

Monday-Thursday: 11am-11pm
 Friday-Saturday: 11am-12am
 Sunday: 11am-10pm

TAPHOUSE on the EDGE

574.247.9293

1803 S Bend Ave, South Bend, IN 46637

taphouseontheedge.com



APPETIZERS

PARMESAN TRUFFLE FRIES
 parmesan cheese, truffle oil, truffle aioli 9

PORTABELLA FRIES
 beer battered, chipotle ranch 8.5

GARLIC PARMESAN SHRIMP
 baked shrimp, garlic parmesan cheese, pretzel stick 9

ZESTY SHRIMP
 battered, crispy fried, zesty sauce 8.5

NORTH OF THE BORDER NACHOS
 chorizo, smoked pulled pork, black bean and corn pico de gallo, mango, sweet pickled jalapeños, chipotle ranch, queso 13



DAN'S LOADED...TOTS
 queso, bacon, sour cream, sweet pickled jalapeños 7

LOADED FRIES
 cheddar cheese sauce, bacon, sour cream, scallions 7

BEER BATTERED ONION RINGS
 beer battered, chipotle ranch 7

QUESO & CHIPS
 homemade queso dip, tortilla chips 8.5

GARLIC PARMESAN BREAD
 garlic parmesan cheese, marinara 7.5

FRIED PICKLE CHIPS 7.5

PRETZELS & CHEESE 7.5

MOZZARELLA STICKS 7.5

ELOTE FRITTERS
 breaded Mexican Street corn, cayenne lime aioli, queso fresco, fresh cilantro, red pepper 8

WINGS
 ten fresh wings tossed with your favorite sauce 13

BONELESS WINGS
 fresh chicken breasts, hand cut, crispy batter, deep fried, celery, bleu cheese 8.5

WING SAUCES — original, hotter than hot, thai chili, teriyaki, bbq, honey garlic, garlic parmesan

CHEF BURGERS

served on brioche bun with choice of side
 gluten-free buns available

lettuce, tomato, onion upon request
 burgers prepared medium unless otherwise specified

black bean patty or chicken breast available for any burger



BACON BLEU CHEESE
 half pound prime rib burger, blackened seasoning, applewood smoked bacon, bleu cheese crumbles 12.5

BACON BACON BACON
 half pound prime rib burger, applewood smoked bacon, pepper bacon, bacon jam, cheddar 13.5

MUSHROOM MUSHROOM
 half pound prime rib burger, sautéed portabella mushroom, truffle aioli, gruyere 12.5

CHEESEBURGER
 half pound prime rib burger, cheddar 10

BURGER OF THE MONTH
 ask your server or bartender for the details

BITE YOUR FACE
 half pound prime rib burger, pepper bacon, ghost pepper cheese, sweet pepper relish, frizzled jalapeños, boom sauce 13.5

PB & J BURGER
 half pound prime rib burger, bacon jam, peanut butter, cheddar 12

MONTE CRISTO BURGER
 half pound prime rib burger, prociutto, gruyere, maple bacon dijon, custard fried bun, powdered sugar, served w/jalapeno raspberry jam on side 13

BLACK BEAN BURGER
 guacamole, chipotle ranch, corn and bean pico 10

BIG OL' TAPHOUSE MELT
 ONE pound of prime rib burger, two grilled cheese buns, american, cheddar, gruyere, thousand island, caramelized onion, extra napkins 16



SIDES

- FRIES
- TOTS
- SIDE SALAD
- CUP OF SOUP

ADD 2:

- FRENCH ONION SOUP
- LOADED FRIES
- LOADED TOTS
- BALSAMIC BACON BRUSSEL SPROUTS
- STEAMED BROCCOLI

MONSTER MELT CHALLENGE

MONSTER MELT CHALLENGE
 \$25 Finish it in 20 minutes or less, and it's FREE!

Professional Food Challenger Randy Santel
RANDY'S MONSTER MELT CHALLENGE
 \$40 Finish it in 30 minutes or less, and it's FREE!

Check out @randysantel on Facebook, Instagram, Twitter and YouTube



We do not list every ingredient. Please notify your server of any allergies. Consuming raw or undercooked meats: beef, poultry, seafood, or eggs may increase your risk of foodborne illness.





