

SOUPS & SALADS

FRESHEN UP YOUR PLATE

TAP HOUSE CHILI

SOUP OF THE DAY

Cup 5.99 | Bowl 8.99

TAP HOUSE SALAD

Spring mix with cucumber, diced tomato, shaved Parmesan cheese, and house made croutons.

Small 6.99 | Large 11.99

Add Chicken +2.99

STEAK SALAD

Grilled teres major steak, romaine, marinated tomatoes, red onion, cucumber, bleu cheese crumbles, and balsamic vinaigrette. 17.99

ROTISSERIE

CHICKEN SALAD

Romaine, rotisserie chicken, thick-cut bacon, carrots, tomatoes, cucumbers, cheese, candied pecans, and house made ranch dressing. 13.99

HOT HONEY

PORK BELLY WEDGE

Classic Iceberg wedge served with hot honey glazed pork belly, roasted tomatoes, pickled red onions, smoked feta cheese, chickpeas and ranch dressing. 16.99

BUFFALO AVOCADO COBB

Romaine, boneless buffalo wings, crisp cucumber, fresh avocado, hard boiled egg, smoked bacon, red onion, tomato, bleu cheese crumbles, creamy avocado vinaigrette and house croutons. 14.99

AHI TUNA SALAD

Sesame encrusted seared Ahi Tuna on top of a bed of greens with avocado, red pepper, cucumber, carrots and green onion served with a honey lime vinaigrette. 16.99

TACOS & PUB SANDWICHES

SOMETHING TO SINK YOUR TEETH INTO

Served with choice of hand cut fries, house made soup, or cucumber onion salad.

FAJITA TACOS CHICKEN OR STEAK*

Your choice of fajita grilled chicken or steak on two flour tortillas with sautéed peppers, sauteed onions, cheddar jack cheese, pico de gallo, and jalapeno ranch.

Chicken 12.99

Steak 14.99

FISH TACOS

Two flour tortillas filled with blackened or beer-battered fish, cabbage, cheddar jack cheese, pico de gallo, and lemon aioli. 13.99

CHICKEN AVOCADO BACON SANDWICH

Rotisserie chicken with melted Swiss cheese, thick-cut bacon, ranch dressing, and fresh avocado. Served on a ciabatta bun with lettuce and tomato. 13.99

NASHVILLE HOT CHICKEN SANDWICH

Crisp fried chicken with Nashville hot sauce, spicy mayo and pickles on a soft roll. 13.99

PHILLY STEAK SANDWICH*

Slow roasted steak with sauteed peppers, onions and pepper jack cheese sauce on a hoagie bun. 16.99

PORK BELLY GRILLED CHEESE

Thick cut pork belly with smoked gouda, Swiss, cheddar and provolone cheeses with hot pepper jelly on garlic butter parmesan crusted sourdough bread. 15.99

BLACKENED CHICKEN SANDWICH

Blackened Rotisserie chicken with smoked feta cheese, pickled red onion, lettuce, tomato and spicy mayo. 13.99

