

LUNCH



Available until 2pm Monday through Sunday



SALADS

CLASSIC CAESAR 11¼ **GFO**

Crisp romaine hearts, house-made caesar dressing, garlic croutons, topped with parmesan cheese
add blackened steelhead salmon 8 | add grilled cajun chicken breast 6.5 | add sauteed garlic tiger prawns 8 | add tofu 4 | add 7oz AAA striploin 12 | add crumbled bacon 3.5 | add cajun chicken breast 6

AHI TUNA POKE SALAD 19¾ **GF**

Soy and sesame marinated ahi tuna, roast corn, edamame beans, mango salsa, radish, cucumber, green onions, cilantro, nori seaweed, heritage greens, orange wasabi aioli and sesame seeds
make it a bowl, sub heritage greens for coconut jasmine rice 2

BLUEBERRY SPINACH SALAD 15¾ **GF**

Spinach, fresh local blueberries, toasted almonds, pickled red onions, feta cheese, served with honey-lemon vinaigrette
add blackened steelhead salmon 8 | add grilled cajun chicken breast 6.5 | add sauteed garlic tiger prawns 8 | add tofu 4 | add 7oz AAA striploin 12 | add crumbled bacon 3.5 | add cajun chicken breast 6

APPETIZERS

GINGER BEEF 15¼

Crispy fried beef tossed in a house-made ginger sauce, served with broccoli, snap peas, bell peppers, green onions, cilantro, sesame seeds, served over coconut jasmine rice
add baby iceberg lettuce 1.50 | sub chicken breast 2

CREOLE PRAWNS 16¼ **GFO**

Sauteed tiger prawns, bell peppers, red onions, snap peas, coconut jasmine rice, creole infused butter sauce, served with grilled garlic bread
sub GF toast 2

HUMBOLDT SQUID 16¾

Fried squid strips, heritage greens, honey-lemon vinaigrette, diced tomatoes, red onions, parsley, and grilled lemon, served with house-made tzatziki sauce

CHICKEN WINGS 16¾ ***GFO**

1 lb unbreaded locally sourced chicken wings, tossed in your choice of sauce: frank's hot, teriyaki, honey garlic, thai lime, sriracha bbq, korean bbq, dry cajun, salt and pepper, bullseye bbq, hotiyaki or honey sriracha

BONELESS PORK BITES 14½

Crunchy "popcorn style" boneless pork bites served with your choice of sauce: frank's hot, teriyaki, honey garlic, thai lime, sriracha bbq, korean bbq, dry cajun, salt & pepper, bullseye bbq, hotiyaki or honey sriracha

NACHOS 24 ***GF**

House-made tortilla chips, half pound of nacho cheese, fresh sliced jalapenos, black olives, bell peppers, red onions, green onions & roast corn, served with pico de gallo and sour cream
add guacamole 4.5 | add pico de gallo 4 | add sour cream 3 | add chorizo sausage 4¼ | add pulled buffalo chicken 5 | add crumbled bacon 3.5 | add pulled pork 6 | add ground beef 4.5 | add tex-mex veggie ground 4.5 | add extra cheese 4.75 | add cajun chicken breast 6

taxes not included

SOUPS

SOUP OF THE DAY 9

Please ask your server.
add toasted garlic bread 2 | add GF toast 3

LANIE'S HOMESTYLE CHILI 11¾ **GF**

House-made beef and pork chili, topped with three cheeses, sour cream and green onions
add toasted garlic bread 2 | add GF toast 3



KOREAN BBQ CAULIFLOWER BITES 14¾

Fried seasoned cauliflower bites tossed in korean bbq sauce, served with jalapeno ranch dip

DEEP FRIED PICKLES 11½

Served with ranch dip

SPICY EDAMAME 9½ **GF VO**

Steamed edamame beans served with house-made chili oil

CLASSIC POUTINE 12¾

1 lb straight cut fries, cheese curds and savory beef gravy
add pulled pork 6 | add ground beef 4.5 | add tex-mex veggie ground 4.5 | add pulled buffalo chicken 5 | add crumbled bacon 3.5

STEAK BITES 15 **GF**

8oz, pan seared sirloin, horseradish aioli

BAKED TAPHOUSE MAC & CHEESE 13¾

Creamy applewood smoked cheddar cheese, served with macaroni noodles and topped with panko parmesan
add broccoli and bacon 1.75 | add buffalo chicken 2.25

TACOS 16¾ **GFO**

Two tacos served on grilled flour tortillas, with tortilla chips and pico de gallo
sub grilled corn tortillas for GF

Soy and sesame marinated ahi tuna, sweet corn, edamame beans, mango salsa, cucumber, green onions, cilantro, nori seaweed, asian coleslaw, radish, orange wasabi aioli, sesame seeds

Mexican pulled pork, coleslaw, mango salsa, pickled red onions, fresh cilantro

sub veggie ground complimentary | sub tex-mex ground beef complimentary | sub cajun steak bites \$1

GF gluten free | **GFO** gluten free option
*gluten intolerance due to fryers | **VO** vegan option

