

APPETIZERS

WINGS

Over A Pound Of Habanero Seasoned And Breaded Chicken Wings. With Carrots, Cucumbers + Ranch Dressing. 13

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

STUFFED JALAPEÑOS

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

BACON WRAPPED PRAWNS

Six Wild Red Prawns With Smoked Bacon. With Chipotle Aioli. 12.5

JPS' MOZZ STICKS

Fresh Mozzarella Rolled Twice In Seasoned Breading. With Marinara Sauce. 9

CALAMARI

Freshly Breaded And Seasoned Calamari Rings + Tentacles. With Basil Pesto Aioli. 11

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 Salsa. Choice Of Ground Angus Chuck, Adobo Chicken Or Guajillo Pork. 12.5

FLAME GRILLED ARTICHOKE

Whole Jumbo Artichoke Basted With Garlic Herb Butter. With Basil Pesto Aioli. 10

PICKLE CHIPS

Crisp And Salty! Freshly Breaded + Seasoned. With Ranch Dressing. 7

GARLIC FRIES

Thin Cut Fries, Garlic + Parmesan. With Garlic Aioli. 6.5

CRAB + ARTICHOKE DIP

Baked Red Deepsea Crab, Artichoke Hearts, Onions + Parmesan Cheese. With A Toasted Baguette. 12

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. 5 | Entrée. 9

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

CAESAR*

Romaine Tossed With Anchovy Caesar Dressing, Parmesan Cheese + Croutons. Starter. 5 | 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. 13.5

PRAWN + AVOCADO

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

COBB

Romaine, Garlic Marinated Flame Grilled Chicken Breast, Gorgonzola Cheese Crumbles, Wilcox Organic Pasture Raised Egg, Heirloom Tomatoes, Smoked Bacon + Green Onions. 14.5

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. 5.5 | Bowl. 8.5

CLAM CHOWDER

New England Style Chowder With Smoked Bacon. Cup. 5.5 | Bowl. 8

SANDWICHES

Choice Of Fries, Tater Tots Or House Slaw.

Sub: Mashed Potatoes +1 Fresh Veggies +1 | Salad +2

Soup +2 | Gluten Free Bread +1

BLT

Lots Of Smoked Bacon, Lettuce, Tomato + Garlic Aioli. On

Grilled Sour White Bread. 12.5

Avocado. +2 | Double The Bacon. +5 | Wilcox Organic Pasture Raised Egg.* +1
Cheese. +1 (Tillamook Cheddar, Gorgonzola, Havarti Or Pepper Jack.)

PHILLY CHEESESTEAK

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

REUBEN

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

HOT BIRD

In-House Roasted Turkey Breast, Smoked Bacon, Jalapeños, Havarti Cheese, Lettuce, Tomato + Ranch Dressing. On A Grilled Cuban Roll. 13.5

FISH

Breaded And Seasoned Wild Alaskan True Cod, American Cheese, Grilled Tomato + Tartar Sauce. On Grilled Cider Wheat. 14

WILD SALMON CLUB

Flame Grilled Alaskan Sockeye Salmon, Smoked Bacon, Avocado, Tomato, Arugula + Garlic Aioli. On A Grilled Brioche Bun. 16.5

TURKEY CLUB

In-House Roasted Turkey Breast, Lettuce, Smoked Bacon, Tillamook Cheddar Cheese, Avocado, Tomato + Mayo. On Three Slices Of Grilled Sour White Bread. 15.5

PRIME RIB DIP

Slow Roasted Angus Ribeye, Sliced Thin And Simmered In Au Jus. With Grilled Onions, Havarti Cheese + Au Jus. On A Grilled Amoroso's Authentic French Roll. 16

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'll Find In Our Shakers On Your Table.

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



12" PIZZAS

Artisan Style Thin Crust + Sauces Made In-House.

