

TAPROOM

SUNDAY - THURSDAY 11 AM - 12 AM | FRIDAY & SATURDAY 11 AM - 2 AM

APPETIZERS

HOUSE CHICKEN WINGS

OR CHICKEN TENDERS \$16.95

choice of chicken wings or chicken tenders
choice of house sauce:
buffalo, inferno, bbq, parmesan garlic

SHRIMP AND MANGO CEVICHE \$18.95

shrimp marinated with tomato, cucumber,
avocado, cilantro, and fresh mango
served with tortilla chips and saltine crackers

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 \$14.95

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

AVOCADO TOAST \$10.95

grilled ciabatta bread, spread with crushed
avocado, soft boiled egg, whipped feta, red
onion, arugula and baby tomatoes

QUESO FUNDIDO \$15.95

melted Oaxaca cheese, Monterrey jack, and
chorizo, garnished with roasted jalapeños,
served with tortilla or chips

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 \$14.95

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

ONION RING TOWER \$9.95

beer battered onions, served with
ranch dressing & chipotle aioli

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, tomatillo-ranch dressing, topped with queso fresco,
roasted corn, black beans, steak, shrimp, avocado, served in a flour tortilla shell

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 \$5.95

shrimp \$6.95

CAESAR SALAD \$11.95

romaine hearts, garlic croutons, parmesan and caesar dressing

add your choice of protein:

grilled chicken \$5.95

shrimp \$6.95

salmon \$9.95

WEDGE SALAD \$10.95

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, choice of dressing

HANDHELDS

HOT PASTRAMI \$17.95

grilled marble rye bread, pepper jack cheese,
jalapeño, yellow mustard and fries

PRIME RIB PANINI \$18.95

prime rib thinly shaved with grilled onions, jack and
Swiss cheese, served in a torpedo roll, au jus and fries

PULLED PORK SANDWICH \$17.95

house smoked pulled pork, house bbq sauce, cheese,
brioche bun, with coleslaw and fries

CHICKEN SANDWICH \$17.95

butter milk fried chicken, kale apple slaw, hot pepper aioli,
sharp cheddar, brioche bun and fries

TAPROOM CLUB \$18.95

turkey breast, applewood smoked bacon, lettuce, tomato, avocado,
pickle spear, Swiss cheese, mayo, served on sourdough bread and fries

CUBANO SANDWICH \$17.95

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

BAJA TACOS \$15.95

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

STROMBOLI \$15.95

hearth baked Italian style turnover filled with prosciutto,
Italian sausage, ham, and mozzarella cheese
served with side of homemade marinara sauce and pesto

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 \$18.95

brioche bun with fried egg, cheddar, avocado, applewood smoked bacon,
lettuce, tomato, house special sauce, pickle spear and fries

TEXAS ROADHOUSE BURGER \$17.95

cheddar cheese, bacon, crispy onion rings, lettuce, tomato, bbq sauce and fries

FIVE ALARM BURGER \$17.95

pepper jack cheese, jalapeños, banana peppers, lettuce, tomato, tomatillo ranch sauce and fries

MUSHROOM SWISS \$17.95

portobello mushrooms, Swiss cheese, lettuce, tomato and fries

VEGGIE BURGER \$16.95

vegetarian patty, Swiss cheese, lettuce, tomato, pickle spear, avocado, thousand island spread and fries

ORTEGA AVOCADO BURGER \$17.95

Ortega pepper, avocado, pepper jack cheese, house special sauce, lettuce, tomato, pickle spear 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 11 AM DAILY

CHARRED PEPPERONI \$15.95

house red sauce, mozzarella, parmesan

MARGHERITA \$15.95

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

SPICY ITALIAN SAUSAGE \$16.95

house red sauce, mozzarella, fennel, Calabrian chile

WILD MUSHROOM \$16.95

olive oil, mozzarella, fontina, roasted garlic, herbs

AVOCADO \$15.95

basil, pesto sauce, olive oil, mozzarella, spinach

SMOKED PULLED PORK \$15.95

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 \$3.00

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

MAINS

RIBEYE BONE-IN 16OZ \$46.95

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

DOUBLE BONE- IN PORK CHOP \$29.95

center cut pork chop, mashed potatoes, seasonal vegetables, topped with caramelized apples and balsamic reduction

GRILLED SALMON \$29.95

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 \$19.95

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

HOUSE SMOKED SPARE RIBS \$19.95

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

FILET MIGNON \$45.95

mashed potatoes and seasonal veggies with red wine reduction sauce
add 6oz lobster tail \$21.95

CHICKEN & BROCCOLI FETTUCCHINE ALFREDO \$22.95

served with parmesan cheese and garlic bread

SHRIMP SCAMPI \$24.95

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

CHICKEN & WAFFLES \$19.95

buttermilk fried chicken breast dipped in sweet honey butter, served with Grand Marnier marinated orange segments and honey mustard on the side, served with syrup and whipped butter

BAKED ZITI \$19.95

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

STEAK RANCHERO \$24.95

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

STEAK AND EGGS \$21.95

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

SIDES

FRUIT BOWL \$5.95

COLESLAW \$5.95

BEER BATTERED ONION RINGS \$5.95

FRENCH FRIES \$5.95

GRILLED SWEET CORN \$5.95

WHITE CHEDDAR MAC & CHEESE \$8.95

SMASHED YUKON GOLDS \$5.95

VEGETABLE OF THE DAY \$5.95

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

DOUBLE FUDGE BROWNIE WITH ICE CREAM AND OREO COOKIES \$8.95

BEVERAGES

COFFEE / DECAF / TEA \$3.95

ASSORTED FRUIT JUICES / MILK \$3.95

ASSORTED SOFT DRINKS \$3.95

RED BULL \$5.00

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.