



JP's TAPROOM + GRILL

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.

APPETIZERS

PRAWN SCAMPI *gf W/O Baguette*

Wild Red Prawns, White Wine, Garlic + Butter Sauce. With A Toasted Baguette. 13.5

NORTHWEST STEAMER CLAMS *gf W/O Baguette*

Fresh Manila Clams Steamed In A White Wine Pesto Sauce. With A Toasted Baguette. 15

CALAMARI

Freshly Breaded And Seasoned Calamari Rings + Tentacles. With Basil Pesto Aioli. 12.5

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. 14

ROASTED GARLIC HUMMUS *gf W/O Pita Bread*

With Olive Tapenade, Assorted Fresh Veggies, Mama Lil's Peppers + Feta Cheese. With Pita Bread. 12.5

PICKLE CHIPS

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

WINGS

Over A Pound Of Habanero Seasoned And Breaded Chicken Wings. With Carrots, Cucumbers + Ranch Dressing. 14 (Available Un-breaded.)
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 With Smoked Bacon. With Chipotle Aioli. 12

BACON WRAPPED PRAWNS *gf If Grilled*

Six 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. 9.5

FLAME GRILLED ARTICHOKE *gf*

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

CRAB + ARTICHOKE DIP *gf W/O Baguette*

Baked Red Deepsea Crab, Artichoke Hearts, Onions + Parmesan Cheese. With A Toasted Baguette. 14

SOUPS (All Made In-House.)

WAGYU CHILI *gf*

Wagyu Sirloin And Angus 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, Black Olives, English Cucumbers, Red Onions, Heirloom Tomatoes + Parmesan Cheese. 9/5
Salmon.* +9 | Prawns. +7 | Chicken. +5

GRILLED ROMAINE + STEAK* *gf*

Flame Grilled Romaine And 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. 16

PRAWN + AVOCADO *gf*

Organic Greens, Citrus Marinated Wild Red Prawns, Avocado, Gorgonzola Crumbles Cheese, Smoked Bacon + Heirloom Tomatoes. 15.5

WEDGE *gf*

Romaine, Smoked Bacon, Black Olives, Gorgonzola Cheese Crumbles, Heirloom Tomatoes + English Cucumbers. 10.5

COBB *gf*

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

CAESAR* *gf W/O Croutons*

Romaine Tossed With Anchovy Caesar Dressing, Parmesan Cheese + Croutons. 9.5/5
Salmon.* +9 | Prawns. +7 | Chicken. +5

SPINACH *gf*

Spinach, Mushrooms, Smoked Bacon, Pasture Raised Egg + Parmesan Cheese. 10/6.5



PIZZAS

On A GF Crust. Sauces Made In-House. Baked Fresh In Our Wood Stone Hearth Oven.

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

THE COMBO *gf if Made As A Pizza*

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

RANCH CHICKEN *gf if Made As A Pizza*

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

ITALIAN MEATSA *gf if Made As A Pizza*

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

HAWAIIAN *gf if Made As A Pizza*

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

SANDWICHES

On Gluten Free Bread. +2 With House Slaw.

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

****Ask Server If Soup**

Of The Day Is GF.

BLT gf

Lots Of Smoked Bacon, Lettuce, Tomato + Garlic

Aioli. On Grilled Sour White Bread. 13

Avocado. +2 | Double The Bacon. +6

Pasture Raised Egg.* +1.5 | Cheese. +1

(Tillamook Cheddar, Gorgonzola, Havarti Or Pepper Jack.)

FRENCH DIP gf

Slow Roasted 8 oz. Niman Ranch Prime Sirloin,

Sliced Thin + Simmered In Au Jus. With Grilled

Onions, Havarti Cheese + Au Jus. On A Grilled

Amoroso's Authentic French Roll. 17.5

PHILLY CHEESE STEAK gf

Sliced Angus Ribeye, Grilled Onions And Green

Peppers + Cheese Sauce. On An Amoroso's

Authentic French Roll From Philly. 16

REUBEN gf

In-House Braised Corned Beef, Sauerkraut, Havarti

Cheese + Thousand Island Dressing. On Grilled Rye

Bread. 15.5

CUBAN gf

Mojo Roasted Pork, Uncured Ham, Havarti Cheese,

Pickles + Dijon Mayo. On Grilled Cuban Bread. 15.5

WILD SALMON CLUB gf

Flame Grilled Alaskan Sockeye Salmon, Smoked

Bacon, Avocado, Tomato, Arugula + Garlic Aioli.

On A Grilled Brioche Bun. 18

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 Breast. +5

ITALIAN GRINDER gf

Uncured Pepperoni, Soppressata And Genoa

Salami, Whole Milk Mozzarella Cheese, Mama Lil's

Peppers, Red Onions, Tomato + Garlic Aioli. Baked

In Our Wood Stone Hearth Oven On A Non-GMO

Artisan Baguette. 14.5

GOURMET BURGERS (Our Beef And Chicken Are Hormone + Antibiotic Free!)

On A Gluten Free Bun. +2 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**

Of The Day Is GF.



WAGYU* gf

Flame Grilled Australian Wagyu.

On A Grilled Brioche Bun. 16.5

(Wagyu is Well Known For Its

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. +2

Grilled Onions. +1.5 | Grilled Jalapeños. +1.5

Pasture Raised Egg.* +1.5

Cheese. +1.5

(Tillamook Cheddar, Gorgonzola,

Havarti Or Pepper Jack.)

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 Pasture Raised Egg, Smoked Bacon +

Tillamook Cheddar Cheese. 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

TAPROOM 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. 23

NEW YORK STEAK* gf

Flame Grilled Painted Hills 12 oz. Angus New York

Steak Basted With Garlic Herb Butter And Topped

With Chimichurri Sauce. With Loaded Mashed

Potatoes + Sautéed Fresh Vegetables. 29

STEAK ADD-ONS gf

Gorgonzola Cheese Crumbles. +2 | Grilled Onions. +2 | Grilled Baby Bella Mushrooms. +2

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. 17.5

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. 18

IPA BABY BACK RIBS gf

Omission IPA Marinated Slow Roasted Baby Back

Ribs Basted In BBQ Sauce. With Loaded Mashed

Potatoes + House Slaw. Half Rack. 18 | Full Rack. 28

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. 20

CHILI VERDE gf

Three Corn Tortillas, Tender Chunks Of Pork,

Tomatillo Serrano Sauce + Avocado. With Cilantro

Rice. 18

CHIMICHURRI CHICKEN gf

Half Of A Seasoned And Baked Chicken Topped

With Chimichurri Sauce. With Loaded Mashed

Potatoes + Sautéed Fresh Vegetables. 18

MAC + CHEESE gf W/gf Pasta

Four Blend Cheese Sauce Tossed In Orecchiette Pasta. 13

Red Deepsea Crab. +7 | Smoked Bacon. +2.5 | Grilled Jalapeños. +1 | Spicy Sausage. +2.5