

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

FLAME GRILLED ARTICHOKE **gf**

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

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

With Olive Tapenade, Assorted Fresh Veggies, Mama Lil's Peppers + Feta Cheese. With Pita Bread. 10

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

Fresh Manila Clams Steamed In A White Wine Pesto Sauce. With A Toasted Baguette. 13.5

CALAMARI

Freshly Breaded And Seasoned Calamari Rings + Tentacles Made To Order. With Basil Pesto Aioli. 11.5

NACHOS FRESCA

Fresh Cooked Corn Tortilla Chips, Choice Of Fresh Ground Angus Chuck Or Adobo Marinated Chicken, Cheddar-Pepper Jack Cheese, Queso, Jalapeños, Black Olives, Tomatoes + Green Onions. Drizzled With Avocado Crema. With A Side Of Salsa. 13.5

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

Baked Red Deepsea Crab, Artichoke Hearts, Onions + Parmesan Cheese. With A Toasted Baguette. 12.5

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
Mango Habanero
BBQ

STUFFED JALAPEÑOS **gf If Grilled**

Cream Cheese Stuffed Jalapeños Wrapped In Smoked Bacon. With Chipotle Aioli. 11

BACON WRAPPED PRAWNS **gf If Grilled**

Six Large 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. 8.5

PICKLE CHIPS

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

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

SOUP OF THE DAY

Ask About Today's Selection. 7.5/5

GREENS

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

GRILLED ROMAINE + STEAK **gf**

Flame Grilled Romaine And Australian Wagyu Top Sirloin, Smoked Bacon, Gorgonzola Cheese Crumbles + Red Onions. 14

CRAB TOWER **gf**

Organic Greens, Red Deepsea Crab, Citrus Marinated Wild Red Prawns, Avocado, Mango, Red Onions + Tomatoes. Drizzled With Citrus Vinaigrette. 15

TAPROOM CHOP **gf**

Romaine, Uncured Genoa Salami And Soppressata, Artichoke Hearts, Kalamata Olives, Red Onions, Mama Lil's Peppers, Feta Cheese + English Cucumber Tossed In Balsamic Vinaigrette. 13

PRAWN + AVOCADO **gf**

Organic Greens, Citrus Marinated Wild Red Prawns, Avocado, Gorgonzola Crumbles Cheese, Smoked Bacon + Grape Tomatoes. 14.5

PROSCIUTTO + APPLE **gf**

Arugula, Prosciutto, Green Apple, Candied Walnuts + Gorgonzola Cheese Crumbles. Tossed In Citrus Vinaigrette. 11/6

COBB **gf**

Romaine, Garlic Marinated Flame Grilled Chicken Breast, Gorgonzola Cheese Crumbles, Cage Free Egg, Grape Tomatoes, Smoked Bacon + Green Onions. 13.5

HOUSE **gf**

Organic Greens, English Cucumbers, Black Olives, Grape Tomatoes, Red Onions + Parmesan Cheese. 9/5

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

CAESAR* **gf W/O Croutons**

Romaine Tossed With White Anchovy Caesar Dressing, Parmesan Cheese + Croutons. 9/5

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

PIZZAS

+

CALZONES

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

PROSCIUTTO + PINEAPPLE **gf**

Prosciutto, Pineapple, Garlic, Whole Milk Mozzarella Cheese, Tomato Sauce + Finished With Arugula. 12.5

ARTICHOKE MARGHERITA **gf**

Fresh Mozzarella Cheese, Tomato, Artichoke Hearts, Fresh Basil + Basil Pesto Cream Sauce. 13 Chicken. +5

ITALIAN MEATSA **gf**

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

MAMA MIA **gf**

Spicy Sausage, Mama Lil's Peppers, Whole Milk Mozzarella Cheese + Tomato Sauce. 12

THE COMBO

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

RANCH CHICKEN

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

PESTO VEGGIE

Artichoke Hearts, Kalamata Olives, Red Onions, Baby Bella Mushrooms, Mama Lil's Peppers, Feta Cheese, Whole Milk Mozzarella Cheese + Pesto 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
 Avocado. +2 | Double The Bacon. +5
 Cage Free Egg.* +1 | Cheese. +1
 (Tillamook Cheddar, Havarti, Gorgonzola Or Pepper Jack.)

