

## For The Table

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

### CALAMARI FRITTI OR CALAMARI PROVENÇALE 14.99

Flash-fried, fennel, lemon, charred tomato aioli or Tabasco, Worcestershire, lemon butter sauce

### \*POKE DON 17.49

Sashimi grade ahi tuna, soba noodles, Japanese seaweed, soy truffle aioli, cilantro, crispy garlic, fried shallots

### BAKED SPINACH & ARTICHOKE DIP 13.99

Romano cheese, tortilla chips

### SIMMERED MANILA CLAMS 15.99

White wine, garlic, butter & herb broth

### PRIME BEEF MEATBALLS 12.49

House-made, arrabiata, mozzarella, Pecorino Romano, toasted bread

### SIZZLING JAPANESE HAMACHI 14.99

Prepared tableside | Tamanishiki rice, hamachi, soy vinaigrette, green onions, shallots, cilantro, wasabi tobiko, ginger

### MAINE LOBSTER DUMPLINGS 14.49

Shallots, chives, lobster bisque, white truffle foam

### MONTEREY COUNTY ARTICHOKE 12.49

Sparrow Lane vinaigrette, Pecorino Romano, Meyer lemon & basil aioli

### POACHED PRAWN COCKTAIL 15.99

Atomic horseradish, cocktail sauce

### HOISIN GLAZED PORK RIBS 12.99

Marcona almonds, cilantro, Fresno chili, sesame seeds

### BAJA SHRIMP & SCALLOP COCKTAIL 14.99

Sweet n' spicy tomato, cucumber, red onion, cilantro, vine-ripened tomato, avocado, house-made tortilla chips

### HARRIS RANCH BEEF CARPACCIO 14.99

Watercress, cornichons, shaved red onion, lemon zest, Dijon parmesan aioli

## Specialties

### PORT WINE GLAZED SHORT RIB 28.99

Sweet potatoe puree, charred radicchio, arugula, fried leeks, veal jus, port wine glaze

### JEROME & JOSE'S JAMBALAYA 23.49

Crispy cornmeal shrimp, chicken, Andouille sausage, smoked ham, tomato cayenne broth, dirty rice

### LEMON-GARLIC ROASTED CHICKEN 25.49

Half chicken, sauteed spinach, braised Belgian endive, goat cheese herb polenta cake

### TAPS BURGER 14.99

Aged lean chuck, sharp cheddar cheese, red onion, tomato, pickle, remoulade, butter lettuce, toasted brioche bun

## Greens & Soups

### ORGANIC SIMPLE GREEN SALAD 8.49

Field greens, carrots, cucumber, cherry tomatoes, shaved red onion, choice of dressing

### THE "WEDGIE" 10.49

Iceberg lettuce, baby spinach, Maytag blue cheese, baby heirloom tomatoes, pickled red onions, Applewood smoked bacon, hard-boiled egg, herb vinaigrette & blue cheese dressing

### TABLESIDE CAESAR FOR TWO 21.49

Romaine hearts, torn croutons, Pecorino Romano

### CLASSIC CAESAR 8.99

Romaine, torn croutons, Pecorino Romano

### MARINATED BEET SALAD 9.99

Organic chicory, arugula, citrus goat cheese, pistachios, grilled campagne

### APPLE, WATERCRESS & ENDIVE SALAD 8.99

Roth buttermilk blue cheese, toasted pine nuts, dried cranberries, clementines, honey thyme vinaigrette

