

# STARTERS

**Soft Pretzels** .....\$6.95  
Soft pretzel bites, served with a selection of craft beer cheese sauce and a stadium mustard aioli

**Sesame Seared Ahi Tuna**.....\$11.95  
over asian slaw

**Buffalo Chicken Dip** .....\$9.50  
with warm pita and tortilla chips

**GF Bleu Chips** .....\$8.95  
House-made chips with bleu cheese, crispy bacon, green onions, a balsamic drizzle & served with BBQ sauce

**BBQ Pulled Pork Sliders**.....\$9.25  
Slow braised pulled pork with house made BBQ sauce, red onion house made pickles and cole slaw




Pulled Pork Sliders

**Signature Beer Battered Pickles** .....\$6.95  
Our house made pickles, dipped in our signature beer batter. Served with Cajun remoulade.

**GF Wings**..... 6 wings for \$8.95  
10 wings for \$12.50  
Jumbo wings tossed in your choice of house made BBQ, traditional Buffalo or Bourbon-Maple, with crisp celery sticks and Bleu Cheese

**Buffalo Style Cauliflower**.....\$6.95 **GF**  
with Bleu cheese dipping sauce

**Tater Tumblers**.....\$8.25   
Topped with sharp Cheddar, bacon and scallions. Served with Ranch and house made BBQ



Tater Tumblers

**Hummus Plate** .....\$9.95  
Homemade hummus, olive tapenade, and a sundried tomato spread served with flatbread



Wings

**GF**



Gluten Friendly

Featured Items

- Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. A service charge of 18% will be added to parties of 6 or more
- Raw or undercooked shellfish, fish, chicken, beef, pork can contain food borne illnesses.
  - Please inform your server of any food allergies.
  - Ask your server for a list of gluten-free options.

# SOUPS & SALADS

Tomato Basil ..... Cup \$5.00  
Bowl \$7.00

Hearty Chicken Noodle..... Cup \$5.00  
Bowl \$7.00



**Spinach Salad .....\$10.95**  
Baby spinach greens with red pepper, bleu cheese, dried cranberries and warm bacon vinaigrette

**Asian Chop Chicken .....\$12.95**  
Teriyaki grilled chicken, snow peas, scallions, mandarin orange, red pepper, sesame seeds and wonton strips over field green and Romaine mix with honey-ginger dressing

**Cobb Salad.....\$12.95**  
Grilled chicken, roasted corn, avocado, hardboiled egg, bleu and cheddar cheeses, tomatoes and crisp bacon served with your choice of dressing



Cobb Salad

**Heirloom Caprese Salad .....\$11.95**  
Fresh Burrata mozzarella, olive oil, fresh basil, balsamic drizzle and cracked pepper

**Classic Wedge Salad .....\$8.95**  
Iceberg wedge with bacon, tomato, Bleu cheese dressing with crumbles and a balsamic glaze drizzle on top

**Kale & Cranberry .....\$12.95**  
Baby kale with goat cheese, dried cranberry, cucumber, candied pecans, and red pepper with strawberry vinaigrette

**Seared Ahi Tuna .....\$17.50**  
Thinly sliced, seared Ahi over field greens with red pepper, red onion, tomato, cucumber and sesame seeds. Wasabi vinaigrette



Grilled Caesar Salad

**Grilled Caesar Salad .....\$9.95**  
Grilled Romaine with homemade croutons  
chicken - add on \$4.95  
shrimp - add on \$6.95

**Mixed Grill Salad .....\$15.95**  
Grilled steak & chicken, with sautéed onions and mushrooms, tomato and sharp cheddar over mixed greens served with Bleu cheese dressing


- Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. A service charge of 18% will be added to parties of 6 or more
- Raw or undercooked shellfish, fish, chicken, beef, pork can contain food borne illnesses.
  - Please inform your server of any food allergies.
  - Ask your server for a list of gluten-free options.



