

For The Table

CALAMARI FRITTI	14.25
Flash-fried, lemon and cocktail sauce	
CALAMARI PROVENÇALE	14.25
Flash-fried, Tabasco, Worcestershire, butter sauce	
*AHI TUNA TARTARE	15.49
Sashimi grade ahi tuna, yuzu & white soy marinade, cucumber, scallions, cilantro, sriracha	
TRIO OF DIPS	15.50
Smoked onion dip Cheddar ale fondue Sun-dried tomato & basil hummus Served with house potato chips, grilled pita and tortilla chips	
CRAB STUFFED MUSHROOMS	13.25
Baked with lemon butter sauce	
GRILLED SHRIMP & AVOCADO	15.49
Mixed petite herbs, chamomile compressed watermelon, roasted corn, piquillo pepper sauce	
BLACKENED CHICKEN EMPANADAS	11.25
Crispy pastry, goat cheese, black beans, roasted corn, poblano cream	
SEAFOOD CEVICHE "COCKTAIL"	13.25
Citrus marinated bay shrimp, bay scallops, tomato, avocado cucumber, red onion, Tabasco, cilantro	
PRETZELS & JALAPENO BACON CHEDDAR FONDUE	12.25
German style prezels, sea salt	
CHESAPEAKE BAY LUMP CRAB CAKE	19.49
Frank's Red Hot aioli, herb salad, sunny-side up quail egg	
MONTEREY COUNTY ARTICHOKE	12.25
Marinated in herb vinaigrette, charbroiled with lemon herb aioli	
JUMBO PRAWN COCKTAIL	14.25
Old Bay poached, tableside 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
Iceburg lettuce, Point Reyes blue cheese, tomatoes, red onion, applewood smoked bacon, herb vinaigrette and blue cheese dressing	
CLASSIC CAESAR	8.25
Romaine lettuce, freshly baked croutons, Pecorino Romano cheese	
SPRING VEGETABLE SALAD	9.99
Baby beets, cauliflower, radish, cucumber, carrots & peas, Meyer lemon vinaigrette, whipped goat cheese, crispy quinoa	
HEIRLOOM TOMATO CAPRESE	10.25
Fresh mozzarella, petite greens, lemon olive oil, everything spice	
NEW ENGLAND CLAM CHOWDER	6.25 / 8.25
Chopped clams, potatoes, leeks, sherry	
MAINE LOBSTER BISQUE	7.25 / 9.25
Crème fraîche, chives, finished with brandy	
SOUP DUO	9.25
Try both!	

Sides

SAUTEED WILD MUSHROOMS	6.25
POBLANO CORN ESQUITES	6.25
COUNTRY STYLE MASHED POTATOES	6.25
CREAMED SPINACH	6.25
ROASTED FINGERLING POTATOES	6.25
PUB STYLE MAC & CHEESE	6.25



EST. 1999

Small Bites

CHARCUTERIE

COPPA CREMINELLI	4.75
(USA) Dry-rubbed pork, perfectly marbled	
LA QUERCIA PROSCIUTTO PICCANTE	5.25
(USA) Prosciutto with fennel, red chili	
DOÑA JUANA AGED SPANISH CHORIZO	4.75
(Spain) Coarse ground pork, paprika, herbs, garlic	
CREMINELLI SOPPRESSATA	5.25
(Italy) Pork, organic spices, garlic and red wine, robust flavor	
CREMINELLI WILD BOAR SALAME	4.75
(USA) Wild boar and pork belly with juniper & clove	
PÂTÉ DE JOUR	4.75
Chef's choice of pâté served with conserva & toast points	

CHEESE

BEEMSTER XO 26 MONTH GOUDA	4.75
(Cow) USA, deep, nutty, notes of whiskey and pecan	
"TRIPLE CREAM" BRIE	5.50
(Cow) France, creamy, rich, butter-like taste	
BARELY BUZZED	4.75
(Cow) Utah, full-bodied, nutty, smooth, coffee, lavender	
ROGUE CREAMERY SMOKEY BLUE	5.50
(Cow) USA, Savory and full-flavored, cold smoked over local hazlenut shells	
CYPRESS GROVE TRUFFLE TREMOR	5.50
(Goat) USA, Creamy, floral and herbaceous	