### NEW ENGLAND CLAM CHOWDER 6.49 / 8.49

Chopped clams, potatoes, celery, sherry, cream

### MAINE LOBSTER BISQUE 7.49 / 9.49

Crème fraîche, brandy, chives



EST. 1999

## Small Bites

### CHARCUTERIE

#### MANGALICA HAM 11.49

(Spain) Pork, fatty, rich, nutty

#### VOLPI CULATELLO PROSCIUTTO 6.49

(USA) Pork, salty, fatty

#### VOLPI CHORIZO 6.49

(USA) Pork, chili flakes, smoked paprika

#### MOLINARI FINOCCHIONA 5.49

(USA) Pork, fennel

#### CREMINELLI MILANO 6.49

(Italy) Pork, garlic, black pepper

#### OLYMPIA PROVISIONS ETNA 5.49

(USA) Pork, pistachios, lemon

### CHEESE

#### ROTH BUTTERMILK BLUE 5.49

(Cow) Wisconsin, tangy, creamy, raw cow's milk

#### SAINT AGUR 6.49

(Cow) France, smooth, creamy, tangy

#### TRUFFLE GOUDA 5.49

(Cow) Holland, earthy, truffle, fragrant

#### IDIAZABAL 5.99

(Sheep) Spain, firm, sweet, smoky

#### MONTE ENEBRO 5.99

(Goat) Spain, tangy, sharp, complex

#### ÉPOISSE 5.99

(Cow) France, brandy washed, nutty, buttery

## Sides

#### WILD MUSHROOM & TOMATO RISOTTO 7.49

#### FORAGED MUSHROOMS 7.49

#### HONEY THYME SWEET POTATO PUREE 7.49

#### COUNTRY MASHED POTATOES 7.49

#### CRISPY GOAT CHEESE POLENTA CAKES 7.49

#### GARLIC MASHED POTATOES 7.49

#### BRUSSELS SPROUTS, BACON & CITRUS 7.49

## Ocean Food

### KING CRAB LEGS MKT

1.5 pounds, seasonal vegetables, crispy herb potatoes

### COLOSSAL LOBSTER TAIL MKT

18-oz. Maine lobster tail, seasonal vegetables, crispy herb potatoes

### DRUNKEN MAHI MAHI 29.99

Blackened, cumin & cilantro rice, crab tostada, yuzu tomatillo salsa

### THE "WHARF" CIOPPINO 29.99

Manila clams, Mediterranean black mussels, shrimp, scallops, fresh fish, snow crab, arrabiata, linguine, torn baguette

### MISO-MARINATED CHILEAN SEA BASS 40.99

Tamanishiki rice, sautéed spinach, tri-pepper relish

### SEARED SEA SCALLOPS 33.99

Foraged mushroom, tomato & basil risotto, black truffle gastrique

### MACADAMIA NUT-CRUSTED ROCKFISH 25.99

Toasted macadamia nuts, fried sunchokes, buttered asparagus, Maine lobster brandy cream

### TIGER SHRIMP SCAMPI 24.49

Spaghetti, white wine butter sauce, cherry tomatoes, parsley, tarragon, chervil, Pecorino Romano

### AGED BALSAMIC GRILLED SALMON 28.99

Cripy fried brussels sprouts, Cara Cara orange, bacon, scallions, red onion, Cotija cheese, fingerling potatoes

### BEER BATTERED FISH & CHIPS 22.49

Fresh cod, California coleslaw, tartar sauce, gardeniera cocktail sauce, lemon

### TORCHED GARLIC TUNA 30.99

Japanese sticky rice, foraged mushrooms, Sriracha ginger aioli, toasted nori, radish sprouts



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  
Add Lump Crab 13.49 / Shrimp Scampi 15.49

### 16-OZ. RIBEYE 36.99

### 8-OZ. CHOICE ANGUS FILET MIGNON 40.99

### 8-OZ. PRIME TOP SIRLOIN 29.99

### COLOSSAL SURF & TURF MKT

8-oz. filet mignon and a 18-oz. Maine lobster tail, roasted crispy herb potatoes & seasonal vegetables

### DRY AGED PRIME STEAKS

Choice of side dish & 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.

### 14-OZ. NEW YORK STRIP MKT

### 14-OZ. RIBEYE MKT

\*Subject to availability

### 16 OZ. DOUBLE-CUT PORK CHOP 29.99

Roasted garlic mashed potatoes, Swiss chard, baby carrots, apple-cranberry compote, Maderia jus

