

APROOM

GLUTEN FREE OPTIONS Our Kitchen IS NOT A Dedicated Gluten Free Kitchen. Please Let Us Know If You Have An Allergy So We Take Extra Precautions.

APPETIZERS

CHILI SAUCED RIBS Crispy Baby Back RibsTossed In Sweet Chili Sauce + Topped With Cilantro. 11.5

PRAWN SCAMPI gf W/O Baguette
Wild Red Prawns, White Wine, Garlic +
Butter Sauce. With A Toasted
Baguette. 13.5

NORTHWEST STEAMER CLAMS gf W/O Baguette Fresh Manila Clams Steamed In A Vermouth Cream Sauce. With A Toasted Baguette. 15

CALAMARI

Freshly Breaded And Seasoned Calamari Rings + Tentacles. With Basil Pesto Aioli. 12.5

NACHOS FRESCA

Fresh Cooked Corn Tortilla Chips, Cheddar-Pepper Jack Cheese, Queso, Jalapeños, Black Olives, Tomatoes + Green Onions. Drizzled With Avocado Crema. With A Side Of Tomatillo Salsa. Choice Of Fresh Ground Angus Chuck Or Adobo Marinated Chicken. 14 Or Adobo Marinated Chicken. 14

FLAME GRILLED ARTICHOKE gf Whole Jumbo Artichoke Basted With Garlic Herb Butter. With Basil Pesto Aioli. 12

CRAB + ARTICHOKE DIP of W/O Baguette Baked Red Deepsea Crab, Artichoke Hearts, Onions + Parmesan Cheese. With A Toasted Baguette. 14

Sub: Gluten Free Bread. +2

STEAK DIABLO sf W/O Baguette
Flame Grilled 8oz. American Wagyu Top
Sirloin, Sliced And Smothered In A Cajun Cream Sauce + Topped With Parmesan Cheese. With A Baguette. 22

WINGS

WINGS
Over A Pound Of Habanero Seasoned And Breaded Chicken Wings. With Carrots, Cucumbers + Ranch Dressing. 15 (Available Un-breaded.)
Served Dry Or Tossed In Your Choice Of JP's Wing Sauces: Guinness Buffalo, Fire Roasted Habanero Or BBQ. (Additional Sauce. .75 ea.)

STUFFED JALAPEÑOS gf If Grilled Cream Cheese Stuffed Jalapeños Wrapped With Smoked Bacon. With Chipotle Aioli. 12.5

BACON WRAPPED PRAWNS of If Grilled Six Wild Red Prawns Wrapped In Smoked Bacon. With Chipotle Aioli. 13.5

JP'S MOZZ STICKS
Fresh Sliced Mozzarella Rolled Twice In
Seasoned Breading. With Marinara Sauce. 10

ROASTED GARLIC HUMMUS gf W/O Pita With Olive Tapenade, Assorted Fresh Veggies, Mama Lil's Peppers + Feta Cheese. With Pita Bread. 12.5

All Made In-House.

Are Not GF! But Can Be Made As A Pizza.

PICKLE CHIPS Crisp And Salty! Freshly Breaded + Seasoned. With Ranch Dressing. 8

SOUPS

STEAK CHILI gf Wagyu Sirloin And Angus Ground Beef Simmered In Ghostfish Kick Step IPA With Beans, Veggies And Spices. Topped With Cheddar-Pepper Jack Cheese + Green Onions. 9/6.5

CLAM CHOWDER gf

New England Style Chowder With Smoked Bacon. 9/6.5

SOUP OF THE DAY Ask Server If Soup Of The Day Is GF. 9/6.5

GREENS

Balsamic Vinaigrette, Bleu Cheese, Caesar, Citrus Vinaigrette, Honey Mustard, Ranch + Thousand Island. (All Made In-House.)

HOUSE

HOUSE sf Organic Greens, Black Olives, English Cucumbers, Red Onions, Heirloom Tomatoes + Parmesan Cheese. 10/6 King Salmon.* +14 | Prawns. +9 | Chicken. +5

GRILLED ROMAINE + STEAK* gf Flame Grilled Romaine And Wagyu Top Sirloin, Smoked Bacon, Gorgonzola Cheese Crumbles + Red Onions. 17

PRAWN + AVOCADO gf Organic Greens, Citrus Marinated Wild Red Prawns, Avocado, Gorgonzola Crumbles Cheese, Smoked Bacon + Heirloom Tomatoes. 17

CAESAR* gf W/O Croutons
Romaine Tossed With Anchovy Caesar Dressing,
Parmesan Cheese + Croutons. 10/6
King Salmon.* +14 | Prawns. +9 | Chicken. +5

CRAB TOWER st Organic Greens, Citrus Marinated Wild Red Prawns, Red Deepsea Crab, Avocado, Mango, Red Onions + Tomatoes. Drizzled With Citrus Vinaigrette. 17

