

For The Table

CALAMARI FRITTI OR CALAMARI PROVENÇALE	14.25
Flash-fried, lemon and cocktail sauce or zesty butter sauce	
*AHI TUNA TARTARE	15.50
Sashimi grade ahi tuna, spicy white soy, yuzu dressing, green onion, cilantro, cucumber, tomato, avocado, wonton shell	
CHESAPEAKE BAY LUMP CRAB CAKE	19.99
Frank's Red Hot aioli, herb salad, sunny-side up quail egg	
SIMMERED MANILA CLAMS	15.50
White wine, garlic, butter & herb broth	
MAINE LOBSTER DUMPLINGS	14.25
Fresh Maine lobster, shallots, chives and dumplings, lobster sauce and white truffle foam	
BACON ARTICHOKE DIP	13.50
Parmesan cheese, Aleppo pepper, Worcestershire, garlic, cream	
HOUSE-MADE PRETZELS & CHEDDAR ALE FONDUE	9.25
German-style pretzels, sea salt & four cheese ale fondue	
SEAFOOD CEVICHE "COCKTAIL"	14.25
Citrus-marinated bay shrimp, scallops, tomato, avocado cucumber, red onion, Tabasco and cilantro	
BARBARCOA EMPANADAS	14.25
Shredded beef, cheddar & jack cheese, poblano cream	
MONTEREY COUNTY ARTICHOKE	12.25
Marinated in herb vinaigrette, charbroiled with lemon herb aioli	
WHITE MEXICAN SHRIMP COCKTAIL	19.99
Prepared tableside house-made cocktail sauce	

Greens & Soups

ORGANIC SIMPLE GREEN SALAD	8.25
Field greens, carrots, shaved vegetables and grape tomatoes with your dressing choice	
THE "WEDGIE"	9.25
Point Reyes blue cheese, sliced heirloom tomatoes, red onion, applewood smoked bacon, herb vinaigrette & blue cheese dressing	
CLASSIC CAESAR	8.25
Baby gem lettuce, freshly baked croutons, Pecorino Romano cheese	
GRANNY SMITH APPLE SALAD	9.25
Mixed baby greens, Cotija cheese, toasted pecan, candied black pepper bacon, Vermont maple dressing	
TAPS GODDESS SALAD	10.25
Baby kale & butter leaf lettuce, green goddess dressing, bay shrimp, candied pecans, sweet onion and vine-ripened tomatoes	
HEIRLOOM TOMATOES & MOZZARELLA	11.25
Lemon verbena pesto, pine nuts, aged balsamic, baby basil	
NEW ENGLAND CLAM CHOWDER	6.25 / 8.25
Chopped clams, potatoes, leeks, sherry	
N'AWLINS STYLE GUMBO	6.25 / 8.25
Chicken, smoked ham, Andouille sausage, Cajun dirty rice	
MAINE LOBSTER BISQUE	7.25 / 9.25
Crème fraîche, chives, finished with brandy	
SOUPS 1-1-1	9.25
Try all three!	
PUB-STYLE MAC & CHEESE	9.99
ROASTED CORN OFF THE COB	7.25
ROASTED CRISPY HERB POTATOES	7.25
CREAMED CORN	7.25
ROASTED WILD MUSHROOMS	7.25
SAUTÉED GARLIC SPINACH	7.25
CREAMY CHEDDAR ALE GRITS	7.25
BRUSSELS SPROUTS, BACON, MEYER LEMON	7.25

Sides



EST. 1999

Small Bites

CHARCUTERIE

PROSCIUTTO SAN DANIELE	5.25
(Italy) 18 month aged cured ham	
DOÑA JUANA AGED SPANISH CHORIZO	4.50
(Spain) Coarse ground pork, paprika, herbs, garlic	
CREMINELLI SOPPRESSATA	4.75
(Italy) Pork, organic spices, garlic & red wine	
CREMINELLI SALAMI TARTUFO	5.25
(USA) Pork, organic spices, garlic, red wine	

IMPORTED CHEESES

BEEHIVE BARELY BUZZED CHEDDAR	4.75
(Cow) USA, smooth and creamy texture with subtle notes of butterscotch and caramel	
UNIEKAAS RESERVE GOUDA	4.75
(Cow), Holland, aged 18 months, smooth and spicy	
TRIPLE CREAM BRIE	5.25
(Cow) France, creamy, rich, butter-like taste	
PARMIGIANO REGGIANO	5.25
(Cow) Italy, hard, dense, fruity, nutty, sharp	
TRUFFLE TREMOR	5.25
(Goat) USA, semi-soft, creamy, tangy, earthy	

SNACKS

OLIVES AL FORNO	6.25
Lemon zest, fresh herbs, garlic cloves, orange peel	
BURRATA & PROSCIUTTO BRUSCHETTA	8.25
Olive oil, toasted bruschetta, thinly-sliced prosciutto, creamy burrata, basil chiffonade	
ONION ROASTED BONE MARROW EN CROUTE	8.25
Chili pepper jardinière	
PROSCIUTTO CROSTINI	8.25
House-made ricotta, fresh fig relish, petite salad	
CURED SALMON CROSTINI	8.25
Fresh dill yogurt, sliced cucumbers	
PESTO ESCARGOT	9.50
Roasted tomatoes, lemon	
CHEF'S SEASONAL PÂTÉ	6.25
Fresh daily selection	