BOWLS & MAC

TERIYAKI CHICKEN RICE BOWL

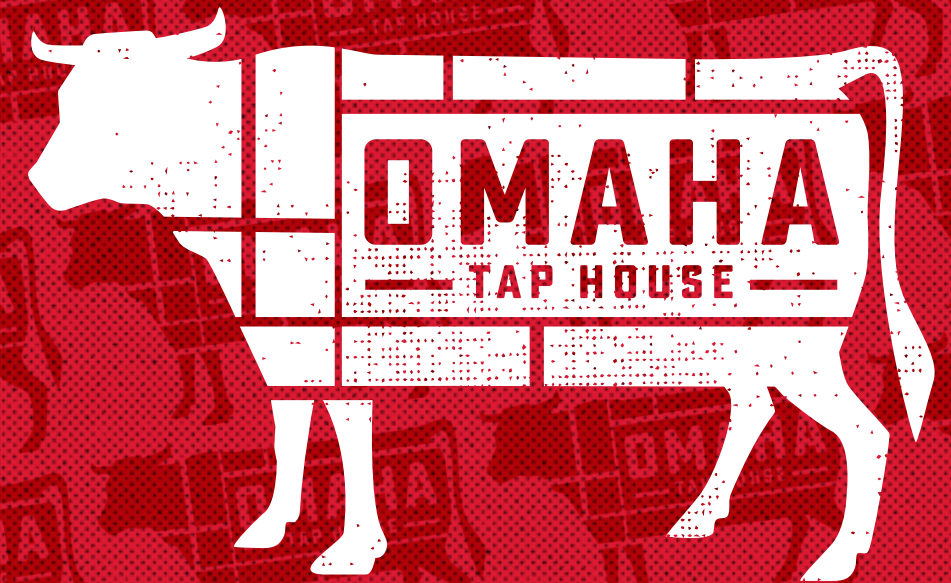
Seasoned rice topped with teriyaki rotisserie chicken, sautéed mushrooms, shredded carrots, fresh radish, broccoli slaw, green onions, kimchi, a sunny side up egg and sesame seeds. 13.99

AHI TUNA RICE BOWL

Seasoned rice with seared ahi tuna, mango salsa, cucumber, avocado, ginger aioli, scallions, sesame seeds and hoisin sauce. 15.99

NASHVILLE HOT CHICKEN MAC & CHEESE

Our breaded Nashville hot chicken over pepperjack mac and cheese, roasted jalapenos, bacon, roasted tomatoes and toasted breadcrumbs. 16.99



CRAFT BEER. CRAFT BURGERS.

*Nebraska Food Safety Agencies advise that eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, children under 4, pregnant women, and other highly susceptible individuals with compromised immune systems. At Omaha Tap House we'll cook your burger medium or medium rare, but be advised of the health risks that come with it. ©US Foods Menu 2024 (R4263919AF)

STARTERS

THE PERFECT CURE FOR HANGRY

ONION RINGS

House cut and breaded onion rings. 8.99

CRISP FRIED PICKLES

With jalapeño ranch dipping sauce. 8.99

PRETZEL BITES

Bakery fresh pretzel bites with pepper jack cheese sauce for dipping. 10.99

SPICY CHICKEN QUESADILLAS

Seasoned pulled chicken with cheddar jack cheese and pico de gallo in grilled crisp tortillas served with lettuce, jalapeños, seasoned sour cream, and salsa. 12.99

CHICKEN NACHOS

Pulled chicken nachos piled high with our pepper jack cheese sauce, black beans, roasted corn, green peppers, onions and cheddar jack cheese. Served with seasoned sour cream, jalapeños and fresh made salsa. 13.99

AHI TUNA BITES

Sesame encrusted tuna with mango salsa. 13.99

HOT HONEY CAULIFLOWER

Breaded and fried cauliflower tossed in hot honey sauce and served with ranch. 11.99

CRISP BRUSSELS SPROUTS

Crisp Brussels sprouts seasoned with black garlic, Parmesan cheese, and truffle. 9.99

CURDS

LIVE CHEESY

HANDMADE WISCONSIN CHEESE CURDS

Beer battered giant cheddar cheese curds with ranch for dipping. 9.99

FAIR STYLE CHEESE CURDS

True curd cheese from Jisa's Farmstead in Brainard, NE battered and golden fried. 10.99

PEPPER JACK CHEESE CURDS

Large sized beer battered pepper jack cheese with jalapeno ranch for dipping. 10.99

SMOKED GOUDA CHEESE CURDS

Large battered smoked gouda with smoky dipping sauce. 10.99

CURD SAMPLER

A tasting of all four of our famous cheese curds served with ranch, jalapeno ranch and smoky dipping sauce 17.99