DOUBLE PEPPERONI

Lots of Pepperoni!!! Whole Milk Mozzarella Cheese + Tomato Sauce. 13

HOUSE SPECIALTY

Pepperoni, Ham, Bacon, Black Olives, Mushrooms, Bell Peppers, Whole Milk Mozzarella Cheese + Tomato Sauce. 15

VEGGIE

Mushrooms, Bell Peppers, Onions, Tomatoes, Black Olives, Garlic, Whole Milk Mozzarella Cheese + Tomato Sauce. 14

BUILD YOUR OWN

Whole Milk Mozzarella Cheese + Tomato Sauce. 12
 TOPPING: Bacon, Bell Peppers, Black Olives, Chicken, Garlic, Ham, Jalapeños, Mushrooms, Onions, Pepperoni, Tomatoes. 1 Ea.

FLATBREAD PIZZAS

GARLIC CHEESE

Garlic Sauce, Whole Milk Mozzarella Cheese + Parmesan Cheese. With Tomato Sauce. 8

HOUSE PEPPERONI

Uncured Pepperoni, Black Olives, Baby Bella Mushrooms, Whole Milk Mozzarella Cheese + Tomato Sauce. 9

PHILLY

Angus Ribeye, Green Peppers, Grilled Onions, Baby Bella Mushrooms, Cheese Sauce + Whole Milk Mozzarella Cheese. 9.5

BBQ CHICKEN

Chicken, Red Onions, Whole Milk Mozzarella Cheese + BBQ Sauce. Finished With Fresh Cilantro. 9

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: Mashed Potatoes +1 | Fresh Veggies +1 | Salad +2 | Soup +2 | Gluten Free Bread +1

WAGYU*

Flame Grilled 8 Oz. Australian Wagyu. On A Grilled Brioche Bun. 14 (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

BURGER DIP*

Flamed Grilled 8 Oz. Fresh Ground Angus Chuck, Smoked Bacon, Grilled Onions + Havarti Cheese. On A Grilled Cuban Roll. With Au Jus. 13.5

B.B.Q.*

Flame Grilled 8 Oz. Fresh Ground Angus Chuck, Smoked Bacon, Tillamook Cheddar Cheese, Onion Strings + BBQ Sauce. On A Grilled Brioche Bun. 13.5

POPPER*

Flame Grilled 8 Oz. Fresh Ground Angus Chuck, Smoked Bacon, Jalapeños + Cream Cheese. On A Grilled Brioche Bun. 13.5

MEATY YOLKER*

Flame Grilled 8 Oz. Fresh Ground Angus Chuck, Sunny Side Up Wilcox Organic Pasture Raised Egg, Smoked Bacon + Tillamook Cheddar Cheese. On A Grilled Brioche Bun. 13.5

RANCH CHICKEN

Flame Grilled Garlic Marinated Chicken Breast, Smoked Bacon, Tillamook Cheddar Cheese + Ranch Dressing. On A Grilled Potato Bun. 13.5

TAP'S CHICKEN

Flame Grilled Garlic Marinated Chicken Breast, Pepper Jack Cheese, Jalapeños, Avocado + Chipotle Mayo. On A Grilled Potato Bun. 13.5

SALMON*

Flame Grilled Wild Caught Alaskan Sockeye Salmon + Tartar Sauce. On A Grilled Potato Bun. 16

BEYOND

Plant-Based Burger That Looks, Cooks + Satisfies Like Beef. On A Grilled Potato Bun. 13.5

BURGER ADD-ONS

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

TAVERN FAVORITES

RIBEYE STEAK*

Flame Grilled 12 Oz. Angus Ribeye Basted With Garlic Herb Butter. With Mashed Potatoes + Fresh Vegetables. 26

PENNE ALFREDO

Penne Macaroni Noodles Tossed In A Parmesan Gorgonzola Cream Sauce + Topped With A Blackened Chicken Breast. With Garlic Bread. 16

FISH + CHIPS

Breaded And Seasoned Wild Alaskan True Cod. With Fries, House Slaw + Tartar Sauce. 15

GRILLED SOCKEYE SALMON*

Flame Grilled Wild Alaskan Sockeye Salmon Basted With Garlic Herb Butter. With Mashed Potatoes + Fresh Vegetables. 19

MAC + CHEESE

Four Cheese Blend Tossed With Orecchiette Pasta. 12
 Mac + Cheese Add-Ons: Smoked Bacon +2.5 | Grilled Jalapeños. +1