

THE

(((CATCH)))

Game Time

Michelle's Carne Asada Fries

Marinated grilled sirloin, pico de gallo, guacamole, pepperjack cheese sauce, grilled scallions. Topped with toasted chile de arbol and jalapeño peppers 16.99

Shrimp Ceviche Campechana

Tomato, citrus, cucumber, onion, cilantro, avocado mousse, saltine crackers 13.99

Ahi Poke Rice Bowl

Sashimi grade tuna, chili soy sauce, cucumber, mango, green onion, avocado mousse, sticky rice, tobiko caviar, wontons, crispy garlic 16.99

Thai Noodle Chicken Salad

Grilled & chilled breast of chicken, Thai noodles, mango, mint, cilantro, superfood slaw, toasted cashews, shishito peppers, toasted coconut, Thai citrus vinaigrette 13.99

Swampfire Chicken Wings

Classic Buffalo-style wings served with buttermilk blue cheese dressing, carrot, celery 10 pc. 14.99 / 20 pc. 26.99 / 30 pc. 39.99 GF

Warm Bavarian Pretzels

Baked to order with honey mustard aioli and TAPS Irish Red ale mustard 7.99
Add cheese sauce for an additional 1.99

Snack Bomb Nachos

Fritos Scoops, Salsa Verde Doritos, beef chili, shredded pork carnitas, pico de gallo, sour cream, house-made cheese sauce, green onion, guacamole, sport peppers 17.99

Jalapeño Bacon Bombs

Pretzel bread, molten pepperjack center, applewood smoked bacon and jalapeños, deep fried, house-made BBQ ranch 8.99

SLIDERS LOW & AWAY

Two sliders served with house-made potato chips dusted with chef's signature seasoning. Add an additional slider \$2.99

Right Down the Middle

Premium Black Angus beef, American cheese, burger aioli, caramelized onions 11.99

Italian Curveball

House-made prime grade ribeye meatballs, tomato bacon jam, pepper jack fondue 10.99

Chicken Cutter

Buttermilk marinated and breaded breast of chicken, spicy truck sauce, pickle slaw 10.99

THE O.M.G. BURGER

Five pounds of ground chuck broiled to order, sixteen slices of aged cheddar cheese, half head of iceberg lettuce, vine-ripened tomato, shaved red onion, burger aioli, dill pickle chips.

Served on a 14 inch brioche bun with five pounds of seasoned fries 79.99

"O.M.G.W.T.F." Style (Double Meat) add 33.99, Jalapeños add 6.49, Bacon add 13.49, Sun Devil Mix add 13.49, Avocado add 15.49

Mattern Smoked Cheddar Bratwurst

Toasted brioche bun, tomato bacon jam, buttermilk blue cheese aioli, TAPS Irish Red ale mustard 9.99

Roman's Fish & Chips Roll

Beer battered fresh Alaskan Cod, secret sauce, superfood slaw, "Pik-Nik" potato crispies, toasted brioche bun 9.99

Santorini Chicken Skewer

Hand-cut breast of chicken and spring vegetable kabobs marinated in citrus, fresh herbs and pressed garlic. Served with long grain rice pilaf, minted cucumber tzatziki sauce, Greek chopped salad, freshly oven baked warm flatbread 13.99

Blackened Shrimp Quesadilla

Lightly blackened shrimp, grilled corn, pico de gallo, shishito peppers, queso Oaxaca, avocado mousse, guajillo lime crema, flour tortilla 14.99

Herb-Marinated Chicken Tenders

Buttermilk marinated and breaded, lightly fried until crisp and tender. Served with house-made ranch dressing, garlic parsley fries 11.99

Original Catch Burger

The Catch proprietary blend of premium Black Angus beef brisket and chuck, American cheese, sweet red onion, vine-ripe tomato, remoulade, lettuce 14.49

TACO RACKS

Choose one style, 3 tacos to an order. No combinations or substitutions during game day please. Thanks!

Rack of 3 - 13.99 | Rack of 6 - 25.99 | Rack of 9 - 36.99

Slow-Cooked Pork Carnitas

Warm corn tortillas, salsa quemada, queso panella, green chiles, white onion, cilantro, lime juice

Blackened Fish Tacos

Lightly blackened fresh fish, warm corn tortillas, shredded cabbage, pico de gallo, chipotle sour cream

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EST. 1978

REINVENTED CLASSICS

BALLER MARTINI 16
Absolut Elyx Vodka, Italian Vermouth

SINGLE BARREL OLD FASHIONED 18
TAPS Fish House & Whistlepig Farms collaborative
rye, bitters, sugar

SON OF A BEE STING 14
Gin, lemon, honey, ginger, rosewater

COSMOPOLITAN 13
Vodka, meyer lemon, curacao, cranberry cordial, lime

ORGANIC ORANGE MULE 13
Blinking Owl Orange Vodka, lime, ginger beer

CUBAN PETE 13
Rum, honey, lime, basil, soda

IT'S NOT A WATERMELON MARGARITA 15
Mezcal, watermelon, lime, martinique sugar

SWIPE RIGHT 14
Gin, black currant, sherry, lemon

WAX ON, WAX OFF 15
Japanese Whiskey, green tea, lemon, ginger,
auquafaba

RAIN DROP, DROP TOP 15
Rye, grapefruit, cynar, lemon, pineapple gomme

SUNDAY, BLOODY SUNDAY 13
Vodka, TAPS bloody mary mix, bacon bomb,
fresh vegetables, cream ale back

MAGIC MAN & EL DIABLO 16
El Charro Tequila, strawberry, hibiscus, yellow char-
treuse, lime, flotation device

PINCH HITTER 13
Not finding the right player in our line-up? Inquire
about our weekly cocktail creation

DRINK SPECIALS

\$5 TAPS BEERS

\$5 WELL DRINKS

\$3 OFF SIGNATURE COCKTAILS

\$7 HOUSE WINES

WINES

SPARKLING WINE

DOMAINE CHANDON 10.5
Brut (Carneros) Split

LAURENT PERRIER 15
Brut (Champagne, France) Split

WHITES

GREYWACKE 12.5
Sauvignon Blanc (Marlborough)

LAGARIA 10
Pinot Grigio (Italy)

GIESEN 9.5
Riesling (Marlborough)

CONUNDRUM 11
White Blend (Sonoma Valley)

CHARDONNAY

GROVE RIDGE 8.5
(California)

RODNEY STRONG SELECT 11
(Sonoma Valley)

RAYMOND RESERVE 16.5
(Napa Valley)

MERLOT

ANCIENT PEAKS 12.5
Merlot (Paso Robles)

PINOT NOIR

SEAN MINOR 11
(Central Coast)

ALEXANDER VALLEY VINEYARDS 15.5
(Alexander Valley)

CABERNET SAUVIGNON

GROVE RIDGE 8.5
(California)

AUSTERITY 12.5
(Paso Robles)

TEXTBOOK CABERNET 17
(Napa Valley)

RED BLENDS

ALLEGRIANI VALPOLICELLA 12
Red Blend (Italy)