

# TAP & BARREL • Wine List

## Wines by the glass

WHITE	RED	ETC.
<b>TAP &amp; BARREL SAUVIGNON BLANC</b> by Longship Cellars \$12	<b>TAP &amp; BARREL RED</b> by Longship Cellars \$13	<b>TAP &amp; BARREL ROSE</b> by Longship Cellars \$12
<b>ALBARINO</b> \$12	<b>PROLETARIAT MALBEC</b> \$15	<b>PROSECCO</b> \$10
<b>RIESLING</b> \$12	<b>ANC SYRAH</b> \$15	<b>WINE SLUSHEES</b> \$10 ask your server for today's selection
<b>PROLETARIAT PINOT GRIS</b> \$12	<b>KIONA CABERNET SAUVIGNON</b> \$15	<b>TIRRIDDIS BLANC DE BLANC</b> \$40 750ML
<b>LONGSHIP CHARDONNAY</b> \$12	<b>LONGSHIP ROTATING RED</b> \$16	

### WHITE

### RED

<b>TAP &amp; BARREL ROSE</b> by Longship Cellars \$38	<b>TAP &amp; BARREL RED</b> by Longship Cellars \$45
<b>TAP &amp; BARREL SAUVIGNON BLANC</b> by Longship Cellars \$38	<b>TAP &amp; BARREL MALBEC</b> by Longship Cellars \$50
<b>LONGSHIP LUCK DRAGON CHARDONNAY</b> Columbia Valley \$40	<b>MILBRANDT MERLOT</b> Columbia Valley \$40
<b>COTE BONNEVILLE RIESLING</b> Du Brul vineyard \$40	<b>ALEXANDRIA NICOLE "JET BLACK" SYRAH</b> Horse Heaven Hills \$48
<b>DUMOL CHARDONNAY</b> Russian River Valley, Sonoma CA \$40	<b>BLACK SLATE GRATALLOPS VI DE VILLA</b> Priorat, Spain \$38
<b>SAVOUR PINOT GRIS</b> Columbia Valley \$35	<b>THE MISCREANT PROJECT, GOBSMACK RED</b> 56% syrah, 27% grenache, 17% mourvedre columbia valley \$48
<b>FRICO BY SCARPETTA FRIULANO</b> Italy \$35	<b>LANGE ESTATE PINOT NOIR</b> Dundee Hills, Willamette Valley \$45
<b>GRANBAZAN ALBARINO</b> Rias Baixas, Spain \$40	<b>DOMAINE BRUNET CHINON, CABERNET FRANC</b> loire valley, france \$40
<b>LA PLANTE FROIDE SANCERRE</b> Loire Valley \$60	<b>PODRE RUGGERI CORSINI BARBERA</b> D'Alba Italy \$45
<b>BROADBENT GRUNER VELTINER</b> Australia \$40	<b>DEUX SOLDATS PETIT VERDOT</b> walla walla \$80
<b>TORRES FAMILY VARIETAT RECUPERDA NO23 FORCADA</b> spain \$80	<b>MCKINLEY SPRINGS CABERNET SAUVIGNON</b> Estate Horse Heaven Hills \$65
<b>ELENA WALCH SAUVIGNON BLANC</b> Italy \$65	<b>LONG MEADOW RANCH ESTATE CABERNET SAUVIGNON</b> Napa Valley, CA \$100
<b>ULACIA GETARIAKO TXAKOLINA</b> Hondarribi Zuri, Northern Spain \$35	<b>SHERIDAN MYSTIQUE RED BLEND</b> yakima valley \$48
	<b>DEL RIO PINOT NOIR</b> Rogue Valley, OR \$48

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

3% credit card transaction fee will be applied to any bill not paid with cash

## SALADS

add grilled chicken (blackened or grilled) \$5

**SOUP OTD** 10

**CAESAR** **V** 16

romaine, croutons, shaved parm, red onion, tomatoes

**BRUTUS** **GF** **V** 16

romaine, candied pecans, granny smith apples, white cheddar in a tangy mustard & tarragon dressing

**BEET SALD** **V** **GF** 16

spinach mix, pickled beets, blue cheese, red onions, candied pecans

**ITALIAN CHOP CHOP** 19

iceberg, salami, pepperoni, fresh mozz, chickpeas, red onion, basil, tomato & crispy fried artichoke heart croutons