# FLATBREADS



Margherita  
Flatbread

**Margherita** .....\$9.95   
Heirloom tomatoes, basil and balsamic drizzle

**Pepperoni & Pepper** .....\$9.95  
Pepperoni, pepperoncini rings, spicy marinara and red pepper flakes


**The Big Sal** .....\$10.95  
Pepperoni, Italian sausage, meatballs and spicy marinara

**BBQ Chicken** .....\$9.95  
Grilled chicken with house made BBQ, bacon, diced tomatoes. Topped with onion straws and drizzled with a little extra BBQ sauce

**Roasted Red Pepper Chicken** .....\$9.95   
Roasted red pepper cream, grilled chicken, spinach and mushrooms

**Pear & Bleu** .....\$9.95  
Creamy Alfredo, roasted pear, bacon and bleu cheese crumbles


# PIZZA


 **Pepperoni Pizza** .....\$10.95  
A classic loaded with pepperoni

**Hawaiian Chicken Pizza** .....\$13.95  
Grilled chicken, bacon, pineapple, jalapeno and ham

**The Meat Pizza** .....\$13.95  
Pepperoni, Italian sausage, Canadian bacon, meatballs with pepperoncini rings

**Pulled Pork Pizza** .....\$12.95  
BBQ Pulled pork, red onion, jack and cheddar cheese. Housemade pickles on the side

**Ranch Chicken Pizza** .....\$12.95   
Grilled chicken, red onion, jack and cheddar cheeses and bacon. Drizzled with BBQ ranch dressing

**The Traditional Pizza** .....\$12.95   
With pepperoni, Italian sausage, mushroom, onion

**Veggie Pizza** .....\$10.95  
Mushrooms, red peppers, onions, black olives and sliced tomatoes

**White Pizza** .....\$10.95  
Olive oil and herb coated crust, mushroom, sliced tomatoes, spinach with Alfredo drizzle & shaved Parmesan

Pepperoni  
Pizza



- Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. A service charge of 18% will be added to parties of 6 or more
  - Raw or undercooked shellfish, fish, chicken, beef, pork can contain food borne illnesses.
  - Please inform your server of any food allergies.
  - Ask your server for a list of gluten-free options.



**All American  
Burger**

# BURGERS

*All Burgers and Sandwiches served with our  
Hand-cut fries. Tasty Tater Tumblers additional \$2.00.*

## **All American Burger..... \$10.95**

Choice of cheese with lettuce,  
tomato, red onion and house made  
pickles

## **Bacon Cheddar Burger..... \$11.95**

Thick crispy bacon, sharp cheddar  
cheese with lettuce, tomato and onion



## **Taphouse Signature Burger..... \$12.95**

Bacon, smoked Gouda cheese, fried  
egg, onion straws and house made BBQ

## **Bacon & Bleu Burger..... \$12.95**

Thick crispy bacon, bleu cheese with  
lettuce, tomato and onion

## **Pig & Cow Burger .....\$13.50**

Burger with BBQ pulled pork, red onion  
and house made pickles

## **Mushroom Swiss Burger .....\$13.50**

Grilled Portobello cap, Swiss cheese, lettuce,  
tomato

## **5 Alarm Fire Burger .....\$11.95**

Ghost pepper rubbed patty with jalapenos,  
pepper jack cheese, lettuce, tomato, and spicy  
mustard mayo

## **Portabello Stack .....\$11.95**

Marinated and grilled Portabello cap with sliced  
onion, avocado, baby field greens and red  
pepper aioli



**Classic Reuben**

# SANDWICHES

## **BBQ Pulled Pork.....\$10.95**

Slow braised pork, house made BBQ sauce,  
red onion and house made pickles on a toasted  
bun with a side of cole slaw.

