

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.

JP's TAPROOM + GRILL

We Are Proud to Serve Fresh, Scratch-Made Food Using The Highest Quality Ingredients At The Taproom.
We Are Committed To Buying The Best And Choosing Products That Are Hormone And Antibiotic Free, Wild, Sustainable, Organic + Local. For All Of Our In-House Recipes We Use Sea Salt, Just Like What You'll Find In Our Shakers On Your Table.
Our Burger Buns + Breads Are Sourced Locally From Macrina Bakery In Kent, WA.

APPETIZERS

PRAWN SCAMPI **gf W/O Baguette**

Wild Red Prawns, White Wine, Garlic + Butter Sauce. With A Toasted Baguette. 13

CALAMARI

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

NORTHWEST STEAMER CLAMS **gf W/O Baguette**

Fresh Manila Clams Steamed In A White Wine Pesto Sauce. With A Toasted Baguette. 14

CRAB + ARTICHOKE DIP **gf W/O Baguette**

Baked Red Deepsea Crab, Artichoke Hearts, Onions + Parmesan Cheese. With A Toasted Baguette. 13

BACON WRAPPED PRAWNS **gf If Grilled**

Six Large Wild Red Prawns Wrapped In Smoked Bacon. With Chipotle Aioli. 13.5

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. 13.5

WINGS

Over A Pound Of Habanero Seasoned And Breaded Chicken Wings. With Carrots, Cucumbers + Tarragon Ranch Dressing. 13.5

Served "Dry" Or Tossed In Your Choice Of JP's Wing Sauces: Guinness Buffalo, Fire Roasted Habanero OR BBQ

STUFFED JALAPEÑOS **gf If Grilled**

Cream Cheese Stuffed Jalapeños Wrapped In Smoked Bacon. With Chipotle Aioli. 11.5

JP'S MOZZ STICKS

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

PICKLE CHIPS

Crisp And Salty! Freshly Breaded + Seasoned. With Ranch Dressing. 7.5

ROASTED GARLIC HUMMUS **gf W/O Pita Bread**

With Olive Tapenade, Assorted Fresh Veggies, Mama Lil's Peppers + Feta Cheese. With Pita Bread. 11.5

FLAME GRILLED ARTICHOKE **gf**

Whole Jumbo Artichoke Basted With Garlic Herb Butter. With Basil Pesto Aioli. 11

SOUPS (All Made In-House.)

WAGYU CHILI **gf**

Wagyu Sirloin And Ground Beef Simmered In Omission IPA With Beans, Veggies And Spices. Topped With Cheddar-Pepper Jack Cheese + Green Onions. 8.5/5.5

CLAM CHOWDER **gf**

New England Style Chowder With Smoked Bacon. 8.5/5.5

SOUP OF THE DAY

Ask Server If Soup Of The Day Is GF. 8.5/5.5

GREENS

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

HOUSE **gf**

Organic Greens, English Cucumbers, Black Olives, Grape Tomatoes, Red Onions + Parmesan Cheese. 9/5
Salmon.* +9 | Prawns. +7 | Chicken. +5

GRILLED ROMAINE + STEAK **gf**

Flame Grilled Romaine And Australian Wagyu Top Sirloin, Smoked Bacon, Gorgonzola Cheese Crumbles + Red Onions. 16

CRAB TOWER **gf**

Organic Greens, Red Deepsea Crab, Citrus Marinated Wild Red Prawns, Avocado, Mango, Red Onions + Tomatoes. Drizzled With Citrus Vinaigrette. 15.5

PRAWN + AVOCADO **gf**

Organic Greens, Citrus Marinated Wild Red Prawns, Avocado, Gorgonzola Crumbles Cheese, Smoked Bacon + Grape Tomatoes. 15

WEDGE **gf**

Romaine, Smoked Bacon, Black Olives, Gorgonzola Cheese Crumbles, Heirloom Tomatoes + English Cucumbers. 10

COBB **gf**

Romaine, Garlic Marinated Flame Grilled Chicken Breast, Gorgonzola Cheese Crumbles, Wilcox Organic Pasture Raised Egg, Grape Tomatoes, Smoked Bacon + Green Onions. 14