### STEAK ENHANCEMENTS

#### BONE MARROW BUTTER 9.99

Bone marrow & herb compound butter, toasted bread crumbs

#### OSCAR STYLE 13.49

Lump meat, sauce bernaise

#### SHRIMP SCAMPI 15.49

Garlic herb butter

#### MUSHROOM & TRUFFLE BUTTER 7.49

Porcini, shiitakes, parsley

#### ROTH BLUE CHEESE & BACON 7.49

Roth buttermilk blue cheese, smoked Applewood bacon compote

*Cocktails*

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| <b>SIBERIAN MULE</b><br>Prepared tableside with liquid nitrogen   vodka, ginger, lime                                   | 16 |
| <b>SINGLE BARREL OLD FASHIONED</b><br>TAPS Fish House & Whistlepig Farms collaborative rye, bitters, sugar              | 18 |
| <b>SON OF A BEE STING</b><br>Gin, lemon, honey, ginger, rosewater   | 13 |
| <b>COSMOPOLITAN</b><br>Vodka, meyer lemon, cranberry cordial, lime, curaçao   | 13 |
| <b>PIMM KARDASHIAN</b><br>Pimm's, gin, black tea, spiced pear, lemon  | 13 |
| <b>YO HOLMES TO BEL AIR</b><br>Wheatley vodka, yellow chartreuse, lime, pineapple shrub, sparkling wine                 | 13 |
| <b>GET HIM A JACKET</b><br>Rye whiskey, amaretto, ancho reyes, lemon juice, almonds                                     | 14 |
| <b>MAGIC MAN &amp; EL DIABLO</b><br>El Charro tequilla, strawberry, hibiscus, yellow chartreuse, lime, flotation device | 14 |
| <b>DOLLAR DOLLAR BILLS YA'LL</b><br>Vodka, horchata, allspice, buttermilk, lemon  | 13 |
| <b>BOURBON OUTFITTERS</b><br>Bourbon, lemon, cynar, cucumber, cilantro  | 13 |
| <b>JAVA THE HUTT</b><br>Rum, coffee, buttermilk, cardamon   | 13 |
| <b>THE LADY OF WINTERFELL</b><br>Rye whiskey, vanilla, cinnamon, cream, pumpkin spice                                   | 13 |
| <b>PROPER PLANNING, PREVENTS POOR PERFORMANCE</b><br>Pisco, pineapple, pimento, pine, peychaud's                        | 14 |
| <b>SUNDAY, BLOODY SUNDAY</b><br>Vodka, TAPS bloody mary mix, bacon, fresh vegetables, cream ale back                    | 13 |

