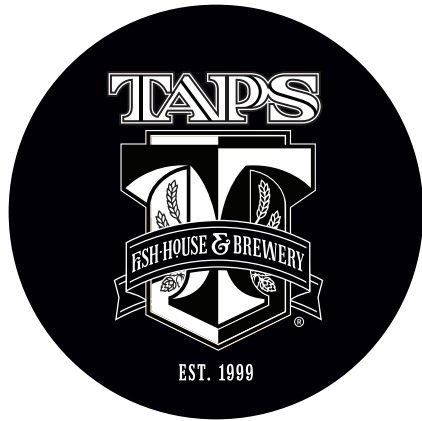


LOUNGE MENU | CORONA



"Fish, to taste good, must swim three times - in water, in butter and in wine."

-Polish Proverb

Cocktails

SINGLE BARREL OLD FASHIONED	18
TAPS & Whistlepig Farms collaborative rye, sugar, bitters	
BALLER MARTINI	18
Absolut Elyx vodka, Italian vermouth, served tableside	
COSMOPOLITAN	13
Vodka, Meyer lemon, curacao, cranberry cordial, lime	
SON OF A BEE STING	14
Gin, lemon, honey, ginger, rosewater	
TODAY WAS A GOOD DAY	13
Rum, Italian vermouth, Fernet Branca, black sea salt, grapefruit oils	
ORGANIC ORANGE MULE	13
Blinking Owl orange vodka, lime, ginger beer	
FAKE NEWS	14
Tequila, Chartreuse, lime, agave, cilantro, Firewater Bitters, Tajin	
THE DARKSIDE	13
Rum, Cynar, elderflower, lime, orgeat	
'MERICA!!!	13
Bourbon, orange spice sweet tea, lemon, allspice, ginger ale	
MATCHA, MATCHA MAN	16
Suntory Toki Japanese whiskey, spiced pear, lemon cinnamon, matcha, meringue	
IT'S LIT	12
Vodka, honey, sage, lemon, lavender	
SUNDAY, BLOODY SUNDAY	13
Vodka, TAPS bloody mary mix, bacon, fresh vegetables, cream ale back	
JEDI MIND TRICK	13
These aren't the drinks you are looking for... Inquire about our weekly cocktail creation	

Wines

SPARKLING	
DOMAINE CHANDON	10.5
Brut (Carneros) Split	
LAURENT PERRIER	18
Brut (Champagne, France) Split	
WHITE	
LAGARIA	10
Pinot Grigio (Italy)	
GREYWACKE	12.5
Sauvignon Blanc (Marlborough)	
GROVE RIDGE	8.5
Chardonnay (California)	
RODNEY STRONG SELECT	11
Chardonnay (Sonoma Valley)	
RAYMOND RESERVE	16.5
Chardonnay (Napa Valley)	
HEINZ EIFEL "SHINE"	9.5
Riesling (Germany)	
CONUNDRUM	11
White Blend (Sonoma Valley)	
RED	
SEAN MINOR	11
Pinot Noir (Central Coast)	
ALEXANDER VALLEY VINEYARDS	15.5
Pinot Noir (Alexander Valley)	
ANCIENT PEAKS	12.5
Merlot (Paso Robles)	
GROVE RIDGE	8.5
Cabernet Sauvignon (California)	
AUSTERITY	12.5
Cabernet Sauvignon (Paso Robles)	
TEXTBOOK	17
Cabernet Sauvignon (Napa Valley)	
ALLEGRINI VALPOLICELLA	12
Red Blend (Italy)	

Awards

GREAT AMERICAN BEER FESTIVAL

2015

Mid-Sized Brewpub & Brewpub Brewer Of The Year

2011

Brewpub Group Of The Year

2010

Brewpub Group Of The Year



2016 Silent Warrior
 2006 & 2015 Irish Red
 2015 Velvet Hog
 2011 Schwarzbier
 2010 Belgian White
 2001 & 2005 Cream Ale



2015 Kellerbier
 2012 Irish Red
 2011 Biere de Garde
 2011 Altbier
 2010 Remy
 2006 & 2007 Imperial Russian Stout



2015 Amend This!
 2010 & 2013 Schwarzbier
 2013 Helles
 2007 & 2012 Cream Ale

WORLD BEER CUP



2006 Irish Red



2016 Amend This
 2016 El Moreno
 2014 Altbier
 2010 Schwarzbier



2016 Schwarzbier
2014 Saison

Happy Hour

M-F 3 - 7 pm | Sat 11:30 - 5 pm | Sun 3 - 7 pm

PREMIUM WELLS	7
TAPS AWARD-WINNING CRAFT BEER	5
SELECT COCKTAILS Cold War Sour, Rum Daisy, Whiskey Sour \$3 off all specialty cocktails	8
SELECTED WINES Chardonnay, Cabernet Sauvignon \$2 off all other wines by the glass 1/2 off all bottled wines up to \$60	7
HOUSE COCKTAILS Old Fashioned, Manhattan, Martini	9.5