CAESAR* **gf W/O Croutons**

Romaine Tossed With White Anchovy Caesar Dressing, Parmesan Cheese + Croutons. 9/5
Salmon.* +9 | Prawns. +7 | Chicken. +5

PIZZAS

On A GF Crust. Sauces Made In-House. Baked Fresh In Our Wood Stone Hearth Oven. **Calzones Are Not GF.**

HOUSE PEPPERONI **gf**

Uncured Pepperoni, Baby Bella Mushrooms, Black Olives, Whole Milk Mozzarella Cheese + Tomato Sauce. 13

MAMA MIA **gf**

Spicy Sausage, Mama Lil's Peppers, Whole Milk Mozzarella Cheese + Tomato Sauce. 13

PESTO CHICKEN **gf**

Chicken, Artichoke Hearts, Kalamata Olives, Heirloom Tomatoes, Feta Cheese, Whole Milk Mozzarella Cheese + Pesto Sauce. 13

ARTICHOKE MARGHERITA **gf**

Fresh Mozzarella Cheese, Heirloom Tomatoes, Fresh Basil, Artichoke Hearts + Pesto Cream Sauce. 13

CALZONES

THE COMBO

Uncured Pepperoni, Spicy Sausage, Baby Bella Mushrooms, Black Olives, Red Onions, Whole Milk Mozzarella Cheese + Tomato Sauce. 13

RANCH CHICKEN

Chicken, Smoked Bacon, Red Onions, Whole Milk Mozzarella Cheese + Ranch Sauce. 13

ITALIAN MEATSA

Uncured Pepperoni, Soppressata And Genoa Salami, Spicy Sausage, Whole Milk Mozzarella Cheese + Tomato Sauce. 13.5

HAWAIIAN

Uncured Black Forest Ham, Smoked Bacon, Pineapple, Whole Milk Mozzarella Cheese + Tomato Sauce. 13

SANDWICHES

On Gluten Free Bread. +1.5 With House Slaw. ****Ask Server If Soup**
Sub: Loaded Mashed Potatoes. +1 | Sautéed Fresh Vegetables. +1 | Salad. +2 | Soup.** +2 **Of The Day Is GF.**

BLT gf

Lots Of Smoked Bacon, Lettuce, Tomato + Garlic Aioli.
On Grilled Sour White Bread. 12.5
Avocado. +2 | Double The Bacon. +5
Organic Pasture Raised Egg.* +1.5 | Cheese. +1
(Tillamook Cheddar, Havarti, Gorgonzola Or Pepper Jack.)

PRIME RIB DIP gf

Slow Roasted Angus Ribeye, Sliced Thin + Simmered
In Au Jus. With Grilled Onions, Havarti Cheese + Au
Jus. On A Grilled Amoroso's Authentic French Roll. 17

PHILLY CHEESE STEAK gf

Sliced Angus Ribeye, Grilled Onions And Green
Peppers + Cheese Sauce. On An Amoroso's
Authentic French Roll From Philly. 15

REUBEN gf

In-House Braised Corned Beef, Sauerkraut, Havarti
Cheese + Thousand Island Dressing. On Grilled
Rye Bread. 14

WILD SALMON CLUB gf

Flame Grilled Alaskan Sockeye Salmon, Smoked Bacon,
Avocado, Tomato, Arugula + Garlic Aioli. On A Grilled
Brioche Bun. 17

TURKEY CLUB gf

In-House Roasted Turkey Breast, Lettuce, Smoked
Bacon, Tillamook Cheddar Cheese, Avocado, Tomato +
Mayo. On Three Slices Of Grilled Sour White Bread. 16

CAPRESE GRINDER gf

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. +5

ITALIAN GRINDER gf

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

CUBAN gf

Mojo Roasted Pork, Uncured Black Forest Ham, Havarti Cheese, Pickles + Dijon Mayo. On Grilled Cuban Bread. 15

GOURMET BURGERS

On A Gluten Free Bun. +1.5 Our Beef And Chicken Are Hormone And Antibiotic Free.
Topped With Arugula, Tomato, Onion, Pickles + Mayo. With House Slaw.

