

TAPROOM

SUNDAY - THURSDAY 11AM - 2AM | FRIDAY & SATURDAY 11AM - 6AM

APPETIZERS

HOUSE CHICKEN WINGS
OR CHICKEN TENDERS \$15.95
choice of chicken wings or chicken tenders
choice of house sauce:
buffalo, inferno, bbq, parmesan garlic

CHILLED SHRIMP COCKTAIL \$16.95
lemon wedge, house cocktail sauce, spicy aioli

JUMBO PRETZEL \$12.95
brushed with garlic butter, beer cheese, &
house mustard sauce

WHITE CHEDDAR MAC & CHEESE \$8.95
homemade with sharp white cheddar
add your choice of protein:
chili \$4.00 / smoked pulled pork \$4.00

MUCHO GUSTO NACHOS \$13.95
crisp tortilla chips, refried beans, cheese sauce,
guacamole, queso fresco, jalapeños, sour cream
add your choice of protein:
chicken \$4.95
smoked pulled pork \$4.95
marinated steak \$5.95

ONION RING TOWER \$6.95
beer battered onions, served with
ranch dressing & chipotle aioli

AVOCADO TOAST \$9.95
grilled ciabatta bread, spread with crushed
avocado, soft boiled egg, whipped feta, red
onion, arugula and baby tomatoes

GRILLED CHEESE QUESADILLA \$12.95
jack and sharp cheddar, pico de gallo, sour cream,
guacamole, crisp flour tortilla
add your choice of protein:
chicken \$4.95
smoked pulled pork \$4.95
marinated steak \$5.95

CRISPY CALAMARI \$13.95
fried calamari, banana peppers, served with spicy
tomato sauce, spicy tartar sauce, lemon wedges

BACON WRAPPED JALAPEÑO POPPERS \$14.95
fresh jalapeño peppers stuffed with spicy cream
cheese and scallion filling, wrapped in bacon and
served with beer cheese dipping sauce

HOMEMADE SOUPS

CLAM CHOWDER \$6.95
CHICKEN NOODLE SOUP \$6.95

CHILI WITH AGED CHEDDAR CHEESE \$8.95
SOUP OF THE DAY \$6.95

GREENS-N-THINGS

BAJA SURF AND TURF \$19.95
romaine lettuce, tomato-ranch dressing, topped with queso fresco,
roasted corn, black beans, steak, shrimp, avocado, served in a flour tortilla

JUNE’S AGAVE CITRUS SALAD \$13.95
romaine and mixed greens, crunchy Washington apple chips, feta cheese,
cherry tomatoes, red onions, candied pecans, agave lime vinaigrette
add your choice of protein:
grilled chicken \$4.95
shrimp \$6.95

CAESAR SALAD \$10.95
romaine hearts, garlic croutons, parmesan and caesar dressing
add your choice of protein:
grilled chicken \$4.95
shrimp \$6.95
salmon \$9.95

WEDGE SALAD \$9.95
iceberg lettuce, blue cheese crumbles, blue cheese dressing,
tomatoes, scallions, applewood smoked bacon, red onion

HOUSE SALAD \$7.95
spring mix, cucumbers, cherry tomatoes,
garlic croutons, house balsamic vinaigrette

HANDHELDS

HOT PASTRAMI \$16.95
grilled marble rye bread, pepper jack cheese,
jalapeño, yellow mustard and fries

PRIME RIB PANINI \$17.95
prime rib thinly shaved with grilled onions, jack and
swiss cheese, served in a torpedo roll, au jus and fries

PULLED PORK SANDWICH \$16.95
house smoked pulled pork, house bbq sauce, cheese,
brioche bun, with coleslaw and fries

CHICKEN SANDWICH \$16.95
buttermilk fried chicken, kale apple slaw, hot pepper aioli,
sharp cheddar cheese, brioche bun and fries

TAPROOM CLUB \$18.95
turkey breast, applewood smoked bacon, lettuce, tomato, avocado,
pickle spear, swiss cheese, mayo, served on sourdough bun and fries

CUBANO SANDWICH \$16.95
roasted pork, ham, panela cheese, spicy mustard, sliced pickles,
avocado, jalapeño, and Mexican crema, served in a torta roll and fries

BAJA TACOS \$14.95
beer batter cod fish, served in a yellow corn tortilla, pico de gallo,
pickled red onion, cabbage, spiced sour cream,
grilled lemon and salsa roja
sub: marinated grilled shrimp \$2

BURGERS

USDA certified angus beef from local family ranchers
who have a passion for raising high quality angus cattle
ensuring ideal marbling for the most flavorful and juicy beef

TAPROOM 29 BURGER \$17.95
brioche bun with fried egg, cheddar, avocado, applewood smoked bacon,
lettuce, tomato, house special sauce, pickle spear and fries

TEXAS ROADHOUSE BURGER \$16.95
cheddar cheese, bacon, crispy onion rings, lettuce, tomato, bbq sauce and fries

FIVE ALARM BURGER \$16.95
pepper jack cheese, jalapeños, banana peppers, lettuce, tomato, tomatillo ranch and fries

MUSHROOM SWISS \$16.95
portobello mushrooms, swiss cheese, lettuce, tomato and fries

BLUE CHEESE & CARAMELIZED ONION \$16.95
aged blue cheese fondue, caramelized red onion, lettuce, tomato, pickle spear and fries

VEGGIE BURGER \$16.95
vegetarian patty, swiss cheese, lettuce, tomato, pickle spear, avocado, thousand island spread and fries

A gratuity of 20% will be added for any party of 6 or more for payment.