PHILLY CHEESE STEAK gf
 Sliced Angus Ribeye, Grilled Onions And Green Peppers + Our Cheese Sauce. On An Amoroso's Authentic French Roll From Philly. 14.5

REUBEN gf
 In-House Braised Corned Beef, Sauerkraut, Havarti Cheese + Thousand Island Dressing. On Grilled Rye Bread. 13.5

THE REAL CUBAN gf
 Mojo Roasted Pork, Uncured Black Forest Ham, Havarti Cheese, Pickles + Dijon Mayo. On Grilled Cuban Bread. 13.5

WILD SALMON CLUB gf
 Flame Grilled Alaskan Sockeye Salmon, Smoked Bacon, Avocado, Tomato, Arugula + Garlic Aioli. On A Grilled Brioche Bun. 15

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. 15

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

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 Chicken. +5

GOURMET BURGERS

On A Gluten Free Bun. +1.5 Our Beef Is Hormone And Antibiotic Free. Sub Beyond Meatless Burger. +1
 Topped With Arugula, Tomato, Onion, Pickles + Mayo.
 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.**

WAGYU* gf
 Flame Grilled Australian Wagyu. On A Grilled Brioche Bun. 15.5
 (Wagyu is Well Known For It's Abundant Marbling + Rich Flavor.)

ANGUS* gf
 Flame Grilled Fresh Ground Angus Chuck. On A Grilled Brioche Bun. 11.5

BURGER ADD-ONS gf
 Avocado. +2 | Smoked Bacon. +2.5 | Grilled Baby Bella Mushrooms. +1
 Grilled Onions. +1 | Grilled Jalapeños. +1 | Cage Free Egg.* +1 | Cheese. +1

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

MEATY YOLKER* gf
 Flame Grilled Fresh Ground Angus Chuck, Sunny-Side Up Cage Free Egg, Smoked Bacon + Tillamook Cheddar Cheese. On A Grilled Brioche Bun. 14

RANCH CHICKEN gf
 Flame Grilled Garlic Marinated Chicken Breast, Smoked Bacon, Tillamook Cheddar Cheese + Tarragon Ranch Dressing. On A Grilled Potato Bun. 13

TAP'S SPICY CHICKEN gf
 Flame Grilled Garlic Marinated Chicken Breast, Grilled Jalapeños, Avocado, Pepper Jack Cheese + Chipotle Mayo. On A Grilled Potato Bun. 13

TAPROOM FAVORITES

WAGYU SKIRT STEAK* gf
 Flame Grilled 8 oz. Wagyu Skirt Steak, Basted With Garlic Herb Butter And Topped With Chimichurri Sauce.
 With Cilantro Rice + Sautéed Fresh Vegetables. 23

WAGYU SIRLOIN STEAK* gf
 Flame Grilled 8 oz. American Wagyu Top Sirloin Basted With Garlic Herb Butter.
 With Loaded Mashed Potatoes + Sautéed Fresh Vegetables. 21

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, Cod + Salmon In A Tomato Broth. With Garlic Bread. 20

CHILI VERDE
 Three Corn Tortillas, Tender Chunks Of Pork, Tomatillo Serrano Sauce + Avocado. With Cilantro Rice. 14

WILD SOCKEYE SALMON* gf
 Flame Grilled Alaskan Salmon Basted With Garlic Herb Butter. With Cilantro Rice + Sautéed Fresh Vegetables. 21

CHIMICHURRI CHICKEN gf
 Half Of A Baked Chicken Basted In Broth And Topped With Chimichurri Sauce. With Loaded Mashed Potatoes + Sautéed Fresh Vegetables. 14

FISH + CHIPS
 Breaded And Seasoned Fresh Wild Alaskan True Cod. With Fries, House Slaw + Tartar Sauce. 14

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. 16 | Full Rack. 24

GORGONZOLA ALFREDO gf
With Gluten Free Pasta. Tossed In Our Gorgonzola/Parmesan Alfredo Sauce. Topped With Flame Grilled Blackened Chicken Breast. 15.5

BACON WRAPPED MEATLOAF
 Ground Angus Chuck And Pork Meatloaf Wrapped In Smoked Bacon. With Loaded Mashed Potatoes, Gravy + Crispy Onion Strings. 16

MAC + CHEESE gf
 Four Blend Cheese Sauce Tossed **In Gluten Free Pasta.** 13
 Red Deepsea Crab. +6 | Smoked Bacon. +2.5 | Grilled Jalapeños. +1 | Spicy Sausage. +2.5