Sub: Loaded Mashed Potatoes. +1 | Sautéed Fresh Vegetables. +1 | Salad. +2 | Soup.** +2

****Ask Server If Soup**

WAGYU* gf

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

ANGUS* gf

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

BURGER ADD-ONS gf

Avocado. +2 | Smoked Bacon. +2.5 | Grilled Baby Bella Mushrooms. +1
Grilled Onions. +1 | Grilled Jalapeños. +1 | Wilcox Organic Pasture Raised Egg.* +1.5 | Cheese. +1
(Tillamook Cheddar, Gorgonzola, Havarti Or Pepper Jack.)

MEATY YOLKER* gf

Flame Grilled Fresh Ground Angus Chuck, Sunny-Side
Up Wilcox Organic Pasture Raised Egg, Smoked Bacon +
Tillamook Cheddar Cheese. On A Grilled Brioche Bun. 14

POPPER* gf

Flame Grilled Fresh Ground Angus Chuck, Smoked
Bacon, Jalapeños + Cream Cheese. On A Grilled
Brioche Bun. 14

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

BEYOND gf

Meatless Burger Patty Made From Pea Protein.
Topped With Vegan Pepper Jack Cheese. On A Grilled
Brioche Bun. 14

TAP'S SPICY CHICKEN gf

Flame Grilled Garlic Marinated Chicken Breast, Grilled
Jalapeños, Avocado, Pepper Jack Cheese + Chipotle
Mayo. On A Grilled Potato Bun. 14

RANCH CHICKEN gf

Flame Grilled Garlic Marinated Chicken Breast,
Smoked Bacon, Tillamook Cheddar Cheese + Ranch
Dressing. On A Grilled Potato Bun. 14

TAP ROOM 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. 22

RIBEYE STEAK* gf

Flame Grilled 12 oz. Angus Ribeye Steak Basted With Garlic Herb Butter And Topped With Chimichurri Sauce.
With Cilantro Rice + Sautéed Fresh Vegetables. 30

STEAK ADD-ONS gf

Gorgonzola Cheese Crumbles. +1.5 | Grilled Onions. +1 | Grilled Baby Bella Mushrooms. +1

CIOPPINO gf W/O Garlic Bread

Deepsea Red Crab, Manila Clams, Wild Red Prawns,
Wild Alaskan True Cod + Wild Alaskan Sockeye Salmon
In A Tomato Broth. With Garlic Bread. 24

WILD SOCKEYE SALMON* gf

Flame Grilled Alaskan Salmon Basted With Garlic
Herb Butter. With Cilantro Rice + Sautéed Fresh
Vegetables. 23

FISH + CHIPS

Breaded And Seasoned Wild Alaskan True Cod. With
Fries, House Slaw + Tartar Sauce. 16

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. 17.5

IPA BABY BACK RIBS gf

Omission IPA Marinated Slow Roasted Baby Back Ribs
Basted In Our BBQ Sauce. With Loaded Mashed
Potatoes + House Slaw. Half Rack. 17 | Full Rack. 26

BACON WRAPPED MEATLOAF

gf W/O Crispy Onion Strings

Ground Angus Chuck And Pork Meatloaf Wrapped In
Smoked Bacon. With Loaded Mashed Potatoes, Gravy
+ Crispy Onion Strings. 19

CHILI VERDE gf

Three Corn Tortillas, Tender Chunks Of Pork, Tomatillo
Serrano Sauce + Avocado. With Cilantro Rice. 17.5

CHIMICHURRI CHICKEN gf

Half Of A Seasoned And Baked Chicken Topped With
Chimichurri Sauce. With Loaded Mashed Potatoes +
Sautéed Fresh Vegetables. 17.5

MAC + CHEESE gf W/gf Pasta

Four Blend Cheese Sauce Tossed In Orecchiette Pasta. 13
Red Deepsea Crab. +6 | Smoked Bacon. +2.5 | Grilled Jalapeños. +1 | Spicy Sausage. +2.5