



LOUNGE MENU | BREA



"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, lemon twist, served tableside
- COSMOPOLITAN** 13
Meyer lemon vodka, 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) 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 County)
- RAYMOND RESERVE** 16.5
Chardonnay (Napa Valley)
- HEINZ EIFEL "SHINE"** 9.5
Riesling (Germany)
- CONUNDRUM** 11
White Blend (California)
- 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)
- ALLEGRI 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
- 2018 Irish Red
- 2017 Bohemian
- TAPSody
- 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
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- WORLD BEER CUP**
- 2006 Irish Red
- 2016 Amend This
- 2016 El Moreno
- 2014 Altbier
- 2010 Schwarzbier
- 2016 Schwarzbier
- 2014 Saison

Happy Hour

M-F 2 - 7 pm | Sat 11:30 - 5 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 Caramelized onion, cheddar, burger aioli	8.99
CHARCUTERIE SAMPLER Chef's selection of meat & cheese	7.99
SMOKED HOT WINGS Applewood smoked, TAPS swampfire sauce, Shaft's blue cheese dressing	7.49
BREWMASTER'S PRETZEL German style pretzel, sea salt, stone ground mustard... <i>Add cheese fondue 1.99</i>	4.49
BREWER'S FISH & CHIPS Cream Ale battered fresh cod, garlic & parsley fries, tartar sauce... <i>Additional piece of fish 3.99</i>	8.49
MARINATED BEET SALAD Mixed greens & arugula, citrus scented goat cheese, toasted pistachios, lemon poppyseed vinaigrette	6.99
BLACKENED CORVINA FISH TACOS Cabbage, pico de gallo, tomatillo-avocado salsa, chipotle sour cream, Cotija cheese... <i>Add a taco 3.99</i>	8.49
SEAFOOD CEVICHE "COCKTAIL" Citrus marinated bay shrimp & scallops, tomato, avocado, cucumber, cilantro, red onion, Tabasco,	8.49
SPINACH & ARTICHOKE DIP Pecorino Romano, crispy tortilla chips	8.49
MAMA MANZELLA'S MEATBALLS House-made family recipe since 1952 with arrabiata, mozzarella, Pecorino Romano	6.49
*RAW OYSTERS 4 oysters, cocktail sauce, Atomic horseradish, lemon	8.49
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

SOPPRESSATA San Marzano tomato sauce, mozzarella, fried baby kale, Italian oregano, extra virgin olive oil	12.49 / 16.99
MARGHERITA Roasted heirloom tomato, mozzarella, lemon oil, basil, toasted pine nuts	12.49 / 16.99
CLAM & CHORIZO Mexican chorizo, caramelized onion, Calabrian chiles, white sauce, mozzarella, chopped clams	12.49 / 16.99
THE CLASSICS Pepperoni or simple mozzarella	12.49 / 14.99

For The Table

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

CLASSIC BEEF SLIDERS Caramelized onion, cheddar, burger aioli, toasted sesame brioche roll	12.99
*AHI TUNA TARTARE Sashimi grade ahi tuna, spicy white soy yuzu vinaigrette, green onion, cilantro, cucumber, tomato, avocado, butter lettuce	15.99
MAMA MANZELLA'S MEATBALLS House-made family recipe since 1952 with arrabiata, mozzarella, Pecorino Romano	12.99
MAINE LOBSTER DUMPLINGS Fresh lobster, shallot, chive, lobster bisque, white truffle foam	14.99
BREWMASTER'S PRETZEL German style pretzel, sea salt, stone ground mustard <i>Add cheese fondue 1.99</i>	4.99
SIMMERED MANILA CLAMS 1 1/2-lbs, white wine, chopped garlic, butter, fresh herb clam broth	16.99
SPINACH & ARTICHOKE DIP Pecorino Romano, crispy tortilla chips	13.99

CALAMARI FRITTI OR CALAMARI PROVENCALE Flash-fried served with cocktail sauce or Tabasco, Worcestershire, butter sauce	14.99
SEAFOOD CEVICHE "COCKTAIL" Citrus marinated bay shrimp & scallops, tomato, avocado, cucumber, red onion, cilantro, Tabasco	14.99
SMOKED HOT WINGS Applewood smoked, TAPS swampfire sauce, Shaft's blue cheese dressing	11.99
MONTEREY COUNTY ARTICHOKE Sparrow Lane cabernet vinaigrette marinated, charbroiled, lemon herb pesto aioli, Pecorino Romano	12.49
SHRIMP COCKTAIL Old Bay poached, Atomic horseradish, cocktail sauce	20.49
TAPS BURGER Our proprietary blend of chuck, short rib & brisket. Dressed with cheddar, mayo, vine-ripened tomato, red onion, butter lettuce, toasted sesame brioche bun	14.99

Small Bites

CHARCUTERIE		ARTISAN CHEESE	
CREMINELLI PROSCIUTTO	5.99	BEEHIVE SEAHIVE CHEDDAR	4.99
MOLINARI SOPRESSATA	5.49	P'TIT BASQUE	6.99
LA QUERCIA COPPA AMERICANA	6.49	GRAND EWE	6.49
CHORIZO PAMPLONA	6.49	TRUFFLE TREMOR	6.99

**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