CLASSIC BEEF SLIDERS Caramlized onion, cheddar, burger aioli	8.49
CHARCUTERIE SAMPLER Chef's selection of meat & cheese	7.99
JEROME & JOSE'S JAMBALAYA Shrimp, blackened chicken, andouille sausage, smoked ham, tomato-cayenne broth, dirty rice	7.49
BREWMASTER'S PRETZEL German style pretzel, sea salt, stone ground mustard Add cheese fondue 1.99	4.49
BREWER'S FISH & CHIPS Cream Ale battered fresh cod, garlic & parsley fries, tartar sauce Additional piece of fish 3.99	8.49
MARINATED BEET SALAD Mixed greens & arugula, citrus scented goat cheese, toasted pistachios, lemon poppyseed vinaigrette	6.49
BLACKENED FISH TACOS Cabbage, pico de gallo, tomatillo-avocado salsa, chipotle sour cream, Cotija cheese Add a taco 3.99	8.49
MAMA MANZELLA'S MEATBALLS House-made family recipe since 1952 with arrabiata, fresh mozzarella, Pecorino Romano	6.49
SWAMPFIRE WINGS 6 pieces, blue cheese dressing, celery, carrot	7.49
*RAW OYSTERS 4 oysters, cocktail sauce, Atomic horseradish, lemon	8.49
CEVICHE TOSTASDAS Citrus marinated seafood, pico de gallo slaw	7.49
JALAPEÑO BACON BOMBS Jalapeños, molten pepperjack center, wrapped in pretzel bread, applewood smoked bacon, deep fried, house-made BBQ ranch	7.49
CALAMARI FRITTI Flash-fried, cocktail sauce, lemon	7.99
NEW ENGLAND CLAM CHOWDER Chopped clams, potatoes, sherry	5.99

Stone Oven Pizzas

☞ Gluten-free dough available upon request HH/REG

SWAMPFIRE Blackened chicken, fresh mozzarella, Shaft's blue cheese, mushroom, green onion, classic buffalo wing sauce	12.49 / 16.99
MAGHERITA Basil pesto, roasted tomato, fresh mozzarella, Pecorino Romano, fresh basil	12.49 / 16.99
DINE ON THE SWINE Italian pork sausage, pepperoni, applewood smoked bacon, ham	12.49 / 16.99
THE CLASSICS Pepperoni or cheese pizza	12.49 / 14.99

For The Table

*Sourdough bread and dipping sauce served upon request. Please inquire with your server.

TEX-MEX CRAB CAKES Jumbo lump crab, roasted corn pico de gallo, poblano sour cream, Cotija cheese	18.99
CALAMARI FRITTI OR PROVENCEALE Flash-fried served with cocktail sauce <i>or</i> Tabasco, Worcestershire, butter sauce	14.99
*AHI TUNA TOSTADA Sashimi grade ahi tuna, crispy taro, ginger-soy chile sauce, wasabi-avocado puree, pickled red onion, marinated cucumber, shaved daikon root	14.99
MAMA MANZELLA'S MEATBALLS House-made family recipe since 1952 with arrabiata, fresh mozzarella, Pecorino Romano	12.99
CRAB STUFFED MUSHROOM CAPS Baked with lemon butter sauce	13.99
BREWEMASTER'S PRETZEL German style pretzel, sea salt, stone ground mustard Add cheese fondue 1.99	4.99
CEVICHE TOSTADAS Citrus marinated seafood, pico de gallo slaw	14.99
CLASSIC BEEF SLIDERS Caramalized onion, cheddar, burger aioli	13.99

TRIO OF DIPS Crab & artichoke dip, cilantro-jalapeño hummus, pimento beer cheese, served with pita, tortilla and bagel chips	16.99
CEVICHE "COCKTAIL" Citrus marinated bay shrimp & scallops, tomato, avocado, cucumber, red onion, Tabasco, cilantro	13.99
CARNE ASADA TATER TOTS Pimento beer cheese fondue, pico de gallo, green onion	10.99
MONTEREY COUNTY ARTICHOKE Herb viniagrette marinated, charbroiled, lemon herb aioli	12.49
SHRIMP COCKTAIL Old Bay poached, house-made cocktail sauce	14.99
BACON JALAPEÑO FILET SLIDERS Sweet bacon jalapeño jam, crispy applewood smoked bacon, onion strings, brioche bun	15.99
SWAMPFIRE WINGS 10 pieces, blue cheese dressing, celery, carrot	12.49
TAPS BURGER Our proprietary blend of chuck, short rib & brisket. Dressed with cheddar, mayo, vine-ripened tomato, red onion, butter lettuce, toasted brioche bun	14.99

Small Bites

CHARCUTERIE		ARTISAN CHEESE	
CREMINELLI PROSCIUTTO	5.99	ILE DE FRANCE BRIE	4.49
PAMPLONA CHORIZO	4.99	GARROXTA GOAT	5.49
CREMINELLI CALABRESE	4.99	BEEHIVE PROMONTORY	4.99
FRAMANI TOSCANO SALAME	5.49	VALDEON BLUE	5.99

**Happy Hour prices only valid with purchase of a beverage. Prices subject to change without notice.
*Consuming raw or undercooked seafood may increase your risk of foodborne illness