Ocean Food

KING CRAB LEGS	MKT
One and a half pounds, seasonal vegetables, roasted crispy herb potatoes	
LOBSTER TAIL	MKT
12-oz. cold water South African lobster tail, seasonal vegetables and roasted crispy herb potatoes	
DRUNKEN MAHI MAHI	28.99
Spanish-style rice, crab tostadas, tomatillo-avocado salsa, Cotija cheese	
MACADAMIA NUT-CRUSTED ROCKFISH	27.99
Roasted garlic mashed potatoes, asparagus, lobster brandy cream sauce	
THE "WHARF" CIOPPINO	28.99
Calamari, Manila clams, Mediterranean mussels, shrimp, scallops and fresh fish, spicy marinara, sweet onions, garlic, red wine, fresh herbs, linguine	

MISO-MARINATED CHILEAN SEA BASS	39.99
Japanese sushi rice, sautéed spinach, tri-pepper jam	

HOKKAIDO SCALLOPS	37.99
House-made bacon, cheddar ale grits, sautéed kale, asparagus, roasted tomatoes, Brussels sprouts, Meyer lemon chimichurri	
AUSTRALIAN BARRAMUNDI	28.99
Fingerling potatoes, tomato broth, fennel, zucchini, carrots, olive tapenade	
BREWMASTER'S FISH & CHIPS	21.99
Cream Ale batter fried cod, tartar sauce, garlic parsley fries, Louisiana hot slaw	
ACHIOTE MARINATED ATLANTIC SALMON	27.99
Roasted poblano tamale, chayote, roasted corn, charred onions and roasted tomatillo	
LUMP CRAB STUFFED JUMBO PRAWNS	39.99
Caramelized spring vegetables, fingerling potatoes, thyme, Beech mushrooms, Banyuls vinegar, butter	



Santa Monica Seafood is at the forefront of preservation and aquaculture efforts to ensure the bounty of our seas for generations to come. TAPS has partnered with Santa Monica Seafood to offer current and future enjoyment of fine ocean food.

Steaks & Chops

Roasted crispy herb potatoes & seasonal vegetables	
16-OZ. RIBEYE	35.99
8-OZ. FILET MIGNON	39.99
8-OZ. PRIME TOP SIRLOIN	28.99
16-OZ. PRIME BONE-IN NEW YORK STRIP	48.99
FILET MIGNON TRIO	39.99
Shrimp scampi, Oscar-style, peppercorn brandy sauce, asparagus, roasted garlic mashed potatoes	
SURF & TURF	MKT
8-oz. filet mignon and a 12-oz. cold water South African lobster tail, seasonal vegetables, roasted crispy herb potatoes	

LUMP CRAB	12.99
Oscar-style any steak for an additional	
ENHANCEMENTS	3.25
Olive Tapenade Mushroom Brandy Demi Provençale Blue Cheese & Bacon	

16 OZ. DOUBLE-CUT PORK CHOP	28.99
USDA Prime pork chop, blistered shishito peppers, cornbread, crispy pork belly, roasted jalapeño butter	
FILET & SHRIMP UDON	26.99
Udon noodles, filet strips, Black Tiger shrimp, spicy Thai peanut sauce, shiitake mushrooms, broccoli, slivered green onions	
JEROME & JOSE'S JAMBALAYA	21.99
Crispy cornmeal shrimp, chicken, Andouille sausage, smoked ham, tomato cayenne broth, dirty rice	
MARY'S FREE RANGE CHICKEN	26.99
Oven roasted half chicken, spring vegetables, olive oil confit potatoes, rosemary pan jus	

* Consuming raw or undercooked seafood may increase your risk of foodborne illness

We reserve the right to refuse service to anyone 4.23.16

Cocktails

NITRO

PREPARED TABLESIDE

SIBERIAN MULE 16
Vodka, ginger beer, lime, sugar, liquid nitrogen

CRAFT

PINEAPPLE UNDER THE SEA 16
Served in a copper pineapple | single pot distilled vodka, rum, passionfruit, orgeat, lime, allspice

PISCO SOUR #2 12
Pisco, lime, sugar, meringue, black & green peppercorns

CHAMPAGNE PAPI 12
Tequila, tarragon, maraschino, lime, sparkling wine

BLACK MAGIC WOMAN 12
Rye, lemon, cassis, sugar, Thai & Opal basil

MR. ROBOTO 12
Japanese whiskey, sesame, ginger, honey, lemon, yuzu, shiso

CAIPIRINHA 12
Brazilian sugarcane rum, lemon, lime, kumquats, sugar

"MAKE AMERICA GREAT AGAIN" 12
a.k.a The Mexican Old Fashioned
Mezcal, curaçao, agave, Mexican bitters, sal de gusano, orange oils

