

# TAP & BARREL

## SHARE

- WARM MIXED OLIVES**..... GF V 7  
with lemon herbed olive oil
- FRIED ARTICHOKEs**..... V 14  
served with garlic lemon aioli
- HUMMUS DUO**..... V 15  
Hummus two ways served with pita & veggies
- BAKED GOAT CHEESE**..... V 16  
with drizzled honey & pickled grapes served with  
toasted crostini
- SHRIMP CEVICHE**..... GF 16  
with pickled avocado
- BUTCHERS BLOCK**..... 22  
assortment of artisan meats & cheeses, candied  
pecans, tomato jam & pickled goodies
- SALMON BOARD**..... 20  
cured salmon lox served with a lemon dill  
cream cheese spread, red onions, capers &  
tomato to top off on toasted crostini
- SMOKED HONEY SRIRACHA  
PULLED PORK NACHOS**..... GF 20  
black beans, corn, tomatoes, red onion, goat  
cheese, avocado & cilantro  
add side of beer cheese 3
- MISO SALMON CARPACCIO**..... 18  
served on a bed of tangy cucumber salad with  
fried capers
- CHIMICHURRI BURRATA**..... V 16  
served with sundried marinated yellow tomatoes  
& toasted crostini
- BURNT ENDS**..... GF 17  
served with BBQ & chimichurri dipping sauce

## FLATBREADS

gluten free flatbreads available for \$3 upcharge

- BEEF & BLUE**..... 16  
thin sliced tri tip, caramelized onions, blue cheese,  
fresh tomatoes
- FIG & PIG**..... 16  
fig spread, caramelized onions, bacon, brie
- BLT**..... 16  
white cheddar, bacon, tomato jam, arugula
- CHICKEN BRUSCHETTA**..... 16  
goat cheese, caramelized onions, red onion,  
tomatoes, fresh basil, balsamic glaze
- MARGHERITA**..... V 16  
heirloom tomatoes, fresh basil, balsamic glaze
- PEPPERONI & SALAMI**..... 16  
house marinara, mozzarella, fresh basil

## SALADS

add grilled or crispy chicken for \$3

- SOUP OTD**..... 9
- CAESAR SALAD**..... V 13  
romaine, croutons, shaved parm,  
red onion, tomatoes & sunflower  
microgreens
- BRUTUS**..... GF V 14  
romaine, candied pecans, granny  
smith apples, white cheddar in a  
tangy mustard & tarragon dressing
- SESAME CRISPY  
CHICKEN SALAD**..... 17  
with crunchy veggies, slivered  
almonds & sesame ginger dressing
- CAPRESE SALAD**..... GF V 16  
mozzarella, fresh basil, pesto &  
balsamic glaze
- WATERMELON &  
CUCUMBER SALAD**.. V GF 16  
with cucumber, fresh basil & mint,  
goat cheese & balsamic glaze

## TACOS

3 to an order

- BURNT END TACOS**..... GF 16  
chimichurri, cabbage, pickled  
watermelon pico de gallo, goat  
cheese, cilantro
- PULLED PORK TACOS**... GF 16  
sriracha honey pulled pork, sour  
cream, cabbage slaw, cilantro
- ADOBO CHICKEN TACOS** GF 16  
cabbage slaw, sour cream, pickled red  
onions, cilantro

## SLIDERS

2 to an order with your choice  
of pasta salad or chips

- TRI TIP**..... 17  
sliced thin with pimento chimichurri,  
garlic aioli & crispy fried onions
- TAP SLIDERS**..... 16  
kobe beef sliders, white cheddar &  
tomato jam
- CHICKEN BACON  
SLIDERS**..... 17  
with white cheddar, goat cheese &  
tomato jam
- THE CLASSICS**..... 17  
kobe beef sliders, white cheddar,  
house pickle, mayo & balsamic  
ketchup

