

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 17
served with BBQ & chimichurri dipping sauce
- HOT HONEY CHEESE BITES** V 12
pretzel coated ooey gooey cheese bites with hot honey drizzle
- CLASSIC SLIDERS** 20
3 Kobe beef sliders with white cheddar, house pickle, mayo & balsamic ketchup
- CHICKEN BACON SLIDERS** 20
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

\$5 to add grilled or crispy chicken

- SOUP OTD** 10
- CAESAR SALAD** V 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
- SOBA NOODLE SALAD** 18
crunchy veggies, cashews & fresh herbs with crispy unami chicken
- BEEF SALAD** V 16
arugula, pickled beets, blue cheese, candied pecans
- ITALIAN CHOP CHOP** 19
iceberg, salami, pepperoni, fresh mozz, chick peas, 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 & PIG** 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
- BIERGARTEN** 18
beer cheese, grilled sauretcaut, andouille sausage, green onions

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** 19
marinated beef with pickled veggies, unami aioli & fresh herbs on baguette
- ITALIAN GRINDER** 19
melted mozzarella, salami, pepperoni, shredded iceberg tossed in vinaigrette, tomato, red onion, hot mama lils & garlic aioli on toasted baguette.
- MUSSEL PO BOY** 20
crispy pan-fried mussels, spicy remoulade, shredded iceberg, tomato & green onions

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 ASK YOUR SERVER FOR TODAY'S SELECTION	\$9
EAGLE BUTTE CABERNET SAUVIGNON	\$15	PROLETARIAT PINOT GRIS	\$12	TREVERI BLANC DE BLANC 375ML	\$17.50
ROTATING RED BY THE GLASS ASK YOU SERVER	MP	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
PEYRASSOL COTES DE PROVENCE ROSE PROVENCE, FRANCE	\$40	MISCREANT "GOBSMACK" RED BLEND 56% SYRAH, 26% GRENACHE, 17% MOURVEDRE COLUMBIA VALLEY, WA	\$40
ARBOR CREST RIESLING GAMACHE VINEYARD, WHITE BLUFFS	\$35	MILBRANDT MERLOT COLUMBIA VALLEY	\$40
LETH RIED STEINAGRUND GRUNER VELTLINER AUSTRIA	\$38	DIAZ BAYO TEMPRANILLO RIBERA DEL DUERO, SPAIN	\$40
SAVOUR PINOT GRIS COLUMBIA VALLEY	\$35	VA PIANO OX CABERNET SAUVIGNON WALLA WALLA VALLEY	\$45
CHASING LIONS CHARDONNAY NAPA, CALIFORNIA	\$35	ALEXANDRIA NICOLE "JET BLACK" SYRAH HORSE HEAVEN HILLS	\$48
DUMAS STATION CHARDONNAY YAKIMA VALLEY	\$40	ANGELA PINOT NOIR WILLAMETTE VALLEY, OREGON	\$48
ABOVE THE CURVE OLD VINE SEMILLON YAKIMA VALLEY	\$35	CHATEAU LEGRAND VERDUS PETITE MERLOT BORDEAUX, FRANCE	\$45
LA PIUMA PECORINO ITALY	\$35	TRUTH TELLER "REPARTEE" GAMAY NOIR YAKIMA VALLEY	\$48
TRUTH TELLER "FROLIC" VIOGNIER YAKIMA VALLEY	\$38	DUMAS STATION SYRAH WALLA WALLA VALLEY	\$50
POUILLY FUME LES PENTES SAUVIGNON BLANC LOIRE VALLEY, FRANCE	\$38	GAJA SITO MORESCO LANGHE BARBARESCO (NEBBIOLO) PIEDMONT, ITALY	\$70
		MINER "EMILY'S" CABERNET SAUVIGNON NAPA, CALIFORNIA	\$75
		LONGSHADOW "SAGGI" SUPER TUSCAN 62% SANGIOVESE, 28% CABERNET SAUVIGNON, 10% SYRAH WALLA WALLA VALLEY	\$85
		2019 QUILCEDA CREEK CABERNET SAUVIGNON COLUMBIA VALLEY	\$225

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