## **Big Meatball Sub .....\$10.95**

House made meatballs, smothered in marinara,  
with provolone and mozzarella cheese melted  
on top

## **Classic Reuben .....\$10.95**

Thin sliced corned beef or roasted turkey with  
sauerkraut, Swiss cheese and 1000 Island  
dressing on marbled rye bread

## **Ciabatta Chicken .....\$10.95**

Chicken, fresh mozzarella, parmesan crusted  
tomato, spinach and pesto aioli on toasted  
ciabatta

## **Mahi Mahi Club.....\$11.95**

Seared Mahi with bacon, melted provolone  
cheese, and creamy coleslaw on a ciabatta  
bun

## **Taphouse Cheese Steak ..... \$10.95**

Shaved beef, caramelized onion and red  
pepper with provolone cheese on a hoagie roll.

## **Grilled Chicken Club..... \$9.95**

Grilled Chicken and bacon on Texas toast with  
lettuce, sliced tomato and mayo

## **Street Tacos..... \$10.95**

Your choice of chicken, mahi-mahi or barbacoa  
in a soft corn tortilla with pico and sour cream

- Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. A service charge of 18% will be added to parties of 6 or more
- Raw or undercooked shellfish, fish, chicken, beef, pork can contain food borne illnesses.
  - Please inform your server of any food allergies.
  - Ask your server for a list of gluten-free options.

# ENTRÉES

## Southern Fried Chicken & Waffles .....\$11.95

Crispy, buttermilk fried chicken breast, southern gravy over a Belgian waffle, with bourbon maple syrup

## GF Honey Roasted Chicken.....\$12.95

Honey roasted chicken with garlic mashed potatoes

## Parmesan Chicken .....\$14.95

Parmesan panko crusted chicken breast with marinara and melted fresh mozzarella. Served with a side of herb buttered linguini

## GF Taphouse Flat Iron.....\$16.95

10 ounce flat iron steak served with grilled asparagus

## GF Classic Strip Steak .....\$25.95

12 ounce strip steak with crispy fried redskin potatoes

## GF Ribeye .....\$26.95

14-ounce ribeye steak, rich and well marbled with crispy fried redskin potatoes



Chipotle  
Maple Glazed  
Salmon

## Chipotle Maple Glazed Salmon .....\$18.95

Salmon filet with grilled asparagus, served over a red pepper, sun-dried tomato and spinach cous cous

## Baby Back Pork Ribs

Full Rack.....\$23.95

Half Rack .....\$18.50

Tender baby back ribs in our house made BBQ sauce served with garlic mashed potatoes and the full rack comes with fire roasted corn

## Basil Garlic Pork Chops.....\$21.95 GF

12 ounce chop served with crispy fried redskin potatoes

## Blurred Vision Kolsch

Fish & Chips .....\$13.95

Blurred Vision Kolsch beer battered, crispy cod with French fries and cole slaw

## Grilled Mahi-Mahi & Shrimp.....\$21.95

Mahi with shrimp, red onion, tomatoes, and mushrooms sautéed in a light lemon sauce. Served over cous cous

## SIDES:

Your choice of:

Mashed Potatoes, Crisp Fried Redskin Potatoes, Hand Cut French Fries or Cous Cous.....\$3.50

Grilled Asparagus .....\$4.50

Tater Tumblers.....\$5.50

Loaded Tater Tumblers.....\$7.50

Mushrooms or onions .....\$2.50

Caesar Salad .....\$4.00


House Salad .....\$4.00

Wedge Salad .....\$6.00

- Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. A service charge of 18% will be added to parties of 6 or more
- Raw or undercooked shellfish, fish, chicken, beef, pork can contain food borne illnesses.
  - Please inform your server of any food allergies.
  - Ask your server for a list of gluten-free options.



# PASTAS

-  **Twenty/20 Rigatoni** .....\$14.95  
Rigatoni tossed with grilled chicken, mushrooms and spinach in a roasted red pepper cream sauce.



