



MEET | EAT | DRINK

APPETIZERS

SHRIMP CEVICHE

Wild Red Prawns, Tomatoes, Cucumbers, Onions, Cilantro + Habanero. With Corn Tortilla Chips. 12.5

WINGS

Over 1lb. Of Habanero Seasoned And Breaded Chicken Wings. With Carrots, Cucumbers + Ranch Dressing. 13.5

Served Dry Or Tossed In Your Choice Of JP's Wing Sauces:
Guinness Buffalo, BBQ Or Fire Roasted Habanero
(Un-breaded Also Available.)

STUFFED JALAPEÑOS

Cream Cheese Stuffed Jalapeños Wrapped With Bacon. With Chipotle Aioli. 12

BACON WRAPPED PRAWNS

Six Wild Red Prawns Wrapped With Bacon. With Chipotle Aioli. 13

JP'S MOZZ STICKS

Fresh Mozzarella Rolled Twice In Seasoned Breading. With Marinara Sauce. 9.5

CALAMARI

Freshly Breaded And Seasoned Calamari Rings + Tentacles. With Basil Pesto Aioli. 12

NACHOS FRESCA

Corn Tortilla Chips, Cheddar-Pepper Jack Cheese, Queso, Jalapeños, Black Olives, Tomatoes + Green Onions. Drizzled With Avocado Crema. With A Side Of Salsa. Choice Of Ground Angus Chuck, Chicken Or Guajillo Pork. 13

QUESADILLA

Large Flour Tortilla, Cheddar-Pepper Jack Cheese, Onions, Bell Peppers. With Sour Cream + Salsa. Choice Of Ground Angus Chuck or Chicken. 13

FLAME GRILLED ARTICHOKE

Whole Jumbo Artichoke Basted With Garlic Herb Butter. With Basil Pesto Aioli. 12

CRAB + ARTICHOKE DIP

Baked Red Deepsea Crab, Artichoke Hearts, Onions Parmesan Cheese. With A Toasted Baguette. 13.5

GARLIC FRIES

Thin Cut Fries, Garlic + Parmesan. With Garlic Aioli. 7

SOUPS

STEAK CHILI

Chuck Steak + Ground Beef Simmered In Omission IPA With Beans, Veggies And Spices. Topped With Cheddar-Pepper Jack Cheese + Green Onions. Cup. 6 | Bowl. 9

CLAM CHOWDER

New England Style Chowder With Bacon. Cup. 6 | Bowl. 9

We Are Proud To Serve Fresh, In-House Scratch Made Food Using The Highest Quality Ingredients At The **TAVERN**.

We Are Committed To Buying The Best And Choosing Products That Are Hormone And Antibiotic Free, Wild, Sustainable, Organic And Local.

For All Of Our In-House Recipes We Use Sea Salt, Just Like What You Will Find In Our Shakers On Your Table.

Our Burger Buns + Breads Are Sourced Locally From Macrina Bakery In Kent, WA.

GREENS

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

HOUSE

Organic Greens, English Cucumbers, Black Olives, Heirloom Tomatoes, Red Onions + Parmesan Cheese Croutons.

Starter. 6.5 | Entrée. 10

Salmon.* +9 | Prawns. +7 | Chicken. +5

CAESAR*

Romaine Tossed With Anchovy Caesar Dressing, Parmesan Cheese + Croutons.

Starter. 6 | Entrée. 9

Salmon.* +9 | Prawns. +7 | Chicken. +5

TACO SALAD

Romaine, Choice Of Chicken Or Ground Beef, Black Olives, Tomatoes, Jalapeños, Tortilla Strips + Avocado Crema. With A Side Of Salsa. 14

PRAWN + AVOCADO

Organic Greens, Wild Red Prawns, Avocado, Gorgonzola Cheese Crumbles, Bacon + Heirloom Tomatoes. 16

COBB

Romaine, Garlic Marinated Flame Grilled Chicken Breast, Gorgonzola Cheese Crumbles, Pasture Raised Egg, Heirloom Tomatoes, Smoked Bacon + Green Onions. 15

SANDWICHES

Choice Of Fries, Tater Tots Or House Slaw.

Sub: Mashed Potatoes. +2 | Fresh Veggies. +2

Salad. +2 | Soup. +2 | Gluten Free Bread. +2

BLT

Lots Of Bacon, Lettuce, Tomato + Garlic Aioli. On Grilled Sour White Bread. 12.5

Avocado. +2 | Double The Bacon. +5

Pasture Raised Egg.* +1

Cheese. +1.25 (American, Tillamook Cheddar, Gorgonzola, Havarti Or Pepper Jack.)

PHILLY CHEESESTEAK

Sliced Ribeye, Grilled Onions, Green Peppers + Cheese Sauce. On An Amoroso's Authentic French Roll From Philly. 16.5

REUBEN

Braised Corned Beef, Sauerkraut, Havarti Cheese + 1,000 Island Dressing. On Grilled Rye Bread. 14.5

HOT BIRD

Roasted Turkey Breast, Bacon, Jalapeños, Havarti Cheese, Lettuce, Tomato + Ranch Dressing. On A Grilled Cuban Roll. 14.5

FISH

Breaded And Seasoned Wild Alaskan True Cod, American Cheese, Grilled Tomato + Tartar Sauce. On Grilled Cider Wheat. 15.5

WILD SALMON CLUB

Flame Grilled Alaskan Sockeye Salmon, Bacon, Avocado, Tomato, Arugula + Garlic Aioli. On A Grilled Brioche Bun. 19.5

TURKEY CLUB

Roasted Turkey Breast, Lettuce, Bacon, Tillamook Cheddar Cheese, Avocado, Tomato + Mayo. On 3 Slices Of Grilled Sour White Bread. 16

FRENCH DIP

Slow Roasted 8 oz. Prime Sirloin, Simmered In Au Jus, Grilled Onions + Havarti Cheese. On A Grilled Amoroso's Bakery Roll. With Au Jus. 16



12" PIZZAS

Artisan Style Thin Crust + Sauces Made In-House.

