



*Fish.* TO TASTE GOOD, MUST SWIM  
THREE TIMES- IN WATER, IN  
BUTTER AND IN WINE.

-Polish Proverb

## CRAFT COCKTAILS

|   |    |
|---|----|
| SINGLE BARREL OLD FASHIONED<br>TAPS & Elijah Craig collaborative bourbon,<br>sugar, bitters                           | 14 |
| CALIFORNIA LOVE<br>Blinking Owl Aquavit, TAPS American Cream-cinnamon<br>syrup, sherry, lemon, raspberries, club soda | 14 |
| COSMOPOLITAN<br>Charbay Meyer Lemon Vodka, curacao,<br>cranberry cordial, lime  | 13 |
| SON OF A BEE STING<br>Fords Gin, lemon, honey, ginger, rosewater  | 14 |
| ON WEDNESDAY'S WE WEAR PINK<br>Ketel One Botanical Peach Vodka, Elderflower,<br>lemon, honey, cucumber                | 13 |
| ORGANIC ORANGE MULE<br>Blinking Owl Orange Vodka, lime, ginger beer   | 13 |
| KING IN THE NORTH<br>Herradura Silver Tequila, maraschino, lime, grapefruit<br>shrub, meringue, Peychaud's Bitters    | 13 |
| THAT'S WHAT SHE SAID<br>Bombay Gin, Lillet Blanc, TAPS Hefeweizen-sage syrup<br>lemon, grapefruit bitters             | 14 |
| 'MERICA!!!<br>Buffalo Trace Bourbon, orange spice sweet tea, lemon,<br>allspice, ginger ale                           | 13 |
| PINEAPPLE EXPRESS<br>Bacardi Black Rum, ancho chili, orgeat, lime,<br>pineapple, Hellfire Bitters                     | 14 |
| IT'S LIT!<br>Tito's Vodka, honey, sage, lemon, lavender   | 12 |
| SUNDAY, BLOODY SUNDAY<br>Tito's Vodka, TAPS bloody mary mix, bacon,<br>fresh vegetables, American Cream back          | 13 |
| JEDI MIND TRICK<br>These aren't the drinks you are looking for...<br>Inquire about our weekly cocktail creation       | 13 |

## WINE BY THE GLASS

|  |      |
|--|------|
| <b>SPARKLING</b>   |      |
| DOMAINE CHANDON<br>Brut (Carneros) Split                 | 10.5 |
| LAURENT PERRIER<br>Brut (Champagne, France) Split        | 18   |
| <b>WHITE</b>   |      |
| SANTA CRISTINA<br>Pinot Grigio (Italy)                   | 10   |
| GREYWACKE<br>Sauvignon Blanc (Marlborough)               | 12.5 |
| GROVE RIDGE<br>Chardonnay (California)                   | 8.5  |
| RODNEY STRONG SELECT<br>Chardonnay (Sonoma Valley)       | 11   |
| RAYMOND RESERVE<br>Chardonnay (Napa Valley)              | 16.5 |
| CHARLES & CHARLES<br>Riesling (Washington)               | 9.5  |
| CONUNDRUM<br>White Blend (Sonoma Valley)                 | 11   |
| <b>RED</b>   |      |
| CASTLE ROCK RESERVE<br>Pinot Noir (Russian River Valley) | 11   |
| COMPLICATED<br>Pinot Noir (Sonoma Coast)                 | 15.5 |
| ANCIENT PEAKS<br>Merlot (Paso Robles)                    | 12.5 |
| GROVE RIDGE<br>Cabernet Sauvignon (California)           | 8.5  |
| AUSTERITY<br>Cabernet Sauvignon (Paso Robles)            | 12.5 |
| ATLAS PEAK<br>Cabernet Sauvignon (Napa Valley)           | 16   |
| CONUNDRUM<br>Red Blend (California)                      | 11   |