LEGENDARY WINGS WITH FAMOUS HOUSE-MADE SAUCES

Add a side of ranch or blue cheese +.99

BONELESS WINGS 6 WINGS 7.99 | 12 WINGS 14.99

BONE-IN WINGS 6 WINGS 8.99 | 12 WINGS 16.99

CHOOSE YOUR SAUCE

Listed from Mild to Hot

HONEY BBQ

GARLIC PARMESAN

SWEET CHILI

SMOKY CANDIED BOURBON

SPICY GARLIC

HOUSE MADE BUFFALO

HONEY MANGO HABANERO

CHIPOTLE BBQ

INFERNO

CHOOSE YOUR DRY RUB

DILL PICKLE

SALT & VINEGAR

RANCH

BUFFALO RANCH

CAJUN JALAPENO

BURGERS

WELCOME TO MEAT LOVER'S PARADISE

All our burgers are hand-pattied with Angus Beef. Topped with farm fresh ingredients on local baked buns. Lettuce, tomato, raw onion, and pickles upon request. Served with choice of side.

Substitute a Chicken Burger or Veggie Burger for +.99

Upgrade to a Jalapeno, Bacon, Cheddar Patty +1.99 | Upgrade to a Bison Patty +2.99

JALAPEÑO SMOKED CHEDDAR*

jalapeño, bacon, and cheddar jack cheese infused patty with smoked cheddar cheese and spicy mayo. 12.99

BROWN SUGAR*

House made brown sugar and cinnamon bacon, smoked cheddar cheese, beer braised onions, and honey BBQ sauce. 14.99

SIGNATURE CHEESEBURGER*

Double American cheese, beer braised onions, and Tap House sauce. 11.99

3150*

Designed specially for us by Doug McDermott — aged cheddar cheese, peanut butter, grape jelly, and bacon. 12.99

TRUFFLE SHROOM*

Garlic butter mushrooms, provolone cheese and truffle mayo on a pretzel bun. 16.49

BLUE CHEESE BACON*

Blue cheese, thick-cut bacon, beer braised onions, and smoky mayo. 13.99

HANGOVER*

Fried egg, cheesy hash browns, American cheese, and Tap House sauce. 12.99

HICKORY*

Aged cheddar cheese, thick-cut bacon, crisp fried onion straws, and honey BBQ sauce. 13.99

OMAHA SOURDOUGH*

Grilled mushrooms, thick-cut bacon, creamy mayonnaise, aged cheddar cheese, and Tap House sauce on sourdough. 14.99

PEPPER JACK MAC & CHEESE*

Pepper jack mac and cheese, hot pepper jelly, jalapeños, and brown sugar bacon. 13.99

JALAPEÑO POPPER*

Brown sugar bacon tops cream cheese, roasted jalapeños, and hot pepper jelly. 13.99

BUILD YOUR OWN BURGER* 10.99

Cheese +.99

Beer Braised Onions +.99

Egg* +.99

Mushrooms +1.49

Bacon +2.49

Avocado +1.99

OTHER BURGERS

BISON*

Midwest raised bison with sharp cheddar cheese, thick-cut bacon, fresh tomato & smoky mayo. 14.99

HONEY MANGO HABANERO CHICKEN

Our house made chicken patty with honey mango habanero sauce, pepperjack cheese and jalapeno ranch. 13.99

SIDES

INCLUDED SIDES:

HAND CUT FRIES

HOUSE SOUP

CUCUMBER ONION SALAD

UPGRADE YOUR SIDE

CAJUN FRIES +.99

JALAPENO FRIES +.99

RANCH FRIES +.99

FRESH SEASONAL FRUIT +1.99

STEAMED VEGETABLES +1.99

SWEET POTATO FRIES +1.99

PEPPERJACK JALAPENO BACON MAC +1.99

TATER TOTS +1.99

FAIR STYLE CHEESE CURDS +4.99

FRIED CAULIFLOWER +3.99

HOUSE SIDE SALAD +2.99

ONION RINGS +3.99

FRIED PICKLES +3.99

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