrette
- 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
- THE GREEK 9** shaved romaine, cucumber, tomatoes, red onion,
kalamata olives, pepperoncini, feta cheese, red wine Italian vinaigrette,
served with grilled flatbread
- FIRECRACKER SHRIMP ASIAN SALAD 13.5**
spicy fried shrimp, napa cabbage, romaine, carrots, jicama, red peppers,
mandarin oranges, fried wontons, sweet chili sesame vinaigrette

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

artisan wood-fired pizza

MARGHERITA 13

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, twin mills bbq, 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!

GF Gluten Free!

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

signature dishes

- SHRIMP SCAMPI POMODORO 16**
angel hair pasta and fresh tomato in a white wine scampi 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) 15**
jicama slaw, pickled onion, cilantro chimichurri served with rancho beans
- MOMMA'S MEATLOAF 16.5**
bacon-wrapped loaf, bourbon ketchup glaze, garlic mashed potatoes,
seasonal veggies, onion strings
- BAKED BACON MAC & CHEESE 11**
beer cheese sauce, elbow macaroni, panko bread crumbs, crumbled bacon
- HALF ROASTED CHICKEN 16 GF**
garlic mashed potatoes, green beans, brown chicken au jus
- BRAISED SHORT RIB STROGANOFF 15**
hand-cut pappardelle noodles, braised short rib,
roasted mushrooms, caramelized onions
- GREEN CHILI PORK OSSO BUCCO 19**
roasted fingerling medley, spanish chorizo lardons, haricots verts

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

CARVED TURKEY SANDWICH 13

house roasted turkey, cranberry mostarda, boursin cheese,
arugula, thick cut 9 grain bread

PRIME RIB DIP 14.5

thin sliced prime rib, swiss cheese, au jus on a fresh hoagie roll

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 15

grilled blackened mahi, sweet citrus slaw, spicy remoulade, toasted brioche

"from the grill" entrées

GRILLED SALMON 22 GF

pesto crust, roasted tomato risotto, asparagus, balsamic glaze

SMOKED HALF RACK 20

twin mills bbq, mac and cheese, haricot verts

*HAND CUT 8 OZ. FILET MIGNON 26 GF

cabernet butter, garlic mashed potatoes, seasonal veggies

**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.*

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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

PAPAGO ORANGE BLOSSOM †

Huss Brewing Co., Phoenix, AZ | Vanilla Mandarin Wheat | 5% | 15 IBU

SESIÓN CERVEZA

Full Sail Brewing Co., Hood River, OR | Mexican Style Lager | 4.5% | 15 IBU

BROWN SUGAR AMBER †

Uncle Bear's Brewery, Phoenix, AZ | Red Ale | 5.6% | 19 IBU

KILT LIFTER †

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

STELLA ARTOIS

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

UNA MAS

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

ROTATING TAP Ask for details! \$4 a Pint, Every Day 22 oz. 5.5

STONE RIPPER

Stone Brewing, Escondido, CA | Pale Ale | 5.7% | 40 IBU

GUINNESS

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

FRESH SQUEEZED IPA

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

DRAGOON IPA †

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

SAVANNAH MARIE IPA †

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

cans of beer

BUD LIGHT 5

BUDWEISER 5

COORS LIGHT 5

COORS 5

MICHELOB 5

DOS EQUIS 6

CORONA 6

FAT TIRE 6

HEINEKEN 6

HOPNOSH IPA 6

REKORDERLIG PEAR CIDER 6

ANGRY ORCHARD 6

† arizona brewed 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

Simi, California	6	21
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
Wild Horse, California	6.5	23
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
Zaca Mesa Shiraz, California	11	41
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
Banfi Rosa Dessert Red Wine	9	

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

CHOCOLATE MOUSSE 7.5

cookie crumbles, chocolate mousse, whipped cream, angel food croutons

PEACH COBBLER SKILLET 7.5

wood fired peach cobbler, granola crust, vanilla ice cream