HANDHELDS

All burgers are served on baked brioche buns freshly made in-house daily and toasted with garlic butter. Our 5oz angus burger patties are freshly made and char grilled in-house. All handhelds are served with seasoned curly fries
sub caesar salad 4 | sub house salad 3 | sub sweet potato fries 2 | sub onion rings 4 | sub chili 4 | sub day soup 2 | sub coleslaw 2 | sub GF bun 2 | add bacon 3.75 | sub tortilla wrap 1 | add extra beef patty 7 | add sauteed mushrooms 4 | add sauteed onions 3 | add cheese 1.25 (mozzarella or cheddar) | sub straight cut fries complimentary | add gravy 2.5 | add fried egg 1.25

BLACKENED CAJUN

CHICKEN BURGER 21¾ **GFO**

Char grilled cajun chicken thighs, crispy bacon, guacamole, jalapeno monterey jack cheese, iceberg lettuce, chipotle aioli, corn and black bean salsa
sub chicken breast 2

CRISPY COD BURGER 17¼

Hand battered and crispy fried alaskan blue cod, coleslaw and tartar sauce

BACON DOUBLE CHEESE BURGER 21½ **GFO**

Burger patty, bacon, mozzarella cheese, cheddar cheese, sauteed onions, house-made burger sauce and sliced pickles

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ENTREES

CHICKEN TENDERS 17¼

Crunchy chicken tenders, served with straight cut fries and honey mustard dip
sub caesar salad 4 | sub house salad 3 | sub sweet potato fries 2 | sub onion rings 4 | sub curly fries 2 | sub chili 4 | sub day soup 2 | sub coleslaw 2

FISH AND CHIPS 1PC 13¾ | 2PCS 17

Hand battered alaskan blue cod, coleslaw, house-made tartar sauce, grilled lemon, served with straight cut fries
sub caesar salad 4 | sub house salad 3 | sub sweet potato fries 2 | sub onion rings 4 | sub curly fries 2 | sub chili 4 | sub day soup 2

SWEET THAI LIME BOWL 19¾ **GFO**

Diced chicken breast, mushrooms, bell peppers, red onions, snap peas, broccoli, carrot, green onions, cilantro, house-made thai lime sauce, sesame seeds, served on coconut jasmine rice
add prawns 8 | sub prawns 4 | sub 6oz sirloin steak bites 6 | sub crunchy pork bites 2 | sub tofu 2

CHEESE QUESADILLA 13¾

Nacho cheese, fresh sliced jalapeños, red & green peppers, red onions, served with tortilla chips, pico de gallo and sour cream
add guacamole 4.5 | add pico de gallo 4 | add sour cream 3 | add chorizo sausage 4.25 | add pulled buffalo chicken 5 | add crumbled bacon 3.5 | add pulled pork 6 | add ground beef 4.5 | add tex-mex veggie ground 4.5 | add roast corn 2

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GARDEN VEGGIE BURGER 18¼ **GFO**

4oz veggie patty, red onions, baby arugula, vine ripened tomatoes, and pesto aioli

BLACKENED SALMON BURGER 21¼ **GFO**

Blackened steelhead salmon, baby arugula, red onions, vine ripened tomatoes, cucumbers, and chipotle aioli

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CRISPY CHICKEN BURGER 18

Hand floured chicken thigh, honey mustard, honey sriracha, bread & butter pickles, iceberg lettuce, and vine ripened tomatoes
sub chicken breast 2

BBQ PULLED PORK SANDWICH 17¾ **GFO**

Pulled pork, coleslaw, bbq mayo

BEEF DIP 20¾

7 oz shaved AAA roast beef, horseradish aioli, au jus, served on a toasted garlic butter pretzel hoagie bun

MUSHROOM SWISS CHEESEBURGER 20¼ **GFO**

Beef patty, sauteed mushrooms, swiss cheese, lettuce, tomatoes, red onions, sliced pickle, horseradish aioli



SOUTHERN BBQ RIBS 24¾ ***GFO**

¾ lbs. of slow braised/deep fried pork back rib fingers tossed in your choice of sauce, korean bbq, sriracha bbq, bullseye bbq or dry cajun, served with garlic mashed potatoes and vegetables

COLUMBIA RIVER SALMON FILET 24 **GF**

Pan seared blackened steelhead salmon, lemon roasted potatoes, seasonal sauteed vegetables, topped with mango salsa
sub roasted potatoes for garlic mashed potatoes 3

GRILLED CHICKEN PESTO FETTUCCINE 20½

6oz grilled chicken breast, fresh basil pesto, grape tomatoes, baby arugula, topped with parmesan cheese
add toasted garlic bread 2 | add cream 1

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DESSERTS

VANILLA CHEESECAKE 8

Strawberry compote, whipped cream

WARM CHOCOLATE BROWNIE 9 **GF**

Vanilla ice cream, whipped cream, rum caramel sauce

DARK CHOCOLATE CAKE 11 **GF VO**

Coconut whipped cream and strawberry compote

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THE TAPHOUSE

— MODERN TAVERNS —