

TAYLOR'S

Tap & Grill

WHEATFIELD, NEW YORK ~ ESTABLISHED 2014

MENU Winter 2023

LET’S GET STARTED

HOUSE-MADE PIZZA “TRUNKS” EGG ROLL WRAP FILLED WITH PEPPERONI, MOZZARELLA CHEESE, SERVED WITH A SIDE OF MARINARA & TOPPED WITH PARMESAN CHEESE. 14

STEAK AND CHEESE “TRUNKS” EGG ROLL WRAP FILLED WITH STEAK, CHEESE, LETTUCE, TOMATO AND ONION, SERVED WITH A SIDE OF HOUSE-MADE CREAMY ITALIAN. 15

CARRIBEAN COCONUT SHRIMP JUMBO SHRIMP DIPPED IN SWEET COCONUT SERVED WITH ZESTY TROPICAL MARAMALADE. 14.5

BIERGARTEN SOFT PRETZEL GIANT SOFT PRETZEL SERVED WITH HONEY MUSTARD, RANCH & HOUSE-MADE QUESO. 12

“NACHO” AVERAGE PUB NACHOS LIGHT & CRISPY TORTILLA CHIPS TOPPED WITH CHEDDAR JACK CHEESE & QUESO, JALAPEÑOS, SOUR CREAM & SALSA, LETTUCE, TOMATOES & ONIONS AND CHOICE OF CHICKEN, CHILI (WHEN IN SEASON), OR BBQ PULLED PORK. 15

FRESH MOZZARELLA TRIANGLES HOUSE-MADE PRETZEL & PANKO CRUSTED MOZZARELLA SERVED WITH A SIDE OF MARINARA & TOPPED WITH PARMESAN CHEESE. 11

LOADED TOTS TATER TOTS SMOTHERED IN APPLEWOOD BACON & CHEDDAR JACK CHESE WITH A SIDE OF SOUR CREAM. 12

TAYLOR’S POUTINE HAND CUT FRIES TOPPED WITH YANCEY’S FANCY CHEESE CURDS & PIPING HOT GRAVY. 11

CHIPS & DIP HOUSE-MADE CRISPY POTATO CHIPS SERVED WITH BUFFALO’S OWN BISON FRENCH ONION DIP. 12

BASKET OF FRIES 7

SOUPS, SALADS & SUCH

CHEF’S SOUP OF THE DAY SERVED IN A CROCK. 7

FRENCH ONION SOUP TOPPED WITH MELTED PROVOLONE & HOUSE-MADE CROUTONS SERVED IN A CROCK. 9

CHEF’S HOMEMADE CHILI TOPPED WITH MELTED CHEDDAR CHEESE SERVED IN A CROCK 9

TAP BURGER SALAD MIXED GREENS, TOPPED WITH OUR TAP BURGER, AMERICAN CHEESE, RED ONION, CHOPPED PICKLES & TOMATOES, WITH CHOICE OF DRESSING. 17

GOAT CHEESE & CRANBERRY MIXED GREENS WITH APPLE SLICES, PANKO & WALNUT CRUSTED GOAT CHEESE BALLS, DRIED CRANBERRIES, CANDIED WALNUTS WITH CRANBERRY VINAIGARETTE DRESSING. 16

PITTSBURG STEAK SALAD MIXED GREENS TOPPED WITH TENDER STEAK TIPS, HOUSE CUT FRENCH FRIES, ONION STRAWS, TOMATOES & MOZZARELLA CHEESE WITH RIVIERA DRESSING. 19

CHEF SALAD MIXED GREENS WITH TOMATOES, CUCUMBERS, MOZZARELLA CHEESE & HOUSE-MADE CROUTONS. 13

TRADITIONAL CAESAR ROMAINE HEARTS, PARMESAN CHEESE & HOUSE-MADE CROUTONS WITH CAESAR DRESSING. 13

~ADD TO ANY SALAD

CHOICE OF DRESSING: HOUSE-MADE CRANBERRY VINAIGRETTE, RANCH, BLEU CHEESE, ITALIAN, BALSAMIC VINAIGRETTE, POPPYSEED, 1000 ISLAND, FRENCH, HONEY MUSTARD & RIVIERA

STEAK TIPS 9

CHICKEN 7

CHICKEN TENDERS 6

SALMON 8~

EXTRA DRESSING 1

TAYLOR’S TENDERS & WINGS

TAYLOR’S TENDERS (4) HAND CUT & HAND DIPPED TENDERS SERVED WITH HOUSE CUT FRIES, DIPPING SAUCE & BLEU CHEESE. 14 (SERVED WITH CELERY UPON REQUEST)

JUMBO HAND-RUBBED CHICKEN WINGS (SERVED WITH CELERY & BLEU CHEESE)

SINGLE(10) 16

DOUBLE(20) 30

CHOICE OF SAUCE: EXTRA HOT, HOT, MEDIUM, MILD, TAYLOR’S SIGNATURE BBQ HOT, TEQUILA BBQ, JAMESON HONEY GLAZE, SWEET BABY RAYS, GARLIC PARMESAN, SWEET CHILI, DRY CAJUN RUB, HONEY GARLIC & MANGO HABENERO

TAYLOR’S TAP EXCLUSIVE PB & J WINGS AND TENDERS ~THAI PEANUT WITH RASPERRY CHIPOTLE JELLY (BLEU CHEESE NOT INCLUDED)

EXTRA SAUCE 1

EXTRA BLEU CHEESE 1

FLAT BREADS

CHICKEN BACON RANCH GRILLED CHICKEN, CARMELIZED ONIONS, BACON & RANCH DRESSING WITH MOZZARELLA CHEESE. 14

CAPRESE RED SAUCE, FRESH MOZZARELLA & FRESH BASIL, DRIZZLED WITH BALSAMIC GLAZE. 13

BLACK & BLEU WHISKEY BACON JAM, STEAK, BLEU CHEESE CRUMBLES, APPLEWOOD BACON & WHOLE GRAIN MUSTARD. 15

VEGGIE GOAT CHEESE, GARLIC, RED ONION, ROASTED RED PEPPERS, TOMATOES & BABY SPINACH WITH BALSAMIC GLAZE. 15

BUFFALO CHICKEN OUR TAYLOR’S TENDERS, MEDIUM SAUCE & BLEU CHEESE CRUMBLES TOPPED WITH MOZZARELLA CHEESE. 14

SERVING: PEPSI, DIET PEPSI, SIERRA MIST, DR. PEPPER, MOUNTAIN DEW, BRISK, RASPBERRY BRISK, PINK LEMONADE & UNSWEET TEA

FEATURING: JOHNNIE RYAN (NIAGARA FALLS) BOTTLED ROOT BEER, ORANGE & CREAM SODA