*Spirits*

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|---|---|
| <b>BOURBON / AMERICAN WHISKEY</b><br>ANGEL'S ENVY<br>BLANTON'S<br>BREAKER PORT FINISH<br>BUFFALO TRACE<br>BULLEIT<br>CHARBAY R5 HOPPED<br>GEORGE DICKEL BARREL SELECT<br>HIGH WEST AMERICAN PRARIE<br>HIRSCH SMALL BATCH<br>HUDSON BABY<br>LOW GAP BLENDED<br>ROGUE DEAD GUY<br>RUSSELL'S SINGLE BARREL   | <b>OTHER WHISKEY</b><br>AKASHI WHITE OAK<br>IWAI BLUE LABEL<br>JOHN L. SULLIVAN "IRISH BOURBON"<br>NIKKA TAKETSURU PURE MALT 12 YEAR<br>POWER'S GOLD LABEL<br>REDBREAST 12 YEAR<br>ST. GEORGE "BALLER"<br><br><b>AGAVE SPIRITS</b><br>ALIPUS "ENSAMBLE" MEZCAL<br>CASA NOBLE BLANCO<br>CASAMIGOS ANEJO<br>DON JULIO 1942<br>FORTALEZA ANEJO<br>LA NINA DE MEZCAL "BACANORA"<br>LEGENDARIO MEZCAL JOVEN<br>OLMECA ALTOS REPOSADO<br>TEQUILA OCHO REPOSADO<br><br><b>VODKA</b><br>ABSOLUT ELYX<br>HIGH WEST 7000<br>ST. GEORGE CALIFORNIA CITRUS<br><br><b>GIN</b><br>BOMBAY SAPPHIRE<br>NOLET'S<br>SIPSMITH<br>SIPSMITH V.J.O.P.<br>RUSSELL HENRY MALAYSIAN LIME<br>RUSTY BLADE<br>ST. GEORGE BOTANIVORE<br>ST. GEORGE TERROIR<br>TANQUERAY<br><br><b>RUM</b><br>AVUA CACHACA PRATA<br>DIPLOMATICO ANEJO<br>GOSLING'S BLACK SEAL<br>HAMILTON JAMAICAN GOLD<br>SELVAREY COCOA<br>PLANTATION PINEAPPLE<br>WRAY & NEPHEW<br>ZAYA 12 YEAR<br><br><b>BRANDY / COGNAC</b><br>HINE XO<br>PARK VSOP<br>CAPURRO PISCO<br>LAIRD'S 100 PROOF APPLE<br>GERMAIN-ROBIN APPLE |
| <b>RYE WHISKEY</b><br>BULLEIT<br>GEORGE DICKEL<br>HIGH WEST RENDEVOUS<br>HUDSON MANHATTAN<br>JOURNEYMAN "LAST FEATHER"<br>LOW GAP 2 YEAR<br>MICHTER'S SINGLE BARREL<br>RITTENHOUSE<br>RUSSELL'S SINGLE BARREL<br>SAZERAC<br>TEMPLETON<br>WHISTLEPIG FARMS 10 YEAR<br>WILLETT FAMILY ESTATE<br>WILD TURKEY | <b>SCOTCH WHISKY</b><br>AUCHENTOSHAN 12 YEAR<br>BENROMACH 10 YEAR<br>BRIUHLADDICH SCOTTISH BARLEY<br>BUNNAHABAIN 18 YEAR<br>DALMORE 12 YEAR<br>GLENCADAM 10 YEAR<br>HIGHLAND PARK 12 YEAR<br>JOHNNIE WALKER BLUE LABEL<br>JURA ORIGIN 10 YEAR<br>LAGAVULIN 16 YEAR<br>THE MACALLAN 12 YEAR<br>PIG'S NOSE<br>SPRINGBANK 10 YEAR  |

*Wines*

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| <b>SPARKLING WINE</b><br>DOMAINE CHANDON<br>Brut (Carneros) Split<br>G.H.MUMM CHAMPAGNE<br>Brut (France) Split  | 10.5<br>15  | <b>PINOT NOIR</b><br>SEAN MINOR<br>(Central Coast)<br>RON RUBIN<br>(Russian Rivery Valley)   | 11<br>15.5                        |
| <b>WHITES</b><br>GREYWACKE<br>Sauvignon Blanc (Marlborough)<br>LAGARIA (ON DRAFT)<br>Pinot Grigio (Italy)<br>GIESEN<br>Riesling (Marlborough)<br>MOHUA (ON DRAFT)<br>Sauvignon Blanc (Marlborough)<br>CONUNDRUM<br>White blend (California) | 12.5<br>10 / 20 / 40<br>9.5<br>11.5 / 23 / 46<br>11 | <b>CABERNET SAUVIGNON</b><br>GROVE RIDGE<br>(California)<br>CARTLIDGE & BROWN<br>(North Coast)   | 8.5<br>12.5                       |
| <b>CHARDONNAY</b><br>GROVE RIDGE<br>(California)<br>RODNEY STRONG<br>(Sonoma Valley)<br>DIERBERG (ON DRAFT)<br>(Santa Maria Valley)   | 8.5<br>11<br>16.5 / 33 / 66                         | <b>RED BLENDS</b><br>THE CRUSHER (ON DRAFT)<br>Petite Sirah (Clarksburg)<br>CAIN CUVÉE<br>(Napa Valley)  | 12.5 / 25 / 50<br>17              |
| <b>MERLOT</b><br>ANCIENT PEAKS<br>Merlot (Paso Robles)  | 12.5  | <b>DESSERT WINE</b><br>WARRE'S WARRIOR<br>WARRE'S 10 YEAR TAWNY<br>WARRE'S 20 YEAR TAWNY<br>WARRE'S 1994 VINTAGE<br>ROYAL TOKAJI (5 PUTTONYOS) | 7.5<br>9.5<br>12.5<br>25.5<br>9.5 |



**TAPSFISHHOUSE.COM**

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

Private dining rooms available.