



STARTERS

Pretzel Bites 8 Vegetarian

Dungeness Crab Cakes 13

Tomato Ginger Chutney, Beurre Blanc

Grilled Chicken or Steak Quesadilla 14

Monterey Jack, Roasted Veggies, Guacamole, Salsa, Sour Cream, Green Onion

Slow Smoked Wings 10

Choice of Buffalo, Bourbon BBQ, or Sweet Chili, Served with Carrots, Celery | Ranch or Blue Cheese

Cast Iron Meatballs 8

Reggiano Parmigiano, Grilled Bread

Chef's Hummus Platter 8 Vegetarian

Greek Dressed Vegetables, Feta, Olives, Flatbread

Thai Lettuce Wraps 11 Gluten Free

Lettuce, Shredded Veggies, Lime, Sweet Ginger Chicken, Mango, Sweet Chili Sauce, Peanut Sauce

Shrimp Cocktail 13.5 Gluten Free

Shrimp, Lump Crab, Cabbage, Lemon

SALADS AND SOUP

Chicken or Steak* +5 Salmon* or Shrimp* +7
Wrap Any Salad, Includes Choice of Side +1

Wedge 6 | 8

Iceberg, Candied Pecans, Bacon, Tomato, Bleu Cheese, Parsley, Bleu Cheese Dressing

Kale Quinoa 9 | 12 Gluten Free & Vegetarian

Kale, Mixed Greens, Quinoa, Grapes, Blueberries, Almonds, Feta, Lemon Champagne Vinaigrette

Field Cobb 9 | 12 Gluten Free

Greens, Turkey, Egg, Bleu Cheese, Bacon, Avocado

Asian Chicken Salad 9 | 12

Napa Cabbage, Green Onion, Red Peppers, Cilantro, Carrots, Almonds, Crunchy Ramen, Sweet Ginger Dressing

Italian Chop Chop 9 | 12 Gluten Free

Pepperoni, Salami, Olives, Pistachios, Pepperoncini, Mozzarella, Parsley, Italian Dressing

Tossed Caesar 7 | 10

Romaine, Croutons, Parmesan, Caesar Dressing

Southwest Chicken Salad 9 | 12 Gluten Free

Iceberg, Romaine, Chicken, Black Beans, Tomato, Corn, Avocado, Cheddar, Baja Ranch, Tortilla Chips

WOOD-FIRED PIZZAS

Margherita 11 Vegetarian

Marinara, Mozzarella, Tomato, Basil, Pesto

Spicy Italian 14

Sausage, Prosciutto, Salami, Capicola, Pepperoni

Traditional Pepperoni 12

Smoked Pepperoni, Marinara, Mozzarella

Chicken Florentine 14

White Sauce, Pulled Chicken, Spinach, Artichoke, Garlic, Parmesan, Mozzarella

My Cousin Veggie 13 Vegetarian

Broccoli, Bell Peppers, Roasted Tomato, Garlic, Chives, Chili Oil

SANDWICHES AND MORE

Choice of Crispy Fries, Parmesan Garlic Fries, House Slaw, or Fruit Cup
Upgrade your Fries | Sweet Potato +1
Add Avocado, Bacon, or Fried Egg +1

Millionaire Burger* 13.5

Ground New York Strip, Bacon, Cheddar, Taphouse Sauce, Iceberg, Pickle, Tomato, Onion, Brioche Bun, or Try it BBQ Style!

The Local Wrap 10 Vegetarian

Hummus, Garlic Aioli, Cucumber, Roasted Tomato, Avocado, Radish, Mixed Greens, Feta, Watercress, Whole Wheat Tortilla

The Rocket Bird 12.5

Crispy Buttermilk Chicken, Sriracha Honey, House Slaw, Brioche

House Shaved Prime Rib Dip* 14

Thinly Sliced Prime Rib, Swiss, Au Jus, Creamy Horseradish, Hoagie Roll

Stacked Reuben 12.5

Corned Beef, Sauerkraut, Swiss, Thousand Island, Pickle, Marble Rye

Traditional Triple Decker Club 11.5

Turkey, Ham, Bacon, Iceberg, Tomato, Mayo, Pickle, Sourdough

Mahi-Mahi Tacos 13.5 Gluten Free

Radicchio, Cilantro, Sriracha Remoulade, Guacamole, Napa Slaw, Cotija, Served with Ranchero Beans

Baja Shrimp Tacos 13.5 Gluten Free

Radicchio, Cilantro, Napa Slaw, Mango, Chipotle Mayo, Cotija Cheese, Served with Ranchero Beans

You Pick Two 10.5

Half Sandwich | Triple Decker Club, Prime Rib Dip, or Stacked Reuben
Half Soup or Salad | Kale and Quinoa or Tossed Caesar, Cup of Soup

CHEF'S TABLE

Taphouse Pot Roast 17 Gluten Free

Roasted Garlic Cheddar Mashed Potatoes, Green Beans, Carrots, Pearl Onions, Red Wine Demi-Glace

Fire-Roasted Stir Fry 11 Vegetarian

Sugar Snap Peas, Broccolini, Baby Bok Choy, Zucchini, Carrot, Squash, Bell Peppers, Watercress, Sushi Rice, Teriyaki
Add Chicken or Steak* +5 Salmon* or Shrimp* +7

Fish and Chips 14

Beer-Battered Mahi-Mahi, Fries, House Slaw, Lemon, Tartar Sauce

Shrimp and Angel Hair Pasta 14

Tomato, Basil, Fresh Mozzarella, Garlic Oil, Garlic Toast

Bucatini Bolognese 15

Beef, Pork, Veal, Ricotta, Parmesan, Garlic Toast

Classic Fried Shrimp Platter 16

Fries, Coleslaw, Tartar Sauce, Cocktail Sauce

Sage and Butternut Orecchiette 18

Orecchiette Pasta, Roasted Butternut Squash, Wild Mushrooms, Organic Braising Greens, Pancetta, Mascarpone Sauce, Crispy Sage

Grilled, Citrus-Marinaded Salmon* 21 Gluten Free

Buttery Pan-Roasted Asparagus, Corn, Peppers, Squash, Carrot, Swiss Chard, Carrot Honey Mustard Sauce

Carne Asada Flat Iron 14

Roasted Fingerling Medley, Haricot Verts, Chorizo Lardons

Lemon Roasted Chicken 16.5 Gluten Free

Sautéed Baby Spinach, Roasted Potatoes

Shrimp and Grits 18

Seared Shrimp, Andouille Sausage, Cheddar Grit Cake, Tomato, Bell Pepper, Cajun Cream, Crispy Leeks

8 oz. Filet Mignon* 25 Gluten Free

Cabernet Butter, Seasonal Veggies, Garlic Cheddar Mashed Potatoes

Fresh Catch of the Day Market Price Gluten Free

Tomato Cous Cous, Seasonal Veggies, Lemon Verbena Butter

*Consuming raw or undercooked meat, seafood or eggs may increase your risk of food-borne illness. These menu items may be served raw or undercooked. | While we offer gluten free items, we are not a gluten free kitchen. Please notify your server of any allergies.

COCKTAILS

Cadillac Margarita 9

Patron, Triple Sec, Lime, Agave, Grand Marnier

Moscow Mule 8

Russian Standard Vodka, Ginger Beer, Lime

Palms Mai Tai 8

White Rum, Triple Sec, Orgeat, Lime, OJ, Grenadine, Float Dark Rum

Lakeside Collins 8

House Cucumber Vodka, Domaine De Canton Ginger Liqueur, Lemon, Sugar, Seltzer

The Stone & Barrel Martini 8

Bulleit Rye, Sweet Vermouth, Bitters, Lemon Twist

James and the Giant Peach Martini 8

Jameson, Peach Schnapps, Orange Juice

Traditional Martini 8

Gin or Vodka, Vermouth

Vesper Martini 8

Gin, Vodka, Lillet

James Bond Style. Shaken. Not Stirred.

Old School Martini 8

Beefeater Gin, Dry Vermouth, Orange Bitters, Lemon Twist

BARREL-AGED COCKTAILS

Barrel of the Month 9

Manhattan 9

Thumb Butte Whiskey, Sweet Vermouth, Bitters

Wisconsin Style Brandy Old Fashioned 9

Christian Brothers Brandy, Muddled Orange and Cherry, Sugar, Bitters, Seltzer

Negroni 9

Bulldog Gin, Campari, Sweet Vermouth

DRAFT

16 oz. 20 oz.

Michelob Ultra

4.5 6

Coors Light

4 5.5

Nut Brown Ale

5 6.5

Sedona, Arizona

Dragoon IPA

5 6.5

Tucson, Arizona

Kilt Lifter

5 6.5

Tempe, Arizona

Devil's Ale

5 6.5

Chandler, Arizona

Stella Artois

5 6.5

Blue Moon

5 6.5

Seasonal Draft

5 6.5

BOTTLES

Bud Light, Budweiser, Miller Lite, O'Doul's 4

Heineken, Corona 4.5

PABST BLUE RIBBON

All Day, Every Day 2.5

DESSERTS

Chocolate Chip Skillet Cookie 6

Our Favorite Butter Cake 6

Kentucky Whiskey Sauce, Vanilla Ice Cream, Berries

Baked Apple Skillet Crumble 6

WHITE WINES

SPARKLING

Glass Bottle

Da Luca Prosecco, Italy

8 29

Coppola Sofia Blanc de Blanc, Monterey, California

11 41

Roederer Estate Brut, Anderson Valley, California

16 56

CHARDONNAY

14 Hands, Washington

6 21

CK Mondavi, California

6.25 19

Meiomi, California

11 41

Landmark Overlook, Sonoma, California

12 45

Ferrari Carano, Russian River, California

13 49

SAUVIGNON BLANC

Oyster Bay, New Zealand

6 21

Kim Crawford, New Zealand

12 45

Justin, Central Coast, California

12 45

PINOT GRIGIO

Beringer, California

6 21

OTHER WHITES

Voga Moscato, Italy

7

Chateau Ste Michelle Eroica Riesling, Washington

8 30

Blindfold White Blend, Oakville, California

14 51

Vista Point, White Zinfandel, California

6 18

RED WINES

PINOT NOIR

Beringer, California

6.25 21

Mark West Black, Monterey, California

9 33

Elouan, Oregon

14 51

CABERNET SAUVIGNON

CK Mondavi, California

6.25 21

Ravage by Ravenswood, Napa Valley California

8 29

Sterling Vintners Collection, California

11 41

Mondavi, Napa Valley, California

54

Justin, Paso Robles, California

58

OTHER REDS

Ravenswood Old Vines Zinfandel, California

9 33

Benzinger Merlot, Sonoma, California

10 37

Fleurs De Prairie Rose

9 33

Chateau St Jean Soirée Red Blend, California

12 45

Greg Norman Shiraz, Australia

8 29

Cooper and Thief Red Blend, California

11 41

WHY TAP WINE? * 6 oz. 9 oz.

Tap wine is the next big thing for wine connoisseurs. Wine poured from the cask is always served fresh and allows us to skip bottling, eliminating express packaging and keeping wine quality at it's highest!

Chateau St. Jean Chardonnay, Sonoma

6.5 9.5

Francis Ford Coppola Pinot Grigio, Lodi

6.5 9.5

Matchbook Cabernet, Lake County

6.5 9.5

Ozv Red Blend Cabernet, California

6.5 9.5

HAPPY HOUR

Daily 3 – 6 PM | Sundays All Day