



LOUNGE MENU | IRVINE



"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 (ON DRAFT)** 10 / 20 / 40
Pinot Grigio (Italy)
- HEINZ EIFEL "SHINE"** 9.5
Riesling (Germany)
- MOHUA (ON DRAFT)** 11.5 / 23 / 46
Sauvignon Blanc (Marlborough)
- CONUNDRUM** 11
White Blend (California)
- GROVE RIDGE** 8.5
Chardonnay (California)
- RODNEY STRONG** 11
Chardonnay (Sonoma Valley)
- TREFETHEN (ON DRAFT)** 16.5 / 33 / 66
Chardonnay (Napa Valley)
- RED**
- ANCIENT PEAKS** 12.5
Merlot (Paso Robles)
- SEAN MINOR** 11
Pinot Noir (Central Coast)
- ALEXANDER VALLEY VINEYARDS** 15.5
Pinot Noir (Alexander Valley)
- GROVE RIDGE** 8.5
Cabernet Sauvignon (California)
- AUSTERITY** 12.5
Cabernet Sauvignon (Paso Robles)
- TEXTBOOK** 17
Cabernet Sauvignon (Napa Valley)
- THE CRUSHER (ON DRAFT)** 12.5 / 25 / 50
Petite Sirah (Clarksburg)

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 & 2018 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 2 - 5:30 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

Stone Oven Pizzas

Gluten-free dough available upon request HH/REG

ANIMAL Bacon, fennel sausage, salami, torn meatballs, mozzarella, marinara	12.49 / 16.99
MARGHERITA Mozzarella, preserved lemon vinaigrette, toasted pine nuts, heirloom tomato, basil	12.49 / 16.99
CLAM & CHORIZO Mexican chorizo, caramelized onion, Calabrian chilies, white sauce, mozzarella cheese, chopped clams	12.49 / 16.99
THE CLASSICS Pepperoni or simple mozzarella	12.49 / 14.99

TRI-TIP SLIDERS Jalapeño horseradish crema, roma tomato, butter lettuce, pickled red onion... <i>Add a slider 3.99</i>	8.49
CHARCUTERIE SAMPLER Chef's selection of meat & cheese	7.99
SWAMPFIRE HOT WINGS 6 pc. Shaft's blue cheese dressing, celery, carrot	7.99
BREWMASTER'S PRETZEL German style pretzel, sea salt, stone ground mustard... <i>Add cheese fondue 1.99</i>	4.49
BEER BATTERED 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 FISH TACOS Cabbage, pico de gallo, tomatillo-avocado salsa, chipotle sour cream, Cotija cheese Add a taco 3.99	8.49
CHOWDER FRIES Garlic & parsley fries, clam chowder, chopped bacon, sliced scallion	6.99
BAKED SPINACH & ARTICHOKE DIP Romano cheese, crispy tortilla chips	6.99
MAMA MANZELLA'S MEATBALLS House-made family recipe since 1952 with arrabiata, fresh 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

For The Table

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

TRI-TIP SLIDERS Jalapeño horseradish crema, roma tomato, lettuce, pickled red onion	12.49	MAINE LOBSTER DUMPLINGS Fresh lobster, shallot, chive, lobster bisque, white truffle foam	14.99
CALAMARI FRITTI OR PROVENCALE Flash-fried served with cocktail sauce or Tabasco, Worcestershire, butter sauce	14.99	TORCHED JAPANESE HAMACHI Japanese sushi rice, soy vinaigrette, green onion, cilantro, wasabi tobiko, ginger	14.99
MAMA MANZELLA'S MEATBALLS House-made family recipe since 1952 with arrabiata, fresh mozzarella, Pecorino Romano	12.99	MONTEREY COUNTY ARTICHOKE Sparrow Lane herb vinaigrette marinated, charbroiled, lemon herb aioli	12.49
SWAMPFIRE HOT WINGS 10 pcs., Shaft's blue cheese dressing, celery, carrot	12.99	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
BREWMASTER'S PRETZEL German style pretzel, sea salt, stone ground mustard <i>Add cheese fondue 1.99</i>	4.99	GRILLED SPANISH OCTOPUS Oven dried tomato, panisse, caper berry, dill, extra virgin olive oil	14.99
MARINATED BEET SALAD Mixed baby greens, citrus scented goat cheese, pistachios, lemon poppyseed vinaigrette	9.99	BAKED SPINACH & ARTICHOKE DIP Romano cheese, crispy tortilla chips	13.99
SHRIMP COCKTAIL Old Bay poached, Atomic horseradish, cocktail sauce	13.99		

Small Bites

CHARCUTERIE		ARTISAN CHEESE	
JAMON IBERICO FERMIN	9.99	MANCHEGO MAESE MIGUEL	5.49
MOLINARA SOPPRESSATA	5.49	PRARIE BREEZE WHITE CHEDDAR	6.49
OLLI TOSCANO SALAMI	5.99	TRUFFLE TREMOR	6.49
CHORIZO PAMPLONA	5.49	SAINT ANDRE TRIPLE CREAM BRIE	6.49

**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