Twenty/20 Rigatoni



Lobster  
Mac & Cheese

- Lobster Mac & Cheese** .....\$18.95  
Langostino Lobster and creamy Sherry cheese sauce over cavatappi pasta, topped with seasoned cracker crumbs and oven baked

- Bacon and Bleu Mac & Cheese** .....\$13.95  
Crispy bacon and creamy bleu cheese sauce over cavatappi pasta, topped with diced pear, cracker crumbs and oven baked

- Shrimp Mediterranean** .....\$16.95  
Shrimp, garlic, sun-dried tomatoes, roasted artichoke hearts, caramelized onions, feta and spinach tossed in linguini

- Chicken Pancetta** .....\$15.95  
Grilled chicken breast with crisp pancetta, mushrooms, sun-dried tomatoes in a garlic cream sauce, served over linguini

- Linguini Marinara** .....\$14.95  
With meatballs

- Buffalo Chicken Mac & Cheese** .....\$13.95  
Grilled buffalo chicken in a creamy cheese sauce

-  **Taphouse Mac & Cheese** .....\$10.95  
Cavatappi pasta in rich, creamy cheese sauce

- Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. A service charge of 18% will be added to parties of 6 or more
  - Raw or undercooked shellfish, fish, chicken, beef, pork can contain food borne illnesses.
    - Please inform your server of any food allergies.
    - Ask your server for a list of gluten-free options.

# TWENTY/20

TAPHOUSE

is proud to offer

## Locally Crafted & Draft Beers

### BOTTLES & CANS

\$3.50 Domestic; \$4.50 Import

Make "The Decision" ...\$10.00

Four 2.5oz samples of our draft beer;  
then choose 16oz of your favorite.

WE HAVE 20 DRAFTS TO CHOOSE FROM!

