



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

-Polish Proverb

CRAFT COCKTAILS

SINGLE BARREL OLD FASHIONED TAPS & Woodford Reserve collaborative bourbon, sugar, bitters	18
CALIFORNIA LOVE Blinking Owl Aquavit, TAPS American Cream-cinnamon syrup, sherry, lemon, raspberries, club soda	14
COSMOPOLITAN Charbay Meyer Lemon Vodka, curacao, cranberry cordial, lime	13
SON OF A BEE STING Fords Gin, lemon, honey, ginger, rosewater	14
ON WEDNESDAY'S WE WEAR PINK Ketel One Botanical Peach Vodka, Elderflower, lemon, honey, cucumber	13
ORGANIC ORANGE MULE Blinking Owl Orange Vodka, lime, ginger beer	13
KING IN THE NORTH Herradura Silver Tequila, maraschino, lime, grapefruit shrub, meringue, Peychaud's bitters	13
THAT'S WHAT SHE SAID Bombay Gin, Lillet Blanc, TAPS Hefeweizen-sage syrup, lemon, grapefruit bitters	14
'MERICA!!! Buffalo Trace Bourbon, orange spice sweet tea, lemon, allspice, ginger ale	13
PINEAPPLE EXPRESS Bacardi Black Rum, ancho chili, orgeat, lime, pineapple, Hellfire bitters	14
IT'S LIT! Tito's Vodka, honey, sage, lemon, lavender	12
SUNDAY, BLOODY SUNDAY Tito's Vodka, TAPS bloody mary mix, bacon, fresh vegetables, American Cream back	13
JEDI MIND TRICK These aren't the drinks you are looking for... Inquire about our weekly cocktail creation	13

WINE BY THE GLASS

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



	2018 GREAT AMERICAN BEER FESTIVAL SILVER IRISH RED
GREAT AMERICAN BEER FESTIVAL SILVER BOHEMIAN TAPSODY	2017 GREAT AMERICAN BEER FESTIVAL GOLD IRISH RED GOLD VELVET HOG SILVER KELLERBIER BRONZE AMEND THIS!
	2016 WORLD BEER CUP SILVER AMEND THIS! SILVER EL MORENO BRONZE SCHWARZBIER GREAT AMERICAN BEER FESTIVAL GOLD SILENT WARRIOR
	2015 GREAT AMERICAN BEER FESTIVAL GOLD IRISH RED GOLD VELVET HOG SILVER KELLERBIER BRONZE AMEND THIS!
MID-SIZED BREWPUB & MID-SIZED BREW PUB BREWER OF THE YEAR	2014 WORLD BEER CUP SILVER ALT BRONZE SAISON
GREAT AMERICAN BEER FESTIVAL BRONZE SCHWARZBIER BRONZE HELLES	2013 GREAT AMERICAN BEER FESTIVAL BRONZE SCHWARZBIER BRONZE HELLES
GREAT AMERICAN BEER FESTIVAL GOLD SCHWARZBIER SILVER BIÈRE DE GARDE SILVER ALT	2012 GREAT AMERICAN BEER FESTIVAL SILVER IRISH RED BRONZE CREAM ALE
BREWPUB GROUP OF THE YEAR	2011 GREAT AMERICAN BEER FESTIVAL GOLD SCHWARZBIER SILVER BIÈRE DE GARDE SILVER ALT
	2010 WORLD BEER CUP SILVER SCHWARZBIER GREAT AMERICAN BEER FESTIVAL GOLD BELGIAN WHITE SILVER REMY BRONZE SCHWARZBIER
GREAT AMERICAN BEER FESTIVAL SILVER IMPERIAL RUSSIAN STOUT BRONZE CREAM ALE	2007 GREAT AMERICAN BEER FESTIVAL SILVER IMPERIAL RUSSIAN STOUT BRONZE CREAM ALE
	2006 WORLD BEER CUP GOLD IRISH RED GREAT AMERICAN BEER FESTIVAL GOLD IRISH RED SILVER RUSSIAN STOUT
GREAT AMERICAN BEER FESTIVAL GOLD CREAM ALE	2005 GREAT AMERICAN BEER FESTIVAL GOLD CREAM ALE
	2001 GREAT AMERICAN BEER FESTIVAL GOLD CREAM ALE

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 (750ml) up to \$60	7
HOUSE COCKTAILS Old Fashioned, Manhattan, Martini	9.5

