



266 E. 4<sup>th</sup> Street, Bridgeport, PA 19405

**LUNCH & DINNER**

p: (610) 277-2323

taphouse23.com

## STARTERS

- CHICKEN WINGS** (6 or 12) *Choice of: Mild, Hot, Hot & Honey, BBQ, Garlic Parmesan, or Mango Habanero* ..... 6 wings \$7  
Award winning Jumbo Wings, served with Blue Cheese and Celery ..... 12 wings \$13
- CHEESE STEAK EGG ROLLS** ..... \$8  
Shaved Filet Mignon with Caramelized Onions and American Cheese in an Eggroll Wrapper, served with our Spicy Ketchup
- CRISPY FRIED CALAMARI** ..... \$12  
Fresh Calamari fried with Italian Long Hots, served with a Spicy Marinara
- WILDFIRE SHRIMP** ..... \$12  
Lightly Fried Rock Shrimp, tossed in our Spicy Sriracha Aioli on a bed of Napa Cabbage
- AHI TUNA WONTONS** (4) ..... \$12  
Ahi Tuna tossed in a Spicy Sriracha Aioli, served over Diced Avocado in a Crisp Wonton
- HOUSE MADE MOZZARELLA PLANKS** (4) ..... \$9  
Handmade Mozzarella, served with Marinara Sauce
- CHICKEN FINGERS** (3) *Choice of: Wing Sauce or Plain* ..... \$8  
Served plain or with your choice of Wing Sauce, with Blue Cheese Dressing and Celery
- NACHOS** *Choice of: Pulled Chicken Tinga or Taco Beef* ..... \$12  
Choice of Pulled Chicken Tinga or Taco Beef, served with Corn Tortilla Chips, Black Beans, Jalapeños, and Pepper Jack Cheese, topped with Pico de Gallo and a side of Guacamole and Sour Cream
- MUSSELS** (24+) *Choice of: Spicy Marinara or White Wine & Garlic* ..... \$12  
Fresh Prince Edward Island Mussels in your choice of Spicy Marinara or a White Wine & Garlic Sauce
- MAC AND CHEESE** ..... \$10  
Cavatappi Pasta tossed in a Creamy Three Cheese Sauce and baked with a Garlic Bread Crumb topping  
*With Crab* ..... \$14
- MINI PHILLY SOFT PRETZELS** (5) ..... \$9  
Philly Soft Pretzel Sticks served with a house made Cheddar Ale Sauce and German Beer Mustard
- POTSTICKERS** (5) *Choice of: Pan Seared Pork or Fried Vegetable* ..... \$10  
Choice of Pan Seared Pork or Fried Vegetable Potstickers, served over a Vegetable Slaw with a Sesame Ginger Soy Sauce
- BEER BATTERED ONION RINGS** (6) ..... \$11  
Colossal Fried Onion Rings in a Lager Tempura Batter, served with Garlic Aioli and Ketchup
- STEAMED EDAMAME** ..... \$8  
Whole in-the-shell Edamame, steamed and sprinkled with Sea Salt
- HUMMUS** ..... \$10  
Traditional house made Hummus with Kalamata Olives, Feta Cheese, Sliced Cucumbers, Roasted Red Peppers, and Toasted Pita

## SOUPS & SALADS

**SOUP OF THE DAY** ..... Bowl \$6  
Cup \$3

**FRENCH ONION SOUP** ..... \$6  
Traditional house made French Onion Soup with Swiss and Gruyère Cheeses

**CAESAR SALAD** ..... \$7  
Crisp Romaine Hearts, Creamy Caesar Dressing, Garlic Croutons  
With Grilled Chicken ..... \$12  
With Grilled Shrimp ..... \$13  
With Grilled Salmon ..... \$14  
With Grilled Flat Iron Steak ..... \$14  
With Sesame Seared Ahi Tuna ..... \$14

**TAPHOUSE GARDEN SALAD** ..... \$7  
Mixed Greens with Cherry Tomatoes, Shaved Red Onion, Cucumbers, and Egg, with a Lemon Dijon Vinaigrette