GIN & JUICE 12
London dry gin, jasmine tea, gooseberry, lemon, Mediterranean tonic

REST IN PEACE, HAN SOLO 12
Rye, chamomile, Calisaya, lemon, meringue, orange bitters

CAN I KICK IT? 12
Vodka, kiwi, lemon, sugar, hops, Jamaican bitters

THE TWO DRINK LIMIT 12
Amontillado sherry, rye, amaro, sour cherry, chocolate bitters

ZIGGY STARDUST 12
Jamaican rum, orgeat, watermelon, salted apricot, lime, bitters

SUNDAY, BLOODY SUNDAY 12
Vodka, TAPS bloody mary mix, bacon, fresh vegetables, cream ale back

Spirits

BOURBON

ANGEL'S ENVY
BLANTON'S
BREAKER PORT FINISH
BUFFALO TRACE
BULLEIT
CHARBAY R5 HOPPED
GEORGE DICKEL BARREL SELECT
HIGH WEST AMERICAN PRARIE
HUDSON BABY
ROGUE DEAD GUY

RYE

BULLEIT
GEORGE DICKEL
HIGH WEST RENDEVOUS
HUDSON MANHATTAN
MICTER'S SINGLE BARREL
RITTENHOUSE
SAZERAC
TEMPLETON
WHISTLEPIG FARMS
WILLETT FAMILY ESTATE

SCOTCH

AUCHENTOSHAN 12 YEAR
BUNNAHABAIN 18 YEAR
HIGHLAND PARK 12 YEAR
JOHNNIE WALKER BLUE
LAGAVULIN 16 YEAR
THE MACALLAN 12 YEAR
PIG'S NOSE
SPRINGBANK 10 YEAR

JAPANESE / IRISH WHISKEY

AKASHI WHITE OAK
IWAI BLUE LABEL
NIKKA TAKETSURU PURE MALT 12 YEAR
REDBREAST 12 YEAR

BRANDY / COGNAC

HINE XO
PARK VSOP
CAPURRO PISCO
LAIRD'S 100 PROOF APPLE BRANDY

TEQUILA / MEZCAL

BENESIN MEZCAL JOVEN
CASA NOBLE BLANCO
DON JULIO 1942
TAPATIO ANEJO
TEQUILA OCHO REPOSADO

VODKA

ABSOLUT ELYX
GREY GOOSE
KETEL ONE
HIGH WEST 7000
ST. GEORGE CALIFORNIA CITRUS
TITO'S

GIN

BOMBAY SAPPHIRE
NOLET'S
SIPSMITH
SIPSMITH V.J.O.P.
ST. GEORGE BOTANIVORE
ST. GEORGE TERROIR
TANQUERAY

RUM

AVUA CACHACHA PRATA
DIPLOMATICO ANEJO
GOSLING'S BLACK SEAL
WRAY & NEPHEW
ZAYA 12 YEAR

LIQUEURS & CORDIALS

ANCHO REYES
ART IN THE AGE SAGE
APEROL
AVERNA
BENEDICTINE
BERTINA ELDERFLOWER
BITTER TRUTH APRICOT / VIOLET
CAMPARI
FRUITLAB GINGER / HIBISCUS
FERNET BRANCA
HERBSAINT
LAZZARONI AMARETTO / SAMBUCA
LUXARDO AMARO ABANO
ST. GEORGE ABSINTHE
TEMPUS FUGIT CREME DE CACAO

*Limited availability.

Wines

SPARKLING WINE

DOMAINE CHANDON 10
Brut (Carneros) Split
LAURENT PERRIER 18
Brut (France) Split

WHITES

SILVERADO 12
Sauvignon Blanc (Napa Valley)
LAGARIA 9.5
Pinot Grigio (Italy)
GIESEN 9
Riesling (Marlborough)
TABLAS CREEK 13
Viognier / Grenache Blanc (Paso Robles)

CHARDONNAY

GROVE RIDGE 8
(California)
BIANCHI 10.5
(Santa Barbara)
DIERBERG 16
(Santa Maria Valley)

MERLOT

ANCIENT PEAKS 12
Merlot (Paso Robles)

PINOT NOIR

SEAN MINOR 10.5
(Central Coast)
UNBRIDLED 15
(Santa Barbara)

CABERNET SAUVIGNON

GROVE RIDGE 8
(California)
CARTLIDGE & BROWNE 12
(North Coast)
CAIN CUVÉE 16.5
Cabernet Blend (Napa Valley)

RED BLENDS

SAINT COSME 11
Syrah / Grenache (Rhône Valley)

DESSERT WINE

WARRE'S WARRIOR 7
WARRE'S 10 YEAR TAWNY 9
WARRE'S 20 YEAR TAWNY 12
WARRE'S 1994 VINTAGE 25



TAPS FISH HOUSE.COM

BREA | CORONA | IRVINE

Private dining rooms available.