Before placing your order, please inform your server if a person in your party has a food allergy. Not all ingredients are listed in the menu. 2,000 calories a day is used for general nutritional advice, but calorie needs vary. Additional nutritional information available upon request.

TAP ROOM

PIZZA

AVAILABLE FROM 10AM DAILY

CHARRED PEPPERONI \$14.95

house red sauce, mozzarella, parmesan

MARGHERITA \$14.95

olive oil, mozzarella, roasted garlic, roma tomatoes, torn basil

SPICY ITALIAN SAUSAGE \$15.95

house red sauce, mozzarella, fennel, calabrian chile

WILD MUSHROOM \$15.95

olive oil, mozzarella, fontina, roasted garlic, herbs

AVOCADO \$14.95

basil, pesto sauce, olive oil, mozzarella, spinach

SMOKED PULLED PORK \$14.95

house bbq sauce, smoked gouda, red onions, cilantro

BUILD YOUR OWN PIZZA \$12.95

made from scratch daily, hand-stretched to order
house crust, mozzarella

STEP 1: PICK YOUR SAUCE

house red | house bbq | house buffalo | house basil pesto

STEP 2: GET CHEESY \$2

fresh mozzarella | extra mozzarella | fontina | smoked gouda

STEP 3: CHOOSE TOPPINGS \$1

spinach | mushrooms | onions | pineapple | black olives | jalapeños | avocado | calabrian chile pesto | olive oil | crushed garlic

MEAT TOPPINGS \$2.95

chicken | Italian sausage | charred pepperoni | applewood smoked bacon | smoked pulled pork

MAINS

RIBEYE BONE-IN 16OZ \$43.95

served with seasonal veggies, mashed potatoes and red wine reduction sauce

DOUBLE BONE- IN PORK CHOP \$29.95

center cut pork chop, mashed potatoes and seasonal veggies served with spicy mustard sauce

GRILLED SALMON \$26.95

served with wild rice blend, seasonal veggies and topped with pineapple relish

BUTTERMILK FRIED CHICKEN \$21.95

served with mac and cheese and coleslaw

FISH AND CHIPS \$18.95

beer battered cod, served with coleslaw, spicy tartar sauce and fries

HOUSE SMOKED SPARE RIBS \$18.95

served with house BBQ sauce, corn on the cob and coleslaw

FILET MIGNON \$42.95

mashed potatoes and seasonal veggies with red wine reduction sauce
add 6oz lobster tail \$23.95

CHICKEN & BROCCOLI FETTUCCINE ALFREDO \$21.95

served with parmesan cheese and garlic bread

SHRIMP SCAMPI \$23.95

fettuccine, garlic, white wine, butter, herb sauce, plum tomato, chili flakes, and garlic bread

BAKED ZITI \$19.95

mild Italian sausage, red sauce, bell peppers, onions, mascarpone cheese, mozzarella cheese, and parmesan cheese

STEAK RANCHERO \$23.95

arrachera steak, refried beans, Mexican rice, choice of tortilla, spicy salsa, guacamole, grilled jalapeño and grilled cambray onion

STEAK AND EGGS \$19.95

two eggs your way, hash browns
choice of toast: white, wheat, sourdough

SIDES

FRUIT BOWL \$4.95

COLESLAW \$4.95

BEER BATTERED ONION RINGS \$4.95

FRENCH FRIES \$4.95

GRILLED SWEET CORN \$5.25

WHITE CHEDDAR MAC & CHEESE \$6.95

SMASHED YUKON GOLDS \$5.95

VEGETABLE OF THE DAY \$6.95

SWEETS

HOMESTYLE CARROT CAKE \$8.95

vanilla cream cheese icing

BRULEED NEW YORK CHEESECAKE \$9.95

seasonal fresh berry compote

BUTTER CAKE \$10.95

seasonal fresh berry compote, Häagen-Dazs vanilla ice cream

ROOT BEER FLOAT \$8.95

Häagen-Dazs vanilla ice cream, root beer in a chairman's 32oz. mug

DOUBLE CHOCOLATE CAKE W / CHUNKS \$10.95

layered dark moist chocolate cake, chocolate filling, topped with chocolate chunks of cake
add a scoop of Häagen-Dazs vanilla ice cream \$2

BEVERAGES

COFFEE / DECAF / TEA \$3.95

ASSORTED FRUIT JUICES / MILK \$3.95

ASSORTED SOFT DRINKS \$3.95

RED BULL \$5.00

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