

# TAPHOUSE Menu

Available everyday from 2pm until late  
Friday and Saturday until 10pm

## APPETIZERS

### SPICY AHI TUNA CRISPY CRUNCH ROLL 13¾

Soy, sesame & sriracha ahi tuna, bell peppers, cucumber, green onions, heritage greens, sesame dressing, sesame seeds, nori seaweed and soy sauce served with an orange wasabi aioli

*Signature*

### NACHOS 26¾ \*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 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 extra cheese 4.75 | add cajun chicken breast 6

### 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 15¼ 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

### DEEP FRIED PICKLES 12¾

Served with ranch dip

### SPICY EDAMAME 9½ GF VO

Steamed edamame beans served with house-made chili oil

### 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 & pepper, bullseye bbq, hotiyaki or honey sriracha  
add blue cheese, ranch or jalapeno ranch 1

### STEAK BITES 15 GF

8oz, pan seared sirloin, horseradish aioli

### 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

*Signature*

### HAND STRETCHED 12 INCH PIZZA GFO

Garlic oil crust  
add extra cheese 4.75 | sub \*GF cauliflower crust 4

### PESTO MARGHERITA 17¾ GFO

Fresh basil pesto, mozzarella cheese, vine ripened tomatoes, bocconcini cheese, reduced balsamic vinegar, served with fresh basil leaves

### PEPPERONI 18¾ GFO

House-made tomato sauce, pepperoni and mozzarella cheese

### MEATLOVERS 19¼

House-made tomato sauce, pepperoni, chorizo sausage, bacon and mozzarella cheese

## HANDHELDS

All burgers are served on baked brioche buns freshly made in-house daily & 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 | sub tortilla wrap 1 | add extra beef patty 7 | add sauteed mushrooms 4 | add bacon 3.75 | 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

### GARDEN VEGGIE BURGER 18¼ GFO

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

### BACON DOUBLE CHEESE BURGER 21½ GFO

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

*Signature*

### CRISPY COD BURGER 17¼

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

### BLACKENED CAJUN CHICKEN BURGER 21¼ GFO

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

### 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



### BLACKENED SALMON BURGER 21¾ GFO

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

*Signature*

### 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

# Street Food

## TACOS 16¾ GFO

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

Soy & 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, pickled red onions, fresh cilantro and mango salsa

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

## VEGGIE SPRING ROLLS 13½

Served with sweet thai chili sauce and coleslaw

## CLASSIC POUTINE 12¾

1 lb straight cut fries, cheese curds & 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*

## 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*

*Signature*

## 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*

## KOREAN BBQ CAULIFLOWER BITES 14¾

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

## ENTREES

### CHICKEN TENDERS 17¾

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. One piece order 13¾  
*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*

### CHICKEN FAJITAS 24¾

Cajun dusted locally sourced chicken breast, red & green peppers, lettuce, red onions, nacho cheese, pico de gallo, sour cream, flour tortillas  
*add prawns 8 | sub prawns 4 | sub 6z sirloin steak bites 6 | sub tofu 2 | extra cheese 4.75 | add sour cream 3 | add guacamole 4.5 | add pico de gallo 4 | extra tortilla .50 | sub extra vegetables for chicken no additional cost*

### 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*

*Signature*

### SWEET THAI LIME BOWL 19¾ GFO

Diced chicken breast, mushrooms, snap peas, broccoli, carrots, 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*

### STRIPLOIN STEAK 25 GFO

7oz striploin, roasted garlic mashed potatoes, sauteed seasonal vegetables, served with a reduced demi glaze  
*add sauteed mushrooms 4 | add sauteed onions 3 | add garlic prawns 8*

### GRILLED CHICKEN PESTO FETTUCCINE 20½

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

*Signature*

### 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

## SALADS

### CLASSIC CAESAR 11¾ 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 19½ GF

Soy & sesame marinated ahi tuna, roast corn, edamame beans, mango salsa, radishes, 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*

*Signature*

### 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*

## SOUPS

### SOUP OF THE DAY 9

Ask your server for details, including dietary restrictions  
*add toasted garlic bread 2 | add GF toast 3*

### LANIE'S HOMESTYLE CHILI 11¾ GF

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

## DESSERTS

### VANILLA CHEESECAKE 8

Strawberry compote, whipped cream

### WARM CHOCOLATE BROWNIE 9 GF

Vanilla ice cream, whipped cream, rum caramel sauce

### TIRAMISU 11¾

Chocolate shavings

### DARK CHOCOLATE CAKE 11 GF VO

Coconut whipped cream and strawberry compote

### OREO ICE CREAM SUNDAE 10 GFO

Crumbled oreo, vanilla ice cream, mini cinnamon donuts, strawberry compote

*Signature*