GLUTEN FREE OPTIONS APPETIZERS *Sub: Gluten Free Bread. +2

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

Precautions.

ROASTED GARLIC HUMMUS gf W/O Pita* With Olive Tapenade, Assorted Fresh Veggies, Mama Lil's Peppers + Feta Cheese. With Pita Bread. 14

WINGS (Available Un-breaded.) gf W/O Breading* Over 1lb. Of Habanero Seasoned And Breaded Chicken Wings. With Carrots, Cucumbers + Ranch Dressing. 16.5 Served Dry Or Tossed In Your Choice Of JP's Wing Sauces: Guinness Buffalo, Fire Roasted Habanero Or BBQ. (Additional Sauce. .75 ea.)

BONELESS WINGS Seasoned And Breaded Chicken Wings. With Carrots, Cucumbers + Ranch
Dressing. 14 Served Dry Or Tossed In Your
Choice Of JP's Wing Sauces: Guinness Buffalo,
Fire Roasted Habanero Or BBQ. (Additional
Sauce. .75 ea.)

NACHOS FRESCA
Fresh Cooked Corn Tortilla Chips, Choice
Of Ground Angus Chuck Or Chicken.
Queso, Cheddar-Pepper Jack Cheese,
Jalapeños, Black Olives, Tomatoes + Green
Onions. Drizzled With Avocado Crema.
With A Side Of Tomatillo Salsa. 16

JP'S MOZZ STICKS
Fresh Sliced Mozzarella Rolled Twice In Seasoned Breading. With Marinara Sauce. 12

STEAK DIABLO gf 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. 23

NW STEAMER CLAMS gf W/O Baguette*
Fresh Manila Clams Steamed In A White Wine
Pesto Sauce. With A Toasted Baguette. 17

Freshly Breaded And Seasoned Calamari Rings + Tentacles. With Basil Pesto Aioli. 15

BACON WRAPPED PRAWNS gf If Grilled Six Wild Red Prawns Wrapped In Bacon. With Chipotle Aioli. 15.5

STUFFED JALAPEÑOS gf If Grilled Cream Cheese Stuffed Jalapeños Wrapped With Bacon. With Chipotle Aioli. 14

FLAME GRILLED ARTICHOKE gf Whole Jumbo Artichoke Basted With Garlic Herb Butter. With Basil Pesto Aioli. 13.5

CRAB + ARTICHOKE DIP gf W/O Baguette* Crab, Artichoke Hearts, Onions + Parmesan Cheese. With A Toasted Baguette. 16.5

PICKLE CHIPS
Crisp And Salty! Freshly Breaded + Seasoned.
With Ranch Dressing. 9.5

SOUPS (Scratch Made.)

STEAK CHILI gf Steak And Angus Ground Beef Simmered In Ghostfish Kick Step IPA With Beans, Veggies And Spices. Topped With Cheddar-Pepper Jack Cheese + Green Onions. 10.5/7.5

CLAM CHOWDER gf New England Style Chowder With Bacon. 10.5/7.5 SOUP OF THE DAY

Ask Server If Soup Of The Day Is GF. 10.5/7.5

SALADS

Balsamic Vinaigrette, Bleu Cheese, Caesar, Citrus Vinaigrette, Honey Mustard, Ranch + Thousand Island. (Scratch Made.)

HOUSE gf

Organic Greens, Black Olives, English Cucumbers, Red Onions, Heirloom Tomatoes + Parmesan Cheese. 11/7 Salmon.* +11 | Prawns. +9 | Chicken. +5

CAESAR* gf W/O Croutons
Romaine Tossed With Anchovy Caesar Dressing,
Parmesan Cheese + Croutons. 11/7
Salmon.* +11 | Prawns. +9 | Chicken. +5

WEDGE gf Romaine, Bacon, Black Olives, Gorgonzola Cheese Crumbles, Heirloom Tomatoes + English Cucumbers. 12