WEDGE sf Romaine, Smoked Bacon, Black Olives, Gorgonzola Cheese Crumbles, Heirloom Tomatoes + English Cucumbers. 11.5

Romaine, Flame Grilled Garlic Marinated Chicken Breast, Gorgonzola Cheese Crumbles, Pasture Raised Egg, Heirloom Tomatoes, Smoked Bacon + Green Onions, 16

CALZONES

SPINACH gf Spinach, Mushrooms, Smoked Bacon, Pasture Raised Egg + Parmesan Cheese. 10/6.5

PIZZAS

On A GF Crust. +2

Sauces Made In-House. Baked Fresh In Our Wood Stone Hearth Oven.

THE COMBO gf if Made As A Pizza Uncured Pepperoni, Spicy Sausage, Baby Bella Mushrooms, Black Olives, Red Onions, Whole Milk Mozzarella Cheese + Tomato Sauce. 13.5

RANCH CHICKEN gf if Made As A Pizza Chicken, Smoked Bacon, Red Onions, Whole Milk Mozzarella Cheese + Ranch Sauce. 13.5

ITALIAN MEATSA gf if Made As A Pizza Uncured Pepperoni, Capricola And Genoa Salami, Spicy Sausage, Whole Milk Mozzarella Cheese + Tomato Sauce. 14

HAWAIIAN gf if Made As A Pizza Uncured Black Forest Ham, Smoked Bacon, Pineapple, Whole Milk Mozzarella Cheese + Tomato Sauce. 13.5

Sauce. 13.5

HOUSE PEPPERONI sf Uncured Pepperoni, Baby Bella Mushrooms, Black Olives, Whole Milk Mozzarella Cheese + Tomato

MAMA MIA gf Spicy Sausage, Mama Lil's Peppers, Whole Milk Mozzarella Cheese + Tomato Sauce. 13.5

PESTO CHICKEN of

Chicken, Artichoke Hearts, Kalamata Olives, Heirloom Tomatoes, Feta Cheese, Whole Milk Mozzarella Cheese + Pesto Sauce. 13.5

ARTICHOKE MARGHERITA gf Fresh Mozzarella Cheese, Heirloom Tomatoes, Fresh Basil, Artichoke Hearts + Pesto Cream Sauce. 13.5

*Burgers, Steaks + Eggs Are Cooked To Order. Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish Or Eggs May Increase Your Risk Of Food Borne Illness.

With House Slaw

**Ask Server If Soup

Sub: Loaded Mashed Potatoes, +1 | Sautéed Fresh Vegetables, +2 | Salad, +2 | Soup, +2** Of The Day is GF.

Lots Of Smoked Bacon, Lettuce, Tomato + Mayo.

On Grilled Sour White Bread. 13.5

Avocado. +2 | Double The Bacon. +6

Pasture Raised Egg.* +1.5 | Cheese. +1.5 (Tillamook Cheddar, Gorgonzola, Havarti Or Pepper Jack.)

FRENCH DIP

Slow Roasted Prime Sirloin, Sliced Thin + Simmered In Au Jus. With Grilled Onions, Havarti Cheese + Au Jus. On A Grilled Amoroso's Authentic French Roll. 17.5

PHILLY CHEESE STEAK gf Sliced Angus Ribeye, Grilled Onions And Green Peppers + Cheese Sauce. On An Amoroso's Authentic French Roll From Philly. 16.5

In-House Braised Corned Beef, Sauerkraut, Havarti Cheese + Thousand Island Dressing. On Grilled Rye Bread. 15.5

CUBAN ef

Mojo Roasted Pork, Uncured Ham, Havarti Cheese, Pickles + Dijon Mayo. On Grilled Cuban Bread. 15.5 WILD ALASKAN KING SALMON CLUB Flame Grilled Alaskan Sockeye Salmon, Smoked Bacon, Avocado, Tomato, Lettuce + Mayo. On A Grilled Brioche Bun. 20

TURKEY CLUB sf In-House Roasted Turkey Breast, Lettuce, Smoked Bacon, Tillamook Cheddar Cheese, Avocado, Tomato + Mayo. On Three Slices Of Grilled Sour White Bread. 16.5

CAPRESE GRINDER sf Fresh Mozzarella Cheese, Tomato, Fresh Basil, Olive Oil, Balsamic Reduction + Basil Pesto Aioli. Baked In Our Wood Stone Hearth Oven On An Amoroso's Authentic French Roll. 12.5 Grilled Chicken Breast. +5

ITALIAN GRINDER sf Uncured Pepperoni, Capricola And Genoa Salami, Whole Milk Mozzarella Cheese, Mama Lil's Peppers, Red Onions, Tomato + Chimichurri Aioli. Baked In Our Wood Stone Hearth Oven On A Non-GMO Artisan Baguette. 14.5

GOURMET BURGERS

Our Beef And Chicken Are Hormone + Antibiotic Free!