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|  | <b>2018</b><br>GREAT AMERICAN BEER FESTIVAL<br>SILVER   IRISH RED  |
| GREAT AMERICAN BEER FESTIVAL<br>SILVER   BOHEMIAN TAPSOBY  | <b>2017</b><br>GREAT AMERICAN BEER FESTIVAL<br>GOLD   IRISH RED<br>GOLD   VELVET HOG<br>SILVER   KELLERBIER<br>BRONZE   AMEND THIS!                          |
|  | <b>2016</b><br>WORLD BEER CUP<br>SILVER   AMEND THIS!<br>SILVER   EL MORENO<br>BRONZE   SCHWARZBIER<br>GREAT AMERICAN BEER FESTIVAL<br>GOLD   SILENT WARRIOR |
| GREAT AMERICAN BEER FESTIVAL<br>GOLD   IRISH RED<br>GOLD   VELVET HOG<br>SILVER   KELLERBIER<br>BRONZE   AMEND THIS! | <b>2015</b><br>MID-SIZED BREWPUB &<br>MID-SIZED BREW PUB BREWER<br>OF THE YEAR   |
|  | <b>2014</b><br>WORLD BEER CUP<br>SILVER   ALT<br>BRONZE   SAISON   |
| GREAT AMERICAN BEER FESTIVAL<br>BRONZE   SCHWARZBIER<br>BRONZE   HELLES  | <b>2013</b><br>GREAT AMERICAN BEER FESTIVAL<br>SILVER   IRISH RED<br>BRONZE   CREAM ALE  |
| GREAT AMERICAN BEER FESTIVAL<br>GOLD   SCHWARZBIER<br>SILVER   BIÈRE DE GARDE<br>SILVER   ALT                        | <b>2012</b><br>GREAT AMERICAN BEER FESTIVAL<br>SILVER   IRISH RED<br>BRONZE   CREAM ALE  |
|  | <b>2011</b><br>GREAT AMERICAN BEER FESTIVAL<br>SILVER   SCHWARZBIER<br>SILVER   ALT  |
|  | <b>2010</b><br>WORLD BEER CUP<br>SILVER   SCHWARZBIER<br>GREAT AMERICAN BEER FESTIVAL<br>GOLD   BELGIAN WHITE<br>SILVER   REMY<br>BRONZE   SCHWARZBIER       |
| GREAT AMERICAN BEER FESTIVAL<br>SILVER   IMPERIAL RUSSIAN STOUT<br>BRONZE   CREAM ALE                                | <b>2009</b><br>BREW PUB GROUP<br>OF THE YEAR   |
|  | <b>2008</b><br>GREAT AMERICAN BEER FESTIVAL<br>GOLD   IRISH RED<br>GREAT AMERICAN BEER FESTIVAL<br>GOLD   IRISH RED<br>SILVER   RUSSIAN STOUT                |
| GREAT AMERICAN BEER FESTIVAL<br>GOLD   CREAM ALE   | <b>2007</b><br>GREAT AMERICAN BEER FESTIVAL<br>GOLD   CREAM ALE  |
|  | <b>2006</b><br>WORLD BEER CUP<br>GOLD   IRISH RED<br>GREAT AMERICAN BEER FESTIVAL<br>GOLD   IRISH RED<br>SILVER   RUSSIAN STOUT                              |
|  | <b>2005</b><br>GREAT AMERICAN BEER FESTIVAL<br>GOLD   CREAM ALE  |
|  | <b>2004</b><br>GREAT AMERICAN BEER FESTIVAL<br>GOLD   CREAM ALE  |

# HAPPY HOUR

M-F 3 - 7 PM | SAT 11:30 - 5 PM | SUN 3 - 7 PM

|  |     |
|--|-----|
| WELL SPIRITS   | 7   |
| TAPS AWARD-WINNING CRAFT BEER  | 5   |
| SELECT COCKTAILS   | 8   |
| Cold War Sour, Rum Daisy, Whiskey Sour<br>\$3 off all specialty cocktails  |     |
| SELECTED WINES   | 7   |
| Chardonnay, Cabernet Sauvignon<br>\$2 off all other wines by the glass<br>1/2 off all bottled wines (750ml) up to \$60 |     |
| HOUSE COCKTAILS  | 9.5 |
| Old Fashioned, Manhattan, Martini  |     |