DOUBLE PEPPERONI

Lots of Pepperoni!!! Whole Milk Mozzarella Cheese + Tomato Sauce. 13.5

HOUSE SPECIALTY

Pepperoni, Sausage, Bacon, Black Olives, Bell Peppers, Mushrooms, Whole Milk Mozzarella Cheese + Tomato Sauce. 15.5

MEAT

Pepperoni, Genoa Salami, Sausage, Whole Milk Mozzarella Cheese + Tomato Sauce. 15

BUILD YOUR OWN

Whole Milk Mozzarella Cheese + Tomato Sauce. 12

TOPPINGS: Bacon, Bell Peppers, Black Olives, Chicken, Garlic, Genoa Salami, Green Peppers, Ham, Jalapeños, Mushrooms, Onions, Pepperoni, Sausage, Tomatoes. 1 Ea.

FLATBREAD PIZZAS

Artisan Style Thin Crust + Sauces Made In-House.

GARLIC CHEESE

Garlic Sauce, Whole Milk Mozzarella Cheese + Parmesan Cheese. With Tomato Sauce. 9

HOUSE PEPPERONI

Uncured Pepperoni, Black Olives, Baby Bella Mushrooms, Whole Milk Mozzarella Cheese + Tomato Sauce. 10

PHILLY

Angus Ribeye, Green Peppers, Grilled Onions, Baby Bella Mushrooms, Cheese Sauce + Whole Milk Mozzarella Cheese. 11

BBQ CHICKEN

Chicken, Red Onions, Whole Milk Mozzarella Cheese + BBQ Sauce. Finished With Fresh Cilantro. 10.5

GOURMET BURGERS

Our Beef And Chicken Are Hormone + Antibiotic Free!

With Lettuce, Tomato, Onions, Pickles + Mayo. Choice Of Fries, Tater Tots Or House Slaw.

Sub: Beyond Patty. | Mashed Potatoes. +2 | Fresh Veggies. +2 | Salad. +2 | Soup. +2 | Gluten Free Bread. +2

WAGYU*

Flame Grilled 8 Oz. Australian Wagyu. On A

Grilled Brioche Bun. 16

(Wagyu Is Well Known For It's Abundant Marbling + Rich Flavor.)

ANGUS*

Flamed Grilled 8 Oz. Fresh Ground Angus Chuck.

On A Grilled Brioche Bun. 12.5

BURGER DIP*

Flamed Grilled 8 Oz. Fresh Ground Angus Chuck,

Bacon, Grilled Onions + Havarti Cheese. On A

Grilled Cuban Roll. With Au Jus. 14.5

B.B.Q*

Flame Grilled 8 Oz. Fresh Ground Angus Chuck,

Bacon, Tillamook Cheddar Cheese, Onion Strings +

BBQ Sauce. On A Grilled Brioche Bun. 14.5

POPPER*

Flame Grilled 8 Oz. Fresh Ground Angus Chuck,

Bacon, Jalapeños + Cream Cheese. On A Grilled

Brioche Bun. 14.5

MEATY YOLKER*

Flame Grilled 8 Oz. Fresh Ground Angus Chuck,

Sunny Side Up Pasture Raised Egg, Bacon +

Tillamook Cheddar Cheese. On A Grilled

Brioche Bun. 14.5

RANCH CHICKEN

Flame Grilled Garlic Marinated Chicken Breast,

Bacon, Tillamook Cheddar Cheese + Ranch

Dressing. On A Grilled Potato Bun. 14

TAP'S CHICKEN

Flame Grilled Garlic Marinated Chicken Breast,

Pepper Jack Cheese, Jalapeños, Avocado +

Chipotle Mayo. On A Grilled Potato Bun. 14

BURGER ADD-ONS

Avocado. +2 | Bacon. +2.5

Grilled Baby Bella Mushrooms. +1 | Grilled Onions. +1

Grilled Jalapeños. +1 | Pasture Raised Egg.* +1

Cheese. +1.25 (American, Tillamook Cheddar,

Gorgonzola, Havarti Or Pepper Jack.)

TAVERN FAVORITES

RIBEYE STEAK*

Flame Grilled 12 Oz. Angus Choice Sirloin Basted

With Garlic Herb Butter. With Mashed Potatoes +

Fresh Vegetables. 29

PENNE ALFREDO

Penne Macaroni Noodles Tossed In A Parmesan

Gorgonzola Cream Sauce + Topped With A

Blackened Chicken Breast. With Garlic Bread. 17.5

FISH + CHIPS

Breaded And Seasoned Wild Alaskan True Cod.

With Fries, House Slaw + Tartar Sauce. 17.5

GRILLED SOCKEYE SALMON*

Flame Grilled Wild Alaskan Sockeye Salmon Basted

With Garlic Herb Butter. With Mashed Potatoes +

Fresh Vegetables. 21

MAC + CHEESE

Four Cheese Blend Tossed With Orecchiette

Pasta. 12.5

Bacon. +2.5 | Grilled Jalapeños. +1

"ANYTIME" BREAKFAST

CLASSIC*

Two Eggs, Bacon, Cubed Potatoes + English

Muffin, Sourdough Or Wheat Toast. 11.50

EGG SANDWICH*

Two Eggs, Bacon, Cheddar Cheese + Chipotle

Aioli On Grilled Sour White Bread. With

Cubed Potatoes. 11.50

DESSERTS

Carrot Cake. 7.50

Cheese Cake. 7.50

Peanut Butter

Chocolate Cake. 7.50