**TAPHOUSE WEDGE SALAD** ..... \$7  
Iceberg Wedge with Blue Cheese Crumbles, Shaved Red Onions, Diced Tomatoes, and Bacon, with Blue Cheese Dressing

**SPINACH SALAD** ..... \$9  
Fresh Spinach with Mushrooms, Red Onion, Egg, Bacon, and Walnuts, with a Bacon Balsamic Dressing

**STEAK SALAD** ..... \$15  
Sliced Flat Iron Steak served over Mixed Greens, Blue Cheese Crumbles, Sliced Egg, Shaved Red Onions, and Cherry Tomatoes, in a Mustard Vinaigrette

**CHICKEN COBB SALAD** ..... \$13  
Grilled Chicken, Avocado, Sliced Red Onion, Egg, Tomato, Bacon, White Cheddar & Blue Cheese Crumbles, tossed in Mixed Greens with Sweet Basil Dressing

**ROASTED BEET SALAD** ..... \$10  
Roasted Red & Golden Beets on a bed of Arugula, Warm Fried Goat Cheese, and Spiced Pecans, with a Pomegranate Vinaigrette

**CRAB AND AVOCADO SALAD** ..... \$13  
Jumbo Lump Crab served over Mixed Greens and Avocado with an Herb Vinaigrette

**SESAME SEARED AHI TUNA SALAD** ..... \$15  
Sushi-grade Ahi Tuna over a bed of Arugula & Napa Cabbage, with Toasted Almonds, Mango, and Cherry Tomatoes, in a Sesame Asian Dressing

## FLATBREADS

**FRESH MOZZARELLA AND ROASTED TOMATO** .. \$10  
House made Mozzarella and Roasted Tomatoes with Fresh Basil and a Balsamic Glaze

**PULLED CHICKEN TINGA** ..... \$10  
Pulled Chicken and Pepper Jack Cheese, topped with our house made Salsa and Cilantro Sour Cream

**WILD MUSHROOM AND GOAT CHEESE** ..... \$10  
Sautéed Shiitake, Crimini, and Oyster Mushrooms, with Fresh Goat Cheese and a Balsamic Glaze

**BBQ PORK** ..... \$10  
Slow Roasted BBQ Pork and White Cheddar Cheese, topped with Bacon and BBQ Sauce

### CONNECT WITH US

#### IN PERSON

📍 266 E. 4th Street  
Bridgeport, PA 19405

🕒 **Sunday - Wednesday, 11am - 12am**  
**Thursday - Saturday, 11am - 2am**  
*Kitchen closes one hour prior to close.*

**Takeout Available**  
Please call 610-277-2323 to order.

Our beautiful patio is open year round.

#### ONLINE

🌐 [taphouse23.com](http://taphouse23.com)  
💬 [tap23.com/yelp](https://www.yelp.com/biz/taphouse23)  
📘 [tap23.com/fb](https://www.facebook.com/taphouse23)  
📷 [@Taphouse23](https://www.instagram.com/taphouse23)  
🐦 [@Taphouse23](https://twitter.com/Taphouse23)

# Lunch

MONDAY - SATURDAY: 11:00AM - 4:00PM  
SUNDAY: 11:00AM - 2:00PM

## BURGERS

Served with lettuce, tomato, onion, and a pickle spear,  
with your choice of French fries or a fruit salad.

**TAPHOUSE BURGER** (8 oz.) .....\$10  
Choice of: 100% Angus Beef, Turkey, or House made Veggie Burger

Additional Toppings:

Cheddar, American, Swiss, Provolone, Gruyère, Caramelized Onions, Sautéed  
Mushrooms, Jalapeños, Roasted Red Peppers, BBQ Sauce.....\$0.50 each

Sunny-Side-Up Egg, Bacon.....\$1 each

## SANDWICHES

All sandwiches served with a pickle spear, and your choice of French fries or a fruit salad.

