



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 WEDNESDAYS 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
THATS 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

ESTANCIA PINOT GRIGIO Pinot Grigio (California)	10
CHARLES & CHARLES Riesling (Washington)	9.5
POMELO (ON DRAFT) Sauvignon Blanc (California)	11.5/ 23 / 46
CONUNDRUM White Blend (California)	11
GROVE RIDGE Chardonnay (California)	8.5
RODNEY STRONG SELECT Chardonnay (Sonoma Valley)	11
MARTIN RAY (ON DRAFT) Chardonnay (Sonoma Coast)	16 / 32 / 64

RED

ANCIENT PEAKS Merlot (Paso Robles)	12.5
CASTLE ROCK RESERVE Pinot Noir (Russian River Valley)	11
COMPLICATED Pinot Noir (Sonoma Coast)	15.5
GROVE RIDGE Cabernet Sauvignon (California)	8.5
CONUNDRUM Red Blend (California)	11
ATLAS PEAK Cabernet Sauvignon (Napa Valley)	16
AUSTERITY (ON DRAFT) Cabernet Sauvignon (Paso Robles)	12.5 / 25 / 50



	2018 GREAT AMERICAN BEER FESTIVAL SILVER IRISH RED
GREAT AMERICAN BEER FESTIVAL SILVER BOHEMIAN TAPSOBY	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!
	2014 WORLD BEER CUP SILVER ALT BRONZE SAISON
	2013 GREAT AMERICAN BEER FESTIVAL BRONZE SCHWARZBIER BRONZE HELLES
	2012 GREAT AMERICAN BEER FESTIVAL SILVER IRISH RED BRONZE CREAM ALE
	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
	2009 GREAT AMERICAN BEER FESTIVAL SILVER IMPERIAL RUSSIAN STOUT BRONZE CREAM ALE
	2008 WORLD BEER CUP GOLD IRISH RED GREAT AMERICAN BEER FESTIVAL GOLD IRISH RED SILVER RUSSIAN STOUT
	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
	2005 GREAT AMERICAN BEER FESTIVAL GOLD CREAM ALE
	2004 GREAT AMERICAN BEER FESTIVAL GOLD CREAM ALE

HAPPY HOUR

M-F 2 - 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 (750ml) 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, heirloom tomato, basil, toasted pine nuts, preserved lemon vinaigrette	12.49 / 16.99
SERRANO JAMÓN PIZZA Piquillo peppers, Manchego cheese, artichoke hearts, rocket arugula, shaved Serrano jamón	12.49 / 16.99
THE CLASSICS Pepperoni or cheese pizza	12.49 / 14.99

TRI-TIP SLIDERS Jalapeno horseradish crema, roma tomato, butter lettuce, pickled red onion. Additional slider 3.99	8.49
BREWER'S FISH & CHIPS Cream Ale battered fresh cod, garlic & parsley fries, tartar sauce. Additional piece of fish 4.99	8.49
CHARCUTERIE SAMPLER Chef's selection of meat & cheese	7.99
SWAMPFIRE CHICKEN WINGS TAPS wing sauce, Shaft's blue cheese dressing, celery, carrot	7.99
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 infused goat cheese spread, toasted pistachios, lemon-poppysseed vinaigrette	6.99
BLACKENED FISH TACOS Cabbage, pico de gallo, tomatillo-avocado salsa, chipotle sour cream, Cotija cheese. Additional taco 3.99	8.49
SERGIO'S PERUVIAN CEVICHE Argentine shrimp, scallops, white fish, citrus, amarillo, coconut milk	8.49
CHOWDER FRIES Garlic & parsley fries, clam chowder, chopped bacon, sliced scallion	6.99
MAMA MANZELLA'S MEATBALLS House-made family recipe since 1952 with marinara, fresh mozzarella, Pecorino Romano	6.49
*OYSTERS ON THE HALF SHELL 4 oysters, cocktail sauce, Atomic horseradish, lemon	8.49
CALAMARI FRITTI Classic flash-fried, cocktail sauce, lemon	7.99

FOR THE TABLE

TRI-TIP SLIDERS Jalapeno horseradish crema, roma tomato, butter lettuce, pickled red onion. Additional slider 3.99	12.49	CALAMARI FRITTI OR CALAMARI PROVENