

TAP & BARREL

SHARE

- WARM MIXED OLIVES** GF V 7
with lemon herbed olive oil
- FRIED ARTICHOKEs** 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
- SMOKED HONEY SRIRACHA PULLED PORK NACHOS** GF 20
black beans, corn, tomatoes, red onion, goat cheese, avocado & cilantro
add side of beer cheese 3
- PUB BOARD** 19
house made beer cheese with pretzel breadsticks, andouille sausage and pickles for dipping
- CHIMICHURRI BURRATA** V 17
served with sundried marinated yellow tomatoes & toasted crostini
- BURNT ENDS** GF 19
served with BBQ & chimichurri dipping sauce
- HOT HONEY CHEESE BITES** V 11
pretzel coated ooey gooey cheese bites with hot honey drizzle
- CLASSIC SLIDERS** 19
3 Kobe beef sliders with white cheddar, house pickle, mayo & balsamic ketchup
- CHICKEN BACON SLIDERS** 19
3 sliders with white cheddar, goat cheese & tomato jam

TACOS AND SUCH

- 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
- BIRRIA QUESADILLA** 18
with consommé dipping sauce

SALADS

add grilled chicken for \$5

- SOUP OTD** 10
- CAESAR SALAD** 15
romaine, croutons, shaved parm, red onion, tomatoes & sunflower microgreens
- BRUTUS** GF V 15
romaine, candied pecans, granny smith apples, white cheddar in a tangy mustard & tarragon dressing
- BEEt SALAD** V GF 16
arugula, pickled beets, blue cheese, candied pecans
- ITALIAN CHOP CHOP** 19
iceberg, salami, pepperoni, fresh mozz, chickpeas, red onion, basil, tomato & crispy fried artichoke heart croutons

FLATBREADS

gluten free flatbreads available for \$3 upcharge

- HOT HONEY BRISKET** 18
crispy chopped brisket, white cheddar, mama lil's & hot honey drizzle
- FIG & FIG** 18
fig spread, caramelized onions, bacon, brie
- CHICKEN BRUSCHETTA** 17
goat cheese, caramelized onions, red onion, tomatoes, fresh basil, balsamic glaze
- PEPPERONI & SALAMI** 17
house marinara, mozzarella, fresh basil
- BEEF & BLUE**
braised short rib, white cheddar, caramelized onions, blue cheese, fresh tomatoes

SAMMYS

comes with your choice of pasta salad or chips

- MEATBALL SUB** 19
homemade italian sausage & beef meatballs in marinara with fresh mozz & basil
- BULGOGI BAHN MI** 18
marinated beef with pickled veggies, unami aioli & fresh herbs on baguette
- ITALIAN GRINDER** 18
melted mozzarella, salami, pepperoni, shredded iceberg tossed in vinaigrette, tomato, red onion, hot mama lil's & garlic aioli on toasted baguette.
- MUSSEL PO BOY** 19
crispy pan-fried mussels, spicy remoulade, shredded iceberg, tomato & green onions
- SHORT RIB SAMMY** 17
caramelized onions, white cheddar, horseradish aioli

TAP & BARREL • Wine List

WINES BY THE GLASS

RED	WHITE	ROSÉ, BUBBLY & MORE
TAP & BARREL RED BY LONGSHIP CELLARS \$13	TAP & BARREL SAUVIGNON BLANC BY LONGSHIP CELLARS \$12	TAP & BARREL ROSE BY LONGSHIP CELLARS \$12
PROLETARIAT MALBEC \$15	LONGSHIP ALBARINO \$12	PROSECCO \$9
ENODAV SYRAH \$15	LONGSHIP CELLARS RIESLING \$12	WINE SLUSHEES \$9 ASK YOUR SERVER FOR TODAY'S SELECTION
EAGLE BUTTE CABERNET SAUVIGNON \$15	PROLETARIAT PINOT GRIS \$12	TREVERI BLANC DE BLANC 375ML \$17.50
ROTATING RED BY THE GLASS MP ASK YOU SERVER	PROLETARIAT CHARDONNAY \$12	TREVERI BLANC DE BLANC \$35

WHITE WINES BY THE BOTTLE RED

TAP & BARREL ROSE BY LONGSHIP CELLARS \$35	TAP & BARREL RED BY LONGSHIP CELLARS \$45
TAP & BARREL SAUVIGNON BLANC BY LONGSHIP CELLARS \$35	TAP & BARREL MALBEC BY LONGSHIP CELLARS \$50
ARBOR CREST RIESLING GAMACHE VINEYARD, WHITE BLUFFS \$35	MILBRANDT MERLOT COLUMBIA VALLEY \$40
LETH RIED STEINAGRUND GRUNER VELTLINER AUSTRIA \$38	ALEXANDRIA NICOLE "JET BLACK" SYRAH HORSE HEAVEN HILLS \$48
SAVOUR PINOT GRIS COLUMBIA VALLEY \$35	ANGELA PINOT NOIR WILLAMETTE VALLEY, OREGON \$48
DUMAS STATION CHARDONNAY YAKIMA VALLEY \$40	TRUTH TELLER "REPARTEE" GAMAY NOIR YAKIMA VALLEY \$48
TRUTH TELLER "FROLIC" VIOGNIER YAKIMA VALLEY \$38	MINER "EMILY'S" CABERNET SAUVIGNON NAPA, CALIFORNIA \$75
POUILLY FUME LES PENTES SAUVIGNON BLANC LOIRE VALLEY, FRANCE \$38	LONGSHADOW "SAGGI" SUPER TUSCAN 62% SANGIOVESE, 28% CABERNET SAUVIGNON, 10% SYRAH WALLA WALLA VALLEY \$85
IXSIR "ALTITUDES" WHITE BLEND 40% OBEIDY, 40% MUSCAT, 20% VIOGNIER LEBANON \$38	2019 QUILCEDA CREEK CABERNET SAUVIGNON COLUMBIA VALLEY \$225
KIRALYUDVAR TOKAJI FURMINT HUNGARY \$40	SAVIAH "BIG SKY CUVEE" RED BLEND 54% MERLOT, 24% CAB SAUV, 8% MALBEC, 8% PETIT VERDOT COLUMBIA VALLEY \$78
NEIL ELLIS "WEST COAST" SAUVIGNON BLANC SOUTH AFRICA \$39	TRUST CELLARS SYRAH WALLA WALLA VALLEY \$45
SHERIDAN "JUDITH ANN" CHARDONNAY YAKIMA VALLEY \$58	SAN GIORGIO SANGIOVESE PUGLIA ITALY \$35
TORRES FAMILY VARIETAT RECUPERDA N023 SPAIN \$80	KIONA LEMBERGER RED MOUTAIN \$35
	CAMINO DE NAVAHERREROS GARNACHA SPAIN \$40
	TWO VINTNERS "VERY NECESSARY" RED BLEND 68% ZINFANDEL, 17% PRIMATIVO, 15% PETITE SYRAH WAHLUKE SLOPE \$40

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