**PHILLY CHEESESTEAK** .....\$11  
Shaved Ribeye topped with melted American Cheese

**CHICKEN CHEESESTEAK** .....\$11  
Chopped Grilled Chicken Breast topped with melted American Cheese

**TAPHOUSE CHICKEN SANDWICH** Choice of: Grilled or Fried.....\$11  
Marinated Chicken Breast, with Lettuce, Tomato, and Onion, on a Soft Round Roll

**TURKEY CLUB** Choice of: Toasted White, Wheat, or Rye Bread.....\$12  
Oven Roasted Turkey Breast, Bacon, Lettuce, Tomato, and Mayonnaise

**ULTIMATE GRILLED CHEESE**.....\$10  
Toasted Country White Bread, Cheddar & Gruyère Cheese, Black Pepper Bacon, and Crisp Lettuce & Tomato

**ITALIAN PULLED PORK**.....\$12  
Roasted Pulled Pork with Italian Seasonings, topped with Sharp Provolone Cheese on a Long Italian Roll  
Broccoli Rabe and Long Hots available by request

**REUBEN** .....\$12  
Corned Beef Brisket, Swiss Cheese, Sauerkraut, and Russian Dressing on Toasted Rye

**HOT BEEF AND CHEDDAR** .....\$12  
Hand Carved Roast Beef on a Kaiser Roll, topped with Brown Gravy and our Cheddar Ale Sauce, served with Fresh Horseradish

**GRILLED RIBEYE SANDWICH**.....\$15  
Hand Cut Ribeye Steak on a Kaiser Roll, topped with Caramelized Onions and Mushrooms with A1 Sauce and Provolone Cheese

**FISH TACOS** (3) .....\$18  
Lightly Blackened Mahi Mahi, Jicama Slaw, and Pineapple Salsa, on Soft Flour Tortillas

## ENTRÉES

**CHICKEN POT PIE**.....*Small* \$10  
Made-to-order Traditional Pot Pie with tender Chicken and Seasonal Vegetables in an Herb Cream Sauce with  
a Flaky Puff Pastry top *Large* \$18

**CRAB CAKES** (8 oz.).....\$24  
Pan Seared Jumbo Lump Crab Cakes served with Roasted Potatoes and a Seasonal Vegetable

**PAN SEARED SCALLOPS**.....\$23  
Seared Sea Scallops served over a Roasted Corn & Edemame Salad, drizzled with a Citrus Aioli

**FILET MIGNON** (6 or 8 oz.) .....6 oz. \$28  
Grilled Filet Mignon topped with a Gorgonzola Garlic Butter, served with Chive Whipped Potatoes and a Seasonal Vegetable 8 oz. \$32

# Dinner

MONDAY - SATURDAY: 4:00PM - 10:00PM  
SUNDAY: 2:00PM - 10:00PM

## BURGERS & SANDWICHES

Served with a pickle spear, and your choice of French fries or a fruit salad.