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SALADS

CHICKEN SALAD
grilled chicken, spring mix, tomatoes, carrots, cheddar cheese, broccoli, pretzel stick 10

TACO SALAD
chipotle ranch, romaine, chorizo, black bean and corn pico, cheddar, green onion, crushed chips, fresh cilantro, tomato 10

NEW AGE HIPSTER SALAD

spring mix, red onion, bacon balsamic brussel sprouts, apples, pears, goat cheese, carrots, toasted almonds, white balsamic vinaigrette 10



SICILIAN SALAD
romaine, mozzarella, provolone, parmesan, salami, tomatoes, pepperoncini, Italian dressing 10

CAESAR SALAD*
grilled seasoned chicken, romaine, carrots, homemade croutons, parm crisp, caesar dressing, pretzel stick 10
**Taphouse on the Edge will donate \$1 to JDRF (Junior Diabetes Research Foundation) for every Caesar salad sold*

SALAD DRESSINGS: ranch, italian, french, white balsamic vinaigrette, caesar, bleu cheese, fat free ranch, oil & vinegar

SOUPS

SOUP OF THE DAY
chef's choice Cup 4 | Bowl 6

CHILI OF THE DAY
Cup 4 | Bowl 6

RED PEPPER SMOKED GOUDA
tomatoes, red peppers, smoked gouda Cup 4 | Bowl 6

GARDEN FRESH VEGETABLE
fresh vegetables, seasonings Cup 3 | Bowl 5

FRENCH ONION
homemade croutons, provolone Bowl 5.5

SOUP SAMPLER

chili of the day, red pepper smoked gouda, french onion, pretzel stick 6.5

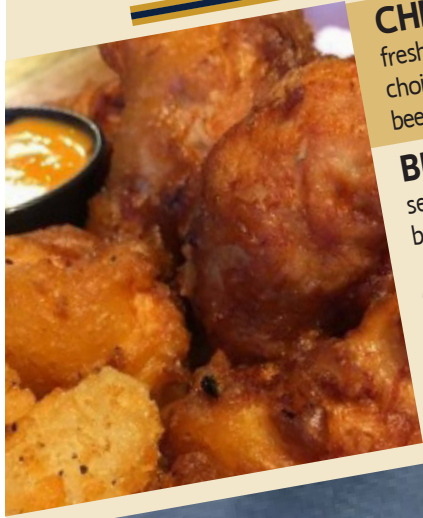
ENTREES

FISH & CHIPS
lightly breaded pollock, fries, coleslaw fried | cajun fried 11

CHICKEN STRIPS
fresh chicken tenders, hand cut, side choice
beer battered | grilled 10

BROILED WHITE FISH
seasoned pollock
broiled | cajun broiled 11

JAMBALAYA
Chicory Café's most popular dish!
chicken, ham, andouille sausage, rice, cornbread
bowl 10 | cup 7.5



TAPHOUSE STEAK WITH TRUFFLE MASHED POTATOES
8oz Hungarian mushroom glazed steak served with steamed broccoli and a choice of soup or salad 16

VEG'IN
grilled portabella, red pepper, zucchini, yellow squash, red onion, basil and bell pepper couscous, balsamic reduction 10

GRILLED SALMON
basil and bell pepper couscous, side choice 16

FLATBREADS

MARGHERITA FLATBREAD 10

BBQ CHICKEN FLATBREAD 12

Ask your server about the Chef Featured Flatbread.

Ask your server for our dessert menu.

SANDWICHES

BLACKENED SHRIMP TACOS
creole cream, cilantro lime slaw, 11

AVOCADO CHICKEN SANDWICH
grilled chicken breast, applewood smoked bacon, avocado, basil aioli 10.5

TURKEY CLUB CROISSANT
turkey, applewood smoked bacon, swiss, guacamole, lettuce, tomato 10.5

CHICKEN & BACON
fried chicken breast, applewood smoked bacon, pepper jack cheese 10.5

SHAVED PRIME RIB
prime rib, sautéed portabella mushrooms, swiss 13

HAM & CHEESE
smoked and grilled virginia ham, prosciutto, gruyere cheese, maple bacon dijon, toasted french roll 10

AVOCADO BLT
applewood smoked bacon, avocado, basil aioli 9.5



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