16oz 22oz

### CIDERS & FRUIT BEER

Saugatuck Lucky Stone Cider Draft, 6.2% ABV .....\$6.50 .....\$8.50

Fat Head Bumbleberry Draft, 5.3% ABV .....\$6.25 .....\$8.25

*Fat Head Brewery, Cleveland OH*

### PALE LAGER

Bud Light Draft, 4.2 ABV .....\$4.00 .....\$6.00

Miller Lite Draft, 4.17 ABV .....\$4.00 .....\$6.00

### BLONDE ALE & LAGERS

Gambits Peak Blond Ale Draft, 5.0 ABV .....\$6.00 .....\$8.00

*Scenic Brewery, Canton OH*

### WHEAT BEER

Blue Moon Draft, 5.4 ABV .....\$6.50 .....\$8.50

### PALE ALE

#### OUR HOUSE BEER!

Blurred Vision, Twenty/20 Kolsch Draft .....\$5.00 .....\$7.00

*Royal Docks Brewery, Canton OH*

Cascade Pale Ale .....\$6.00 .....\$8.00

*Canton Brewery, Canton OH*

### IPA'S & SESSION IPA'S

Tanglefoot IPA Draft, 7.0 ABV .....\$5.00 .....\$7.00

*Royal Docks Brewery, Canton OH*

Columbus IPA Draft, 6.5 ABV .....\$6.50 .....\$8.50

*Columbus Brewery, Columbus OH*

#### Heavy Seas Cross Bones Session

IPA Draft, 4.5 ABV .....\$6.00 .....\$8.00

Du Claw Blood Orange IPA Draft, 6.5 ABV .....\$6.00 .....\$8.00

Jackie O's Mystic Mama IPA Draft, 7.0 ABV .....\$6.00 .....\$8.00

*Jackie O's Brewery, Athens OH*

### AMBER ALES & LAGERS

Thirsty Dog Labrador Lager Draft, 6.0 ABV .....\$6.00 .....\$8.00

*Thirsty Dog Brewery, Akron OH*

Bedhead Red Draft 5.9 ABV .....\$6.50 .....\$8.50

*Largerhead Brewery, Medina OH*

Kentucky Bourbon Ale Draft 8.2 ABV .....\$7.00 .....\$9.00

New Belgium Fat Tire Amber Ale Draft 5.2 ABV .....\$6.50 .....\$8.50

### BROWN ALES & DARK LAGERS

Dogfish India Brown Ale Draft, 7.2 ABV .....\$6.50 .....\$8.50

### PORTER & STOUTS

Guinness Stout Draft 6.0 ABV .....\$6.25 .....\$8.25

Babayaga Porter .....\$6.00 .....\$8.00

*Royal Docks Brewery, Canton OH*

### Ciders & Fruit Beer

Strongbow Gold Cider .....\$5.75

Fruil Strawberry Beer .....\$5.75

### Pale Lager

Coors Lite, 4.2 ABV .....\$3.50

Corona, 4.6 ABV .....\$4.50

Heineken, 5.4 ABV .....\$4.50

Budweiser, 5.0 ABV .....\$3.50

Bud Light, 4.2 ABV .....\$3.50

Miller Light, 4.2 ABV .....\$3.50

### Blonde Ale and Lagers

Lot 21 Blond Ale, 5.5 ABV .....\$5.75

*Millersburg OH*

Stella Artois, 5.0 ABV .....\$4.50

Labatt Blue, 5.0 ABV .....\$4.50

### Wheat Beer

Weihenstephan Hefe Weiss, 5.4 ABV .....\$5.75

### Pale Ale

Casacade Pale Ale .....\$5.75

*Canton Brewery, Canton OH*

### IPA's and Session IPA's

Fat Head Head Hunter IPA, 7.0 ABV .....\$5.75

White Rajah, West Coast IPA, 6.8 ABV .....\$5.75

*Brew Kettle Brewery, Strongsville OH*

Deschutes Hop Slice Session IPA, 4.5 % .....\$5.75

### Amber Ales and Lagers

Great Lakes Dortmunder 5.8 ABV .....\$5.75

*Great Lakes Brewery, Akron OH*

Sam Adams Boston Lager 4.9 ABV .....\$5.75

Andes Ascent Amber Ale 5.6 ABV .....\$5.75

Yuengling Traditional Lager 4.5 ABV .....\$3.50

### Porter and Stouts

Left Hand Milk Stout 6.0 ABV .....\$5.75

Duclaw Sweet Baby Jesus 6.5 ABV .....\$5.75

### Seasonal and Specialty

Sam Adams Seasonal varies .....\$5.75

Heavy Seas Seasonal varies .....\$5.75

Not Your Father's Rootbeer, 5.9 ABV .....\$5.75

Michelob Ultra Light .....\$3.50



## Specialty Cocktails

### MANGO MARGARITA ..... \$9.00

Served on the rocks with Patron and a Sriracha rim for a salty and spicy kick!

### THE MS. BOILERMAKER ..... \$10.00

The other "better half" made with passion fruit puree and vanilla vodka; served with a shot of prosecco on the side.

### DIRTY D MARTINI ..... \$10.00

We just made it a little more dirty with "drunken" goat cheese stuffed olives

### DOUBLE VISION MARTINI ..... \$9.00

We doubled up on the vodka; citrus and raspberry vodka that is!

### BASIL BUB ..... \$9.00

Ohio's own Watershed Gin, St. Germaine, and our housemade basil simple syrup.

### MULE OF THE MOMENT ..... \$8.00

Ask your server what seasonal mule flavor we are crafting today!

### MOJITO OF THE MINUTE ..... \$8.00

Rum and mint will always be in this cocktail, but ask your server what seasonal ingredient we are adding in!

### ORANGE OLD FASHION ..... \$10.00

An old fashion done our way

### SANGAREE ..... \$9.00

The Twenty/20 version of sangria made with shiraz and Martell VSOP



Dirty D Martini

Bourbon Whiskey Smash

Bloody Mary,  
Side of Beer

## Beertails

### The Canton Boilermaker...\$11

Will you take yours as a dropped shot or enjoy it slowly?

The choice is yours!

A pint of our house beer-Blurred Vision and a shot of Ohio's own Watershed Bourbon Whiskey.

