The Wheeltapper

WINES BY THE GLASS

Barefoot Prosecco
Citra Merlot
Covey Run Riesling
Dark Horse Rose
Los Alamos Malbec
Mandrarossa Cabernet Sauvignon
Principato Pinot Grigio
Tisdale Chardonnay
Trapiche Sauvignon Blanc
Trinity Oaks Pinot Noir

DRAFT BEER

Blue Point Toasted Lager
Blue Moon
Bud Light
Bronx Pale Ale
Brooklyn Lager
Carlsberg
Coney Island Mermaid Pilsner
Goose Island IPA
Guinness
Harp
Heineken
Lagunitas IPA
Magner's Irish Cider
Sam Adams Seasonal
Smithwick's
Spaten Oktoberfest
Stella Artois

BOTTLED BEER

Amstel Light
Budwiser
Bud Light
Chimay Trappist Ale
Coors Light
Corona
Heineken
Heineken Light
Kaliber (NA)
Kentucky Bourbon Barrel
Magner's Irish Cider
Samuel Adams Boston Lager

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COCKTAILS

CARIBBEAN QUEEN — $13
New Amsterdam peach vodka, Malibu rum, fresh pineapple and cranberry

BASIL BREEZE — $14
Tanqueray gin, St. Germain elderflower liquor, lemon and fresh basil leaves

THE END OF THE LINE — $14
Tullamore Dew Irish whiskey, lime, soda

RUSH HOUR — $14
Stolichnaya vodka, Bailey's, Kahlua and espresso

ROSEMARY RITA — $14
Cuervo gold tequila, triple sec, fresh lime juice and rosemary syrup

IRISH MULE — $14
Tullamore Dew Irish whiskey, fresh lime juice and Gosling's ginger beer

BOURBON NEGRONI — $14
Maker's Mark bourbon, Campari and sweet vermouth

HURRICANE — $14
Bacardi silver rum, fresh pineapple juice, fresh orange juice and grenadine

SOUPS AND SALADS

Don't forget to ask your sever about the soup of the day!

CLASSIC FRENCH ONION SOUP — $10
Served with a garlic crouton and a crust of melted French gruyere cheese

THE WHEELTAPPER HOUSE SALAD — $14
Crisp Romaine lettuce, English cucumbers, cherry tomatoes, julienne carrots, and crumbled blue cheese tossed with horseradish vinagrette, served with a toasted crouton

CALIFORNIA COBB SALAD — $14
Crisp Romaine lettuce, cherry tomatoes, English cucmbers, Cheddar cheese, smoked bacon, hard boiled eggs, and avocado tossed with ranch dressing and served with a toasted crouton

TRADITIONAL CASEAR SALAD — $14
Crisp hearts of Romaine lettuce, Parmiagiano-Regggiano, house made Caesar dressing and a focaccia crouton

QUINOA SALAD — $14
Crisp garden greens, shaved fennel, dried cranberries, carrots, candied pecans, and fresh steamed quinoa tossed in a citrus vinaigrette

Add to any salad; Chicken $5, Salmon $8, Steak $9, Grilled Shrimp $10

ENTREES

THE WHEELTAPPER STOPPER CHILI — $19
Chili spiced beef slow braised in a Jalapeno, pimento and tomato spiced reduction, topped with sour cream and a Monterey jack and cheddar cheese melt served with olive oil drizzled French bread

ROASTED CHICKEN & CARAMELIZED VEGETABLE POT PIE — $21
Fresh roasted chicken with green peas, carrots and button mushrooms

CEDAR PLANK SALMON — $26
Fresh Atlantic salmon grilled on a seasoned cedar plank, brushed with lemon sage butter, served with grilled Holland asparagus and creamy mashed potatoes

PEPPERCORN STEAK — $39
Pepper crusted sirloin steak pan seared and served with potatoes, grilled asparagus and a Jameson green peppercorn sauce

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

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Burgers and Sandwiches

All sandwiches come with Kosher style half pickle!