**WEDGE** 16

Iceberg, bacon, tomatoes, crispy fried onions, blue cheese crumbles & dressing

**CAPRESE** **V** **GF** 17

heirloom tomatoes, fresh mozzarella, basil & balsamic vinegerette

**HARVEST SPINACH SALAD** **V** **GF** 16

spinach mix with goat cheese, pine nuts, pickled red onions & butternut squash croutons with maple vinaigrette

## TACOS AND SUCH

**BIRRIA QUESADILLA** 18

with consommé dipping sauce

**SRIRACHA PULLED PORK NACHOS** **GF** 20

corn, black beans, red onion, tomato, goat cheese, avocado & cilantro  
add side of beer cheese \$3  
sub pork for Birria beef \$2

**CRISPY SHRIMP TACOS** **GF** 17

topped with charred pineapple pico

**BURNT END TACOS** **GF** 17

chimichurri, cabbage, pickled corn & watermelon pico de gallo, goat cheese, cilantro

**PULLED PORK TACOS** **GF** 16

sriracha honey pulled pork, sour cream, cabbage slaw, cilantro

**ASIAN DUCK CONFIT TACOS** **GF** 17

with Hoisin drizzle and pickled veggie slaw

**CAULIFLOWER TACOS** **V** **GF** 17

black bean puree, cauliflower, cabbage slaw, pickled red onions, cilantro

# TAP & BARREL

## SHARE

-Need it GF? no problem just ask! anything served with crostini we can substitute with a gluten free option

**WARM MIXED OLIVES** **GF** **V** 7

with lemon herbed olive oil

**CHIPS & DIPS TRIO** **V** 12

3 dips served with... you guessed it! Chips! zesty black bean dip, beer cheese & charred pineapple pico

**FRIED ARTICHOKE** **V** 15

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

**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

**PUB BOARD** 19

house made beer cheese with pretzel breadsticks, andouille sausage and pickles for dipping

**CHIMICHURRI BURATTA** **V** 17

served with sundried marinated yellow tomatoes & toasted crostini

**CALAMARI** 16

with smoked chili crisp aioli

**FRIED ZUCCHINI BLOSSOMS** **V** 14

stuffed with mascarpone & ricotta served with marinara and pesto

**SWEET & SPICY MEATBALLS** 14

## SAMMYS & SLIDERS

sammys come with your choice of pasta salad or chips

**MEATBALL SUB** 18

in homemade marinara with mozzarella & fresh basil

**ITALIAN GRINDER** 18

melted mozzarella, salami, pepperoni, shredded iceberg tossed in vinaigrette, tomato, red onion, hot mama lils & garlic aioli on toasted baguette.

**ROPA VIEJA** 19

braised stewed steak in a flavorful sauce made with bell peppers, onions and briny pimento olives, served with avocado, red onion and tomato on ciabatta

**GRILLED CHICKEN & BRIE** 18

on ciabatta with mustard greens with umeboshi apricot chutney

**BA MUFFULETTA** 18

Salami, prosciutto, capicola & provolone with Calabrian chili & olive tapenade

**CLASSIC SLIDERS** 18

3 Kobe beef sliders with white cheddar, house pickle, mayo & balsamic ketchup

**CHICKEN BACON SLIDER** 18

3 sliders with chicken, bacon, goat cheese and white cheddar with tomato jam

## PIZZAS

all pizzas can be served on gluten free crust by request

**HOT HONEY BRISKET** 19

crispy chopped brisket, white cheddar, mama lil's & hot honey drizzle

**FIG & PIG** 20

fig spread, caramelized onions, bacon, brie

**CHICKEN BRUSCHETTA** 20

goat cheese, caramelized onions, red onion, tomatoes, fresh basil, balsamic glaze

**PEPPERONI & SALAMI** 18

house marinara, mozzarella, fresh basil

**MARGHERITA** 18

Tomato, Fresh Mozzarella, balsamic glaze & Basil

**PROSCIUTTO & APPLE** 20

with blue cheese, pine nuts, & hot honey

## DESSERTS

ASK FOR TODAYS SELECTION

FOLLOW US FOR  
our monthly  
dinner events



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