COBB gf

Romaine, Flame Grilled Garlic Marinated Chicken Breast, Gorgonzola Cheese Crumbles, Cage Free Egg, Heirloom Tomatoes + Bacon. 18 GRILLED ROMAINE + STEAK* gf
Flame Grilled Romaine And Wagyu Top Sirloin,
Smoked Bacon, Gorgonzola Cheese Crumbles + Red

PRAWN gf Romaine, Wild Red Prawns, Heirloom Tomatoes, Red Onions, Garbanzo Beans, Cucumbers + Feta Cheese. 18

CALZONES

CRAB TOWER gf Organic Greens, Wild Red Prawns, Red Deepsea Crab, Avocado, Mango, Red Onions + Tomatoes. Drizzled With Citrus Vinaigrette. 18.5

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

PIZZAS On A GF Crust. +2

Scratch Made Sauces. Baked Fresh In Our Wood Stone Hearth Oven.

HOUSE PEPPERONI gf Pepperoni, Baby Bella Mushrooms, Black Olives, Whole Milk Mozzarella Cheese + Tomato Sauce. 16

BBQ CHICKEN gf Chicken, Bacon, Red Onions, Green Onions, Whole Milk Mozzarella, Cheddar Jack Cheese + BBQ

BUFFALO CHICKEN gf Chicken, Jalapeños, Red Onions, Whole Milk Mozzarella + Buffalo Sauce. With Ranch. 17

VEGGIE gf Mama Lil's Peppers, Baby Bella Mushrooms, Black Olives, Red Onions, Feta Cheese, Whole Milk Mozzarella Cheese + Tomato Sauce. 15.5

THE COMBO gf if Made As A Pizza Pepperoni, Spicy Sausage, Baby Bella Mushrooms, Black Olives, Red Onions, Whole Milk Mozzarella Cheese + Tomato Sauce. 15

RANCH CHICKEN gf if Made As A Pizza Chicken, Bacon, Red Onions, Whole Milk Mozzarella Cheese + Ranch Sauce. 15

ITALIAN MEATSA gf if Made As A Pizza
Pepperoni, Capicola And Genoa Salami, Spicy
Sausage, Whole Milk Mozzarella Cheese + Tomato Sauce. 16

HAWAIIAN gf if Made As A Pizza Uncured Ham, Bacon, Pineapple, Whole Milk Mozzarella Cheese + Tomato Sauce. 15

SANDWICHES On Gluten Free Bread. +2

With House Slaw.

Sub: Loaded Mashed Potatoes. +2 | Sautéed Fresh Vegetables. +2.5 | Salad. +2.5 | Soup. +2.5** **Ask Server If Soup Of The Day Is GF.

BLT gf
Lots Of Bacon, Lettuce, Tomato + Mayo. On Grilled
Sour White Bread. 14

Avocado. +2.5 | Double The Bacon. +6
Cage Free Egg.* +2 | Cheese. +2
(Tillamook Cheddar, Gorgonzola, Havarti Or Pepper Jack.)

FRENCH DIP gf 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. 18

PHILLY CHEESE STEAK gf Sliced Angus Ribeye, Grilled Onions And Green Peppers + Cheese Sauce. On An Amoroso's Authentic French Roll From Philly. 18

REUBEN gf In-House Braised Corned Beef, Sauerkraut, Havarti Cheese + Thousand Island Dressing. On Grilled Rye WILD ALASKAN SOCKEYE SALMON CLUB gf Flame Grilled Alaskan Sockeye Salmon, Bacon, Avocado, Tomato, Lettuce + Mayo. On A Grilled Brioche Bun. 20

TURKEY CLUB gf In-House Roasted Turkey Breast, Lettuce, Bacon, Tillamook Cheddar Cheese, Avocado, Tomato + Mayo. On Three Slices Of Grilled Sour White Bread. 18

CAPRESE GRINDER gf Fresh Mozzarella Cheese, Tomato, Fresh Basil, Olive Oil, Balsanic Reduction + Basil Pesto Aioli. Baked In Our Wood Stone Hearth Oven On An Amoroso's Authentic French Roll. 14 Grilled Chicken Breast. +5

ITALIAN GRINDER gf

Pepperoni, Capicola 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. 16.5

GOURMET BURGERS On A Gluten Free Bun. +2

Topped With Lettuce, Tomato, Onion, Pickles + Mayo. With House Slaw.

Sub: Loaded Mashed Potatoes. +2 | Sautéed Fresh Vegetables. +2.5 | Salad. +2.5 | Soup. +2.5** **Ask Server If Soup Of The Day Is GF.

Flame Grilled Australian Wagyu. On A Grilled Brioche Bun. 17.5

(Wagyu is Well Known For Its Abundant Marbling + Rich Flavor.)

ANGUS* gf Flame Grilled Fresh Ground Angus Chuck. On A Grilled Brioche Bun. 14

BURGER ADD-ONS gf

Avocado. +2.5 | Bacon. +2.5 | Grilled Baby Bella Mushrooms. +2

Grilled Onions. +2 | Grilled Jalapeños. +2 | Cage Free Egg.* +2

Cheese. +2 (Tillamook Cheddar, Gorgonzola, Havarti Or Pepper Jack.)

SMASH* gf

Double Smash Fresh Ground Angus Chuck Patties, Seared On The Griddle. With American Cheese, 1,000 Island Dressing & Pickles. On A Grilled Potato Bun. 16

B.B.Q.* gf W/O Crispy Onion Strings
Flame Grilled Fresh Ground Angus Chuck, Bacon,
Tillamook Cheddar Cheese, Crispy Onion Strings +
BBQ Sauce. On A Grilled Brioche Bun. 16.5

MEATY YOLKER* gf Flame Grilled Fresh Ground Angus Chuck, Bacon, Sunny-Side Up Cage Free Egg + Tillamook Cheddar Cheese. On A Grilled Brioche Bun. 16.5

OUR BEEF AND CHICKEN ARE HÖRMONE + ANTIBIÖTIC FREE!

TAP'S SPICY CHICKEN gf Flame Grilled Garlic Marinated Chicken Breast, Grilled Jalapeños, Avocado, Pepper Jack Cheese + Chipotle Mayo. On A Grilled Potato Bun. 15.5

RANCH CHICKEN gf Flame Grilled Garlic Marinated Chicken Breast, Bacon, Tillamook Cheddar Cheese + Ranch Dressing. On A Grilled Potato Bun. 15.5

TAPROOM FAVORITES *Sub: Gluten Free Bread. +2

CARNE ASADA TACOS gf Marinated Tender Outside Skirt Steak, 3 Corn Tortillas, Melted Cheddar-Jack Cheese, Avocado, Red Onions+ Cilantro. With Salsa Verde. 21

WAGYU SIRLOIN STEAK* gf Flame Grilled 8 oz. American Wagyu Top Sirloin Basted With Garlic Herb Butter. With Loaded Mashed Potatoes + Sautéed Fresh Vegetables. 27

BEEF SHORT RIB ROAST gf Slow Roasted Boneless Chuck. Served Over Loaded Mashed Potatoes With Jus. With Sautéed Fresh Vegetables. 28

WILD ALASKAN SOCKEYE SALMON* gf Wild Alaskan Sockeye Salmon Basted With Garlic Herb Butter. With Cilantro Rice + Sautéed Fresh Vegetables. 25

FISH + CHIPS

Breaded And Seasoned Wild Alaskan True Cod. With Fries, House Slaw + Tartar Sauce. 20

FRENCHED PORK CHOP gf (Hormone + Antibiotic Free) Flame Grilled And Seasoned 12oz. Bone-In Pork Chop In An Apple Whiskey Sauce. With Loaded Mashed Potatoes + Sautéed Fresh Vegetables. 32

IPA BABY BACK RIBS gf Kickstep IPA Marinated Slow Roasted Ribs Basted In BBQ Sauce. With Loaded Mashed Potatoes + House Slaw. Half Rack. 21 | Full Rack. 30

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. 21

MAC + CHEESE gf W/gf Pasta
Four Blend Cheese Sauce Tossed In Orecchiette Pasta. 14 Bacon. +2.5 | Grilled Jalapeños. +2 | Spicy Sausage. +3