On A Gluten Free Bun. +2

Topped With Lettuce, Tomato, Onion, Pickles + Mayo. With House Slaw. Sub: Loaded Mashed Potatoes. +1 | Sautéed Fresh Vegetables. +2 | Salad. +2 | Soup. +2** Of The Day Is GF.

**Ask Server If Soup

WAGYU* gf

Flame Grilled Australian Wagyu. On A Grilled Brioche Bun. 16.5 (Wagyu is Well Known For Its Abundant Marbling + Rich Flavor.)

ANGUS* sf Flame Grilled Fresh Ground Angus Chuck. On A Grilled Brioche Bun. 12.5

BURGER ADD-ONS sf Avocado, +2 | Smoked Bacon, +2.5 Grilled Baby Bella Mushrooms, +2 Grilled Onions, +1.5 | Grilled Jalapeños, +1.5 Pasture Raised Egg.* +1.5 Cheese, +1.5 (Tillamook Cheddar, Gorgonzola,

Havarti Or Pepper Jack.)

Flame Grilled Fresh Ground Angus Chuck, Smoked Bacon, Jalapeños + Cream Cheese. On A Grilled Brioche Bun. 14.5

B.B.Q.* gf W/O Crispy Onion Strings
Flame Grilled Fresh Ground Angus Chuck, Smoked
Bacon, Tillamook Cheddar Cheese, Crispy Onion Strings + BBQ Sauce. On A Grilled Brioche Bun. 14.5

MEATY YOLKER* gf
Flame Grilled Fresh Ground Angus Chuck, Smoked
Bacon, Sunny-Side Up Pasture Raised Egg +
Tillamook Cheddar Cheese. On A Grilled Brioche Bun. 14.5

BEYOND gf

Meatless Burger Patty Made From Pea Protein. Topped With Vegan Pepper Jack Cheese. On A Grilled Brioche Bun. 14.5

TAP'S SPICY CHICKEN of Flame Grilled Garlic Marinated Chicken Breast, Grilled Jalapeños, Avocado, Pepper Jack Cheese + Chipotle Mayo. On A Grilled Potato Bun. 14.5

RANCH CHICKEN of

Flame Grilled Garlic Marinated Chicken Breast, Smoked Bacon, Tillamook Cheddar Cheese + Ranch Dressing. On A Grilled Potato Bun. 14.5

TAPROOM FAVORITES

WAGYU SIRLOIN STEAK* gf
Flame Grilled 8 oz. American Wagyu Top Sirloin
Basted With Garlic Herb Butter. With Loaded
Mashed Potatoes + Sautéed Fresh Vegetables. 25

STEAK ADD-ONS Gorgonzola Cheese Crumbles, +3 | Grilled Onions, +2 Grilled Baby Bella Mushrooms, +2

WILD ALASKAN KING SALMON* gf Cedar Plank Wild Alaskan King Salmon Basted With Garlic Herb Butter. With Cilantro Rice + Sautéed Fresh Vegetables. 30

FISH + CHIPS

Breaded And Seasoned Wild Alaskan True Cod. With Fries, House Slaw + Tartar Sauce. 18.5

CHICKEN ALFREDO gf W/O Garlic Bread + W/gf Pasta Penne Pasta Tossed In Gorgonzola/Parmesan Alfredo Sauce. Topped With A Blackened Chicken Breast. With Garlic Bread. 18.5

Sub: Gluten Free Bread. +2

BACON WRAPPED MEATLOAF

gf W/O Crispy Onion Strings
Blend Of Ground Angus Chuck And Pork Wrapped
In Smoked Bacon. With Loaded Mashed Potatoes, Gravy + Crispy Onion Strings. 24

FRENCHED PORK CHOP gf Hormone + Antibiotic Free Flame Grilled And Seasoned 12oz. Duroc Bone-In Pork Chop In An Apple Whiskey Sauce. With Loaded Mashed Potatoes + Sautéed Fresh Vegetables. 29.5

HONEY HABANERO PRAWN SKEWERS

8 Wild Red Prawns Marinated In JP's IPA And Honey Habanero Sauce. With Cilantro Rice + Sautéed Fresh Vegetables. 21

IPA BABY BACK RIBS gf

Omission IPA Marinated Slow Roasted Ribs Basted In BBQ Sauce. With Loaded Mashed Potatoes + House Slaw. Half Rack. 20 | Full Rack. 29

MAC + CHEESE gf W/gf Pasta

Four Blend Cheese Sauce Tossed In Orecchiette Pasta. 13.5 Smoked Bacon. +2.5 | Grilled Jalapeños. +1 Spicy Sausage. +2.5