# TAP & BARREL • Wine List

## WINES BY THE GLASS

RED		WHITE		ROSÉ, BUBBLY & MORE	
<b>TAP &amp; BARREL RED</b> BY LONGSHIP CELLARS	\$13	<b>TAP &amp; BARREL SAUVIGNON BLANC</b> BY LONGSHIP CELLARS	\$12	<b>TAP &amp; BARREL ROSE</b> BY LONGSHIP CELLARS	\$12
<b>PROLETARIAT MALBEC</b>	\$15	<b>LONGSHIP ALBARINO</b>	\$12	<b>PROSECCO</b>	\$9
<b>ENODAV SYRAH</b>	\$15	<b>LONGSHIP CELLARS RIESLING</b>	\$12	<b>WINE SLUSHEES</b> ASK YOUR SERVER FOR TODAY'S SELECTION	\$9
<b>EAGLE BUTTE CABERNET SAUVIGNON</b>	\$15	<b>PROLETARIAT PINOT GRIS</b>	\$12		
<b>ROTATING RED BY THE GLASS</b> ASK YOUR SERVER	MP	<b>PROLETARIAT CHARDONNAY</b>	\$12		

## WHITE WINES BY THE BOTTLE RED

<b>TAP &amp; BARREL ROSE</b> BY LONGSHIP CELLARS	\$35	<b>TAP &amp; BARREL RED</b> BY LONGSHIP CELLARS	\$45
<b>SIN BANDERAS ROSE</b> YAKIMA VALLEY	\$35	<b>TAP &amp; BARREL MALBEC</b> BY LONGSHIP CELLARS	\$50
<b>TAP &amp; BARREL SAUVIGNON BLANC</b> BY LONGSHIP CELLARS	\$35	<b>SHERIDAN "ENVY" CABERNET SAUVIGNON</b> YAKIMA VALLEY	\$48
<b>SAVOUR PINOT GRIS</b> COLUMBIA VALLEY	\$35	<b>MILBRANDT MERLOT</b>	\$40
<b>COYOTE CANYON ROUSANNE</b> HORSE HEAVEN HILLS	\$35	<b>ALEXANDRIA NICOLE "JET BLACK" SYRAH</b> DESTINY RIDGE	\$48
<b>DUMAS STATION CHARDONNAY</b> YAKIMA VALLEY	\$40	<b>JONES OF WASHINGTON SYRAH</b> COLUMBIA VALLEY	\$40
<b>TERES ANTIQUE ROSE</b> FRANCE	\$38	<b>TEN MILE "THE BROKEN ROAD" RED BLEND</b> MATTAWA	\$40
<b>ABOVE THE CURVE OLD VINE SEMILLON</b> YAKIMA VALLEY	\$35	<b>TORRES SECRET DEL PRISRAT</b> GARNACHA, CARINENA, CABERNET & SYRAH SPAIN	\$45
<b>LA PIUMA PERCORINO</b> ITALY	\$35	<b>SAVIAH STONES PEAK TEMPRANILLO</b> WALLA WALLA	\$65
<b>SYLVI GRUNER VELTLINER</b> YAKIMA VALLEY	\$38	<b>COMPTON FAMILY WINES PINOT NOIR</b> WILLAMETTE VALLEY	\$40
<b>DUMAS STATION SAUVIGNON BLANC/SEMILLON</b> COLUMBIA VALLEY	\$40	<b>FRICO BY SCARPETTA SANGIOVESE</b> ITALY	\$40
		<b>GUARDIAN CELLARS "THE INFORMANT" SYRAH</b> WAHLUKE SLOPE	\$45
		<b>VA PIANO CABERNET SAUVIGNON</b> WALLA WALLA VALLEY	\$70
		<b>2019 QUILCEDA CREEK CABERNET SAUVIGNON</b> COLUMBIA VALLEY	\$225

**HAPPY HOUR IS BACK!!**  
**3-5PM MONDAY - FRIDAY**  
**\$1 OFF DRAFT WINE & BEER**  
**\$2 OFF FLATBREADS**