## STONE OVEN PIZZAS

● Gluten-free dough available upon request HH / REG

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

- CLASSIC BEEF SLIDERS 8.99  
Caramelized onion, cheddar, burger aioli
- CHARCUTERIE SAMPLER 7.99  
Chef's selection of meat & cheese
- BREWER'S FISH & CHIPS 8.49  
Cream Ale battered fresh cod, garlic & parsley fries, tartar sauce. **Additional piece of fish 3.99**
- CHICKEN WINGS 7.49  
TAPS wing sauce, Shaft's blue cheese dressing
- BREWMASTER'S PRETZEL 4.49  
German style pretzel, sea salt, stone ground mustard  
Add cheese fondue 1.99
- MARINATED BEET SALAD 6.99  
Mixed greens & arugula, citrus scented goat cheese, toasted pistachios, lemon-poppysseed vinaigrette
- BLACKENED FISH TACOS 8.49  
Cabbage, pico de gallo, tomatillo-avocado salsa, chipotle sour cream, Cotija cheese. **Additional taco 3.99**
- JALAPENO BACON BOMBS 7.49  
Jalapenos, molten pepper jack center, wrapped in pretzel bread, applewood smoked bacon, deep fried, house-made BBQ ranch
- SERGIO'S PERUVIAN CEVICHE 8.49  
Argentinian shrimp, scallops, white fish, citrus, amarillo, coconut milk
- MAMA MANZELLA'S MEATBALLS 6.49  
House-made family recipe since 1952 with arrabiata, fresh mozzarella, Pecorino Romano
- \*OYSTERS ON THE HALF SHELL 8.49  
4 oysters, cocktail sauce, Atomic horseradish, lemon
- CALAMARI FRITTI 7.99  
Classic flash-fried, cocktail sauce, lemon
- NEW ENGLAND CLAM CHOWDER 5.99  
Chopped clams, potatoes, sherry

# FOR THE TABLE

- CLASSIC BEEF SLIDERS 12.99  
Caramelized onion, cheddar, burger aioli, toasted brioche rolls
- SERGIO'S PERUVIAN CEVICHE 15.99  
Argentinian shrimp, scallops, octopus, white fish, citrus, amarillo, coconut milk
- MAMA MANZELLA'S MEATBALLS 12.99  
House-made family recipe since 1952 with arrabiata, fresh mozzarella, Pecorino Romano
- MAINE LOBSTER DUMPLINGS 14.99  
Fresh lobster, shallot, chive, lobster bisque, white truffle foam
- BREWMASTER'S PRETZEL 4.99  
German style pretzel, sea salt, stone ground mustard  
**Additional cheese fondue 1.99**
- SIMMERED MANILA CLAMS OR MUSSELS 16.99  
1.5 lbs, white wine, crushed garlic, butter, herb clam broth
- BLUE CRABMEAT STUFFED MUSHROOM CAPS 13.99  
Oven roasted in cast iron skillet, lemon butter sauce, parsley
- CALAMARI FRITTI OR CALAMARI PROVENCALE 14.99  
Classic flash-fried served with cocktail sauce *or* Tabasco, Worcestershire, butter sauce
- CARNE ASADA TATER TOTS 10.99  
Pimento beer cheese fondue, pico de gallo, green onion
- TORCHED JAPANESE HAMACHI 14.99  
Sushi rice, sashimi grade hamachi, soy vinaigrette, green onion, crispy shallot, cilantro, wasabi tobiko, ginger
- MONTEREY COUNTY ARTICHOKE 12.49  
Sparrow Lane herb vinaigrette marinated, charbroiled, lemon herb aioli
- GIANT SHRIMP COCKTAIL 18.99  
Old Bay poached, Atomic horseradish, cocktail sauce
- THE TAPS BURGER 14.99  
Our proprietary blend of chuck, short rib & brisket. Dressed with cheddar, mayo, vine-ripened tomato, red onion, butter lettuce, toasted brioche bun

## SMALL BITES

- | CHARCUTERIE                    | ARTISAN CHEESE                         |
|--------------------------------|--|
| ANGELS BERKSHIRE LOMO 5.99     | MOODY BLUE SMOKED 5.49                 |
| PAMPLOA CHORIZO 4.99           | MARIN PETITE TRUFFLE BRIE 5.99         |
| FINOCCHIONA FENNEL SALAMI 5.49 | FISCALINI BANDAGE WRAPPED CHEDDAR 5.99 |
| CREMINELLI PROSCIUTTO 5.99     | SEAHIVE BEEHIVE 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