Ocean Food

KING CRAB LEGS	MKT
One and a half pounds, seasonal vegetables, country mashed potatoes	
LOBSTER TAIL	MKT
12-oz. cold water South African lobster tail, seasonal vegetables, country mashed potatoes	
DRUNKEN MAHI MAHI	28.99
Spanish-style rice, crab tostadas, tomatillo-avocado salsa, and Cotija cheese	
MACADAMIA CRUSTED SEASONAL FISH	28.99
Country style mashed potatoes, buttered asparagus, lobster beurre blanc	
THE "WHARF" CIOPPINO	28.99
Calamari, Manila clams, Mediterranean mussels, shrimp, scallops, fresh fish, spicy marinara, sweet onions, garlic, red wine, fresh herbs, linguine	
MISO-MARINATED CHILEAN SEA BASS	39.99
Japanese sushi rice, sautéed spinach, red, green & yellow pepper jam	
GRILLED ROSEMARY SWORDFISH	29.99
Herb braised zucchini, roasted tomatoes, sautéed spinach	
PAN SEARED HOKKAIDO SCALLOPS	33.99
Braised leeks, oven roasted San Marzano tomatoes, saffron emulsion	
BREWMASTER'S FISH & CHIPS	20.99
Cream Ale batter fried cod, tartar sauce, garlic parsley fries, Louisiana hot slaw	
LUMP CRAB STUFFED JUMBO PRAWNS	39.99
Caramelized spring vegetables, fingerling potatoes, thyme, Beech mushrooms, Banyuls vinegar, butter	
BANANA LEAF WRAPPED SALMON	27.99
Achiote marinade, wild mushroom tamale, Mexican corn esquites, poblano corn crème	



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 & Specialties

Country mashed potatoes & seasonal vegetables	
Add Lump Crab 12.99 / Shrimp Scampi 14.99	
16-OZ. RIBEYE	35.99
8-OZ. CHOICE ANGUS FILET MIGNON	39.99
8-OZ. PRIME TOP SIRLOIN	28.99
FILET TRIO	39.99
Three 3 oz. petite filets crab oscar, peppered mushroom demi, garlic mashed potatoes, asparagus	
SURF & TURF	MKT
8-oz. filet mignon and a 12-oz. cold water South African lobster tail, seasonal vegetables, country style mashed potatoes	

DRY AGED PRIME STEAK

Served with country mashed & seasonal vegetables
Dry aging is a traditional method of creating exceptionally tender beef. Our dry aged steaks are all aged in-house for no less than 30 days.

12-OZ. NEW YORK STRIP	39.99
*Subject to availability	

16 OZ. DOUBLE-CUT PORK CHOP	29.99
USDA Prime pork chop, sauteed vegetables, pub style mac & cheese, red eye gravy	

JEROME & JOSE'S JAMBALAYA	20.99
Crispy cornmeal shrimp, chicken, Andouille sausage, smoked ham, tomato cayenne broth, dirty rice	

GRILLED SHORT RIBS & SCALLOP CASINO	29.99
16 hour ale brined & cured in-house, baby vegetables, honey mustard, bacon-crust scallop on the half shell	

TAPS BURGER	14.49
Cheddar cheese, red onion, tomato, mayonnaise, lettuce, toasted brioche bun, garlic parsley fries, pickle spear	