- TAPHOUSE BURGER** (8 oz.) *Choice of: 100% Angus Beef, Turkey, House made Veggie Burger* .....\$10  
*Additional Toppings:*  
Cheddar, American, Swiss, Provolone, Gruyère, Caramelized Onions, Sautéed Mushrooms, Jalapeños, Roasted Red Peppers, BBQ Sauce.....\$0.50/ea.  
Sunny-Side-Up Egg, Bacon.....\$1/ea.
- THE 23 BURGER** (8 oz.) ..... \$12  
Angus Burger topped with Cheddar Cheese, Bacon, and BBQ Sauce, on a Soft Round Roll with Lettuce, Tomato, and Onion
- FARMER BURGER** (8 oz.) ..... \$13  
Angus Burger topped with Caramelized Onions, Mushrooms, Swiss Cheese, and a Sunny-Side-Up Egg, on a Soft Round Roll with Lettuce and Tomato
- TAPHOUSE TURKEY BURGER** (8 oz.) ..... \$12  
Grilled White Meat Turkey Burger topped with Swiss Cheese, Sliced Avocado, and Tomato Salsa on a Soft Round Roll, with Lettuce, Tomato, and Onion
- LAMB BURGER** (8 oz.) ..... \$15  
Fresh Ground Lamb Burger topped with Roasted Tomato, Arugula, and Tzatziki Sauce on a Soft Round Roll
- NEW ENGLAND CRAB BURGER** (6 oz.) ..... \$15  
Seared Jumbo Lump Crab Cake topped with Sriracha Tartar Sauce, on a Soft Round Roll with Lettuce, Tomato, and Onion
- FISH TACOS** (3) ..... \$18  
Lightly Blackened Mahi Mahi, Jicama Slaw, and Pineapple Salsa, on Soft Flour Tortillas
- REUBEN** ..... \$12  
Corned Beef Brisket, Swiss Cheese, Sauerkraut, and Russian Dressing on Toasted Rye
- ITALIAN PULLED PORK** ..... \$12  
Roasted Pulled Pork with Italian Seasonings, topped with Sharp Provolone Cheese on a Long Italian Roll  
*Broccoli Rabe and Long Hots available by request*
- HOT BEEF AND CHEDDAR** ..... \$12  
Hand Carved Roast Beef on a Kaiser Roll, topped with Brown Gravy and our Cheddar Ale Sauce, served with Fresh Horseradish
- GRILLED RIBEYE SANDWICH** ..... \$15  
Hand Cut Ribeye Steak on a Kaiser Roll, topped with Caramelized Onions and Mushrooms with A1 Sauce and Provolone Cheese

## ENTRÉES

- CHICKEN POT PIE** ..... *Small* \$10  
Made-to-order Traditional Pot Pie with tender Chicken and Seasonal Vegetables in an Herb Cream Sauce with a Flaky Puff Pastry top *Large* \$18
- CHICKEN OR VEAL PARMESAN** ..... *Chicken* \$18  
Breaded Chicken or Veal Cutlet, Marinara, and Mozzarella, served with Angel Hair Pasta *Veal* \$20
- CHICKEN OR VEAL MARSALA** ..... *Chicken* \$20  
Sautéed Chicken Breast or Sautéed Veal Medallions, with a Wild Mushroom Marsala Sauce, served over Angel Hair Pasta *Veal* \$22
- SAUSAGE AND PEPPER PASTA** ..... \$21  
Sliced Sweet Italian Sausage, Caramelized Onions, and Roasted Red Peppers, tossed with Linguine in our Marinara Sauce
- LOBSTER RAVIOLI** ..... \$25  
Jumbo Lobster Ravioli in a Rosa Sauce, topped with Jumbo Lump Crab and Fresh Tomatoes
- SEAFOOD FRA DIAVOLO** ..... \$25  
Fresh Shrimp, Scallops, and Calamari, tossed with Linguine in our Spicy Marinara Sauce
- SALMON** (8 oz.) *Choice of: Grilled or Blackened* ..... \$23  
Fresh North Atlantic Salmon topped with Pineapple Salsa and Cilantro Sour Cream, served with Chive Whipped Potatoes
- PAN SEARED SCALLOPS** ..... \$23  
Seared Sea Scallops served over a Roasted Corn & Edemame Salad, drizzled with a Citrus Aioli
- CRAB CAKES** (8 oz.) ..... \$24  
Pan Seared Jumbo Lump Crab Cakes served with Roasted Potatoes and a Seasonal Vegetable
- BBQ RIBS** (*Full or Half Rack*) ..... *Half Rack* \$17  
Slow Cooked BBQ Baby Back Ribs served with French Fries and Cole Slaw *Full Rack* \$32
- BRAISED SHORT RIBS** ..... \$27  
Slow Simmered Short Ribs with Tomatoes and Braised Vegetables, served over Chive Whipped Potatoes
- CHILI DUSTED RIBEYE** (16 oz.) ..... \$33  
Ribeye seared with a Chili Dry Rub and topped with a Melted Red Pepper Chili Butter, served with Chive Whipped Potatoes
- FILET MIGNON** (6 or 8 oz.) ..... 6 oz. \$28  
Grilled Filet Mignon topped with a Gorgonzola Garlic Butter, served with Chive Whipped Potatoes and a Seasonal Vegetable 8 oz. \$32