### Largerita...\$8

The best of both worlds with Don Julio Resopado and Thirsty Dog Labrador Lager to create the smoothest margarita

### Bloody Mary, Side of Beer...\$11

Our house made Bloody Mary, garnished with a pepper bacon skewer, served with a 3oz. draft beer of your choice.

### Bourbon Whiskey Smash...\$10

Because adding beer to your bourbon is actually a surprisingly good idea

## Beverages

### SODA ..... \$2.75

Coke, Diet Coke, Sprite, Mr. Pibb  
Barg's Root Beer, Orange Fanta

### Lemonade..... \$2.75

### Raspberry Tea ..... \$2.75

### FRESHLY BREWED TEA ..... \$2.75

### FLOATS ..... \$3.75

Coke Float, Brown Cow Float, Coffee Coke Float  
Fizzy Orange Float

### JUICE ..... \$2.95

Simply Made Orange Juice, Cranberry Juice  
Apple Juice, Grapefruit Juice, Tomato Juice

### Pellegrino ..... \$4.50

### Red Bull ..... \$3.00

### Sugar-free Red Bull ..... \$3.00

### Evian ..... \$3.50

## Non-Alcoholic Cocktails...\$3.00

### CALIFORNIAN ..... Grape juice and Ginger Ale

### JASMINE TEA ..... Turbinado sugar, Jasmine Green Tea, Lemonade & Sprite

### MANGO MIST ..... Lemon juice, Minute Maid Mango smoothie base & Sprite garnished with a lime wedge, an orange wedge and a dusting of chili powder



# *Wines*

*Ask your server for the Reserve Wine List*

## *White Wine*

	6oz GLASS	9oz GLASS	BOTTLE
Vidal Blanc, Terso, Gervasi, OH .....	\$9.00	\$11.00	\$34.00
White Zinfandel, Beringer, CA .....	\$6.00	\$7.50	\$22.00
Villa Pozzi Moscato, Rostello, Italy .....	\$7.00	\$9.00	\$26.00
Reisling, Mosel River, Germany .....	\$7.00	\$9.00	\$26.00
Pinot Grigio, Salmon Creek, CA .....	\$6.00	\$7.50	\$22.00
Sauvignon Blanc, Kim Crawford, New Zealand .....	\$11.00	\$13.50	\$39.00
Chardonnay, Coastal Vines, CA .....	\$5.00	\$6.50	\$18.00
Chardonnay, Josh, CA .....	\$7.00	\$8.50	\$26.00
Chardonnay, Nobel Vines 446, CA .....	\$9.00	\$11.50	\$34.00

## *Red Wine*

	6oz GLASS	9oz GLASS	BOTTLE
Pinot Noir, Nobel Vines 667, CA .....	\$9.00	\$11.50	\$34.00
Shiraz, Oxford Landing, Australia .....	\$7.00	\$8.50	\$26.00
Red Blend, 19 Crimes, Australia .....	\$11.00	\$13.00	\$39.00
Red Blend, Josh, CA .....	\$8.00	\$10.50	\$30.00
Zinfandel, Castle Rock, CA .....	\$7.00	\$9.00	\$26.00
Merlot, Coastal Vines, CA .....	\$5.00	\$6.50	\$18.00
Merlot, Nobel Vines 181, CA .....	\$9.00	\$11.50	\$34.00
Cabernet Sauvignon, Coastal Vines, CA .....	\$5.00	\$6.50	\$18.00
Cabernet Sauvignon, Josh, CA .....	\$8.00	\$9.50	\$30.00
Cabernet Sauvignon, Joseph Carr, CA .....	\$14.00	\$17.00	\$54.00

## *Sparkling Wines*

	6oz GLASS	BOTTLE
Blanc de Blanca, Sofia, CA .....	\$7.00	
Prosecco, Benvolio, Italy .....	\$8.00	\$30.00
Champagne, Moet & Chandon, France .....		\$65.00