STONE OVEN PIZZAS

Gluten-free dough available upon request HH / REG

SOPPRESSATA SALUMI San Marzano tomato sauce, mozzarella cheese, fried baby kale, Italian oregano, extra virgin olive oil	12.49 / 16.99
MARGHERITA Roasted heirloom tomato, mozzarella cheese, lemon oil, basil, toasted pine nut	12.49 / 16.99
GARLIC ROASTED SHRIMP Roasted garlic sauce, mozzarella cheese, oven roasted tomato, fried caper, Meyer lemon zest	12.49 / 16.99
THE CLASSICS Pepperoni or cheese pizza	12.49 / 14.99

BEEF SLIDERS Caramelized onion, cheddar, burger aioli, toasted brioche rolls	8.99
CHARCUTERIE SAMPLER Chef's selection of meat & cheese	7.99
SMOKED CHICKEN WINGS Applewood smoked, TAPS wing sauce, Shaft's blue cheese dressing	7.49
BREWMASTER'S PRETZEL German style pretzel, sea salt, stone ground mustard Add cheese fondue 1.99	4.49
MARINATED BEET SALAD Mixed greens & arugula, citrus scented goat cheese, toasted pistachios, lemon-poppy seed vinaigrette	6.99
BLACKENED FISH TACOS White fish, pico de gallo, tomatillo-avocado salsa, chipotle sour cream, shredded cabbage, Cotija cheese. Additional taco 3.99	8.49
SERGIO'S PERUVIAN CEVICHE Argentine shrimp, scallops, white fish, citrus, amarillo, coconut milk	8.49
SCALLOPS ON THE HALF SHELL 6pcs., Chipotle strawberry mignonette	8.49
MAMA MANZELLA'S MEATBALLS House-made family recipe since 1952 with arrabbiata, fresh mozzarella, Pecorino Romano	6.49
BREWER'S FISH & CHIPS Cream Ale battered fresh cod, garlic & parsley fries, tartar sauce. Additional piece of fish 3.99	8.49
*OYSTERS ON THE HALF SHELL 4 oysters, cocktail sauce, Atomic Horseradish, lemon	8.49
CALAMARI FRITTI Classic flash-fried, cocktail sauce, lemon	7.99
NEW ENGLAND CLAM CHOWDER Chopped clams, potatoes, sherry	5.99

FOR THE TABLE

BEEF SLIDERS Caramelized onion, cheddar, burger aioli, toasted brioche rolls	12.99	CALAMARI FRITTI OR CALAMARI PROVENCALE Classic flash-fried served with cocktail sauce or Tabasco, Worcestershire, butter sauce	14.99
TORCHED JAPANESE HAMACHI Sushi rice, sashimi grade hamachi, soy vinaigrette, green onion, crispy shallot, cilantro, wasabi tobiko, ginger	14.99	SERGIO'S PERUVIAN CEVICHE Argentine shrimp, scallop, white fish, citrus, amarillo, coconut milk	15.99
MAMA MANZELLA'S MEATBALLS House-made family recipe since 1952 with arrabbiata, fresh mozzarella, Pecorino Romano	12.99	SMOKED CHICKEN WINGS Applewood smoked, TAPS wing sauce, Shaft's blue cheese dressing	11.99
MAINE LOBSTER DUMPLINGS Fresh lobster, shallot, chive, lobster bisque, white truffle foam	14.99	MONTEREY COUNTY ARTICHOKE Sparrow Lane herb vinaigrette marinated, charbroiled, lemon herb aioli	12.49
BREWMASTER'S PRETZEL German style pretzel, sea salt, stone ground mustard Add cheese fondue 1.99	4.99	GIANT SHRIMP COCKTAIL Old Bay poached, Atomic Horseradish, cocktail sauce	18.99
SIMMERED MANILA CLAMS OR MUSSELS 1.5- lb., White wine, chopped garlic, butter, fresh herb clam broth	16.99	THE 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
GRILLED SPANISH OCTOPUS Oven dried tomato, panisse, caper berries, dill, extra virgin olive oil	14.99		

SMALL BITES

CHARCUTERIE		ARTISAN CHEESE	
SERRANO JAMON	5.99	MARIN BLACK TRUFFLE BRIE	5.99
MOLINARI SOPRASSATA	5.49	P'TIT BASQUE	6.99
ANGELS DUCK BREAST PROSCIUTTO	6.99	GRAFTON CLOTHBOUND CHEDDAR	5.99
CHORIZO PAMPLONA	6.49	KIKORANGI TRIPLE CREAM 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