ROTISSERIE HALF CHICKEN	22.99
Oven roasted spring vegetables, poulet au jus	

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

We reserve the right to refuse service to anyone 4.8.16

Cocktails

WORLD'S GREATEST BLOODY MARY	11.5
Truly a showstopper! Mix together Skyy Vodka and our scratch Bloody Mary mix. Add ice, shake and serve in a TAPS "blackened seasoning" rimmed glass. Stuff a shrimp topped skewer and a Cream Ale beer back to boot!	
LUCK OF THE DRAW	MKT
Custom cocktails created by our TAPS bartenders that are rotated by season and spirit	
ICY CAPTAIN JOE	11.5
Captain Morgan's Spiced Rum, charred orange-vanilla simple syrup, a shot of Lavazza espresso with a touch of milk served over ice	
AMERICAN PIE	11.5
Fireball Cinnamon Whiskey, apple juice, fresh lemon, soda water	
LAVENDER-TINI	11.5
Amethyst Lavender Gin, lavender infused simple syrup and fresh lime juice shaken with ice in a chilled martini glass with a sugar rim	
TEA THYME COCKTAIL	11.5
TAPS house-bottled cocktail. Cranberry-Hibiscus Tea infused Ketel One vodka, Fullerton Bros. clover honey simple syrup, fresh lemon juice and fresh thyme served either chilled or over ice	
TOP HAT SWAG	11.5
Tanqueray Gin, Pavan liqueur, fresh lime juice, cucumber mint water, ginger beer	
WILD BERRY LEMONADE	11.5
Smirnoff Blueberry Vodka, Smirnoff Strawberry Vodka, Cruzan Raspberry Rum, strawberry purée and fresh lemonade with a splash of lemon-lime soda	
TAPS ROOT BEER	11.5
Captain Morgan's Spiced Rum, Kahlua, root beer simple syrup, Irish Red	
DOLCE DE RITA	11.5
Camarena Tequila, agave nectar, fresh muddled basil, raspberries, fresh lime juice, Raz Peach Grand Marnier, sods water	

Spirits

WHISKEY	TEQUILA
BAKER'S	1800 REPOSADO
BASIL HAYDEN'S	CAZADORES
BOOKER'S	DON JULIO 1942
BULLEIT	CASA NOBLE BLANCO
BULLEIT RYE	
CROWN ROYAL	VODKA
CROWN ROYAL XR	ABOSLUT ELYX
GENTLEMAN JACK	BELVEDERE
JACK DANIELS	CHOPIN
JACK DANIELS SINGLE BARREL	CIROC
JAMESON	GREY GOOSE
JIM BEAM	KETEL ONE
KNOB CREEK	SKYY
MAKER'S MARK	STOLI
WOODFORD RESERVE	TITO'S
	GIN
SCOTCH	AMETHYST
DALWHINNIE 15	BEEFEATER
GLENLIVET 12	BOMBAY SAPPHIRE
GLENLIVET 18	HENDRICK'S
JOHNNIE WALKER BLACK	NOLET'S
JOHNNIE WALKER BLUE	TANQUERAY
LAGAVULIN 16	TANQUERAY 10
LAPHROAIG 10	
OBAN 14	LIQUEURS & CORDIALS
TALISKER 10	AMARETTO DISARONNO
THE MACALLAN 12	APEROL
THE MACALLAN 18	B & B
	CAMPARI
COGNAC	DRAMBUIE
HENNESSY VSOP	FRANGELICO
HENNESSY XO	GODVIA DARK CHOCOLATE
HENNESSY PARADIS	GODVIA WHITE CHOCOLATE
REMY MARTIN VSOP	GRAND MARNIER
REMY MARTIN XO	KAHLUA
	MIDORI
RUM	
BACARDI LIGHT	
BACARDI GOLD	
CAPTAIN MORGAN	
MALIBU	
MEYER'S DARK	

Wines

SPARKLING WINE		PINOT NOIR	
DOMAINE CHANDON	10	SEAN MINOR	10.5
Brut (Carneros) Split		(Central Coast)	
LAURENT PERRIER	18	UNBRIDLED	15
Brut (France) Split		(Santa Barbara)	
		CABERNET & RED BLENDS	
WHITES		GROVE RIDGE	8
SILVERADO	12	(California)	
Sauvignon Blanc (Napa Valley)		CARTLIDGE & BROWNE	12
LAGARIA	9.5	(North Coast)	
Pinot Grigio (Italy)		CAIN CUVÉE	16.5
GIESEN	9	(Napa)	
Riesling (Marlborough)		SAINT COSME	11
TABLAS CREEK	13	Syrah / Grenache (Rhône Valley)	
Viognier / Grenache Blanc (Paso Robles)		DESSERT WINE	
CHARDONNAY		WARRE'S WARRIOR	7
GROVE RIDGE	8		
(California)		WARRE'S 10 YEAR TAWNY	9
BIANCHI	10.5		
(Santa Barbara)		WARRE'S 20 YEAR TAWNY	12
DIERBERG	16		
(Santa Maria Valley)		WARRE'S VINTAGE	25
MERLOT			
ANCIENT PEAKS	12		
Merlot (Paso Robles)			



TAPS FISH HOUSE.COM

B R E A | C O R O N A | I R V I N E

Private dining rooms available.