

TAP & BARREL • Wine List

Wines by the glass

WHITE	RED	ETC.
TAP & BARREL SAUVIGNON BLANC by Longship Cellars \$12	TAP & BARREL RED by Longship Cellars \$13	TAP & BARREL ROSE by Longship Cellars \$12
BOMBING RANGE WHITE BLEND Pinot Gris, Chenin Blanc, Viognier \$12	UPSIDE DOWN WINES RED Mourvèdre, Syrah \$16	PROSECCO \$11
LONGSHIP CHARDONNAY ALBARINO \$13	MALBEC \$15	WINE SLUSHEES ask your server for today's selection \$10
RIESLING \$12	SYRAH \$15	SYNCLINE SCINTILLATION BLANC DE NOIRS 750ML \$50
	CABERNET SAUVIGNON \$15	MALECO SPARKLING \$48
	ROTATING RED ask your server for today's selection \$16	

WHITE

TAP & BARREL ROSE by Longship Cellars \$38
TAP & BARREL SAUVIGNON BLANC by Longship Cellars \$38
LONGSHIP LUCK DRAGON CHARDONNAY Columbia Valley \$40
RYAN PATRICK RIESLING Red Mountain \$38
SALLIER DE LA TOUR INZOLIA Italia \$45
DOMAINE DE PAJOT SAUV BLANC Italia 45
PEPE MENDOZA 40% Moscatel, 40% Macabeo, 20% Airen \$48
ANAS-CETA NESSETTA Langhe, Italy \$50
LAFAGE COTE D' EST WHITE BLEND 50% Grenache Blanc, 30% Chardonnay, 20% Rolle France \$40
GRAMONA GESSAMI BLANC 50% Muscat, 35% Sauvignon Blanc, 15% Gewurztraminer \$48
TORRES FAMILY VARIETAT RECUPERDA N023 FORCADA spain \$80
MCKINLEY SPRINGS ESTATE CHENIN BLANC Horse Heaven Hills \$45
ULACIA GETARIAKO TXAKOLINA Hondarribi Zuri, Northern Spain \$35
INAZIO URRUZOLA TXAKOLINA Basque \$45

RED

TAP & BARREL RED by Longship Cellars \$45
TAP & BARREL MALBEC by Longship Cellars \$50
MILBRANDT MERLOT Columbia Valley \$40
ALEXANDRIA NICOLE "JET BLACK" SYRAH Horse Heaven Hills \$48
KIONA CABERNET SAUVIGNON Red Mountain \$45
SYNCLINE "SUBDUCTION" RED BLEND Horse Heaven Hills/ Red Mountain 47% Mourvedre, 35% Syrah, 17% Grenache \$45
THE MISCREANT PROJECT, GOBSMACK RED 56% syrah, 27% grenache, 17% mourvedre columbia valley \$48
MARK RYAN "THE VINCENT" RED BLEND 63% Cab Sauv, 29% Merlot, 8% Syrah Columbia Valley \$45
SHERIDAN "GOAT & THE THEIF" CABERNET SAUVIGNON Yakima Valleuy \$95
SLEIGHT OF HAND "SPELLBINDER" RED 56% cab, 27% cab franc, 17% merlot walla walla \$40
DEUX SOLDATS WINEMAKERS BLEND syrah, cabernet, cab franc, petit verdot walla walla \$60
DEUX SOLDATS ESTATE CABERNET SAUVIGNON Walla Walla \$60
FINCA LA MONTESA TEMPRANILLO spain \$48
DEL RIO PINOT NOIR Rogue Valley, OR \$48
UPSIDE DOWN WINE RED BLEND 66% Mourvedre, 34% Syrah Columbia Valley \$55

HAPPY HOUR
3-5PM MONDAY - FRIDAY
\$1 OFF DRAFT WINE & BEER
\$2 OFF PIZZAS

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

SALADS

add chicken (blackened or grilled) \$6

SOUP OTD

cup 6
bowl 10

CAESAR **V** 16

romaine, croutons, shaved parm, red onion, tomatoes

BRUTUS **GF V** 16

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

BEET SALAD **V GF** 16

arugula & 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

WINTER ROCKET **GF** 17

arugula & spinach, blood oranges, goat cheese, pistachios & pickled mustard seed

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

BURNT END TACOS **GF** 17

chimichurri, cabbage, pickled corn & pomegranate 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** 18

with Hoisin drizzle and pickled veggie slaw

BARBACOA BEEF TACOS **GF** 17

with charred pineapple pico

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

FRIED ARTICHOKE **V** 16

served with garlic lemon aioli

HUMMUS DUO **V** 16

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** 16

stuffed with mascarpone & ricotta served with marinara and pesto

SWEET & SPICY MEATBALLS 15

CLASSIC SLIDERS 18

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

CHICKEN BACON SLIDERS 18

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

SAMMYS

served with your choice of pasta salad or chips or sub a cup of soup for \$2 more

DUCK DUCK BRIE 21

jk no goose.. basalmic onion jam, brie & arugula

ARTICHOKE GRILLED CHEESE **V** 18

provolone, white cheddar, artichoke pesto

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 & pimento olives, served with avocado, red onion & tomato on ciabatta-served hot with au jus

MEATBALL SUB 18

in homemade marinara with mozzarella & fresh basil

WHATS THE DILL 18

chicken brined in pickle juice overnight, fried & tossed in garlic buffalo sauce with blue cheese coleslaw and house pickles

PIZZAS

all pizzas can be served on gluten free crust by request

HOT HONEY BRISKET 21

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

FIG & PIG 20

fig spread, caramelized onions, bacon, brie

CHICKEN BRUSCHETTA 21

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

PEPPERONI & SALAMI 19

house marinara, mozzarella, fresh basil

SUMMER DREAMIN 20

hot capicola, mozz, pepperoncini, red onion, charred pineapple

DESSERTS

ASK FOR TODAYS SELECTION

FOLLOW US FOR
our monthly
dinner events