THE BARE ESSENTIAL BURGER — $15
8 oz. of 100% Angus ground beef with lettuce, tomato and onion on a brioche bun

BLEAT — $17
Crisp hickory smoked bacon, green leaf lettuce, sliced avocado, a fried egg and sliced tomatoes on toasted marble rye bread with Jameson whiskey mayo ketchup

CLASSIC REUBEN — $18
Thinly sliced corn beef, sauerkraut, Swiss cheese and Russian dressing on grilled marble rye

GRILLED CHICKEN CLUB — $18
Fresh slices of herb grilled chicken with lettuce, tomato, cranberry mayonnaise and hickory smoked bacon layered on toasted whole wheat bread

TURKEY MELT — $19
Charred turkey burger smothered in caramelized onions, American cheese, sliced pickles, and the house special sauce on butter grilled brioche bread

THE CLASSIC FRENCH DIP — $19
Thinly sliced Angus beef topped with mushrooms in a red wine reduction and house made horseradish mayo layered on a toasted brioche bun, served with warm rosemary jus and house made potato chips

THE SRIRACHA FRIED CHICKEN SANDWICH — $19
Panko crusted chicken breast, fried or grilled, with lettuce, tomato, onion, and pickled jalapenos layered on a ciabatta roll with sriracha mayo

TIJUANA SHRIMP ROLL — $20
Lightly grilled tiger shrimp and warm corn and kidney bean relish, served on a toasted ciabatta roll with chipotle mayonnaise and melted mozzarella

MAHI MAHI SANDWICH — $20
Seared Mahi Mahi fillet topped with lettuce, tomato and red onion with a spicy creole mayo on a toasted ciabatta roll

Six $ Sides

Creamy Mashed Potato
Sauteed Seasonal Vegetables
Beer Battered Onion Rings
Crispy Sweet Potato Fries
French Fries

Irish Classics

SHEPHERD'S PIE
Seasoned ground beef with green peas and carrots topped with creamy mashed potatoes and baked in a mini cast iron pot, served with a French bread baton
$20

IRISH BREAKFAST
White and black pudding with Irish Sausage and bacon, grilled tomato and two eggs cooked to order served with homemade Irish brown bread
$21

TRADITIONAL CHICKEN CURRY
Diced chicken in a sweet curry sauce, with apple and raisins served with a side of rice pilaf
$21

TRADITIONAL FISH & CHIPS
Fresh beer battered cod with crisp put style fries served with a house made tartar sauce and malt vinegar
$22

Appetizer Platters

Buffalo Wings, Sliders and Mozarella Sticks enough for 3 people $29, 5 people $39, and 7 people $59

Appetizers

THE WHEELTAPPER POUTINE — $14
Pub style steak fries topped with beef gravy, shredded Irish port cheddar and blue cheese crumble

MOZZARELLA CAPRESE — $16
Sliced beef steak tomatoes, fresh mozzarella and basil drizzled with a honey balsamic reduction

MOZZARELLA STICKS — $16
Fresh homemade panko crusted mozzarella cheese served with a spicy marinara sauce

MARGHERITA PIZZA — $16
Homemade tomato sauce, roma tomatoes, buffalo mozzarella and fresh basil

SLIDER SAMPLER — $16
Three angus beef sliders: Vermont Cheddar, Swiss & Gruyere

CRISPY CHICKEN TENDERS — $16
Served with a honey mustard dipping sauce

CHICKEN QUESADILLAS — $16
Grilled chicken, roasted corn, shredded Cheddar & Monterey Jack cheese in a crisp flour tortilla
Substitute: Flat Iron Steak **$3**, Grilled Shrimp **$4**

FRIED CALAMARI — $16
Served with a spicy marinara dipping sauce

IRISH POTATO SKINS — $16
Russet potato skins filled with creamy mashed potatoes topped with Guinnes Stout cheddar, Irish bacon, sour cream & crisp fried leeks

WINGS YOUR WAY — $16
Pick from our two homemade sauces, both served with celery and carrots
Traditional Hot Sauce
or
Sweet Chili Sauce

SANTA FE NACHOS — $18
Spicy beef chili over fried tortilla chips topped with roasted sweet corn salsa, spicy cheddar, Monterey Jack cheese, sour cream & our homemade guacamole