



## STARTERS

### Garlic Knots 5 **Vegetarian**

Garlic Butter, Parsley, Marinara | Beer Cheese +1

### 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, and Ranch

### 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, Sweet Chili Sauce, Peanut Sauce

## SALADS AND SOUP

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

### Wedge 7

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

### Kale and Quinoa 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 8 | 11 **Gluten Free**

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

## WOOD-FIRED PIZZAS

### Margherita 10 **Vegetarian**

Marinara, Mozzarella, Tomato, Basil, Pesto

### Spicy Italian 14

Sausage, Prosciutto, Salami, Capicola, Pepperoni

### Traditional Pepperoni 14

Smoked Pepperoni, Marinara, Mozzarella

### Chicken Florentine 14

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

### The Giardino 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 or Asparagus +1  
Add Avocado, Bacon, Green Chili, or Fried Egg +1

### Millionaire Burger\* 13

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

Crispy Buttermilk Chicken, Sriracha Honey, House Slaw, Brioche

### Chef's Meatball Sandwich 12

Meatballs, Marinara, Mozzarella, Hoagie Roll

### House Shaved Prime Rib Dip\* 14

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

### Stacked Reuben 12

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

### Traditional Triple Decker Club 11

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

### Mahi-Mahi Tacos 13 **Gluten Free**

Radicchio, Cilantro, Sriracha Remoulade, Guacamole, Napa Slaw, Cotija

### Baja Shrimp Tacos 13.5 **Gluten Free**

Radicchio, Cilantro, Napa Slaw, Mango, Chipotle Mayo, Cotija Cheese

### You Pick Two 10

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

### Miso Marinated Seared Ahi 24 **Gluten Free**

Sesame Bean, Watercress, Toasted Cashews, Marinated Cucumber, Sushi Rice, Sweet Ginger Sauce

### Fire-Roasted Stir Fry 10 **Vegetarian**

Sugar Snap Peas, Broccoli, 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

### Roasted Salmon Superfood 18 **Gluten Free**

Quinoa, Cucumber, Avocado, Spinach, Lemon Vinaigrette, Chili Oil

### Pasta Primavera 10 **Vegetarian**

Whole Wheat Rotini, EVOO, Cherry Tomatoes, Zucchini, Squash, Broccoli, Shaved Garlic, White Wine Herbed Butter Sauce  
Add Chicken or Steak\* +5 Salmon\* or Shrimp\* +7

### 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

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

Callaway, California

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

CK Mondavi White Zin., Willow Springs, California

5.5 19

## 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

Estancia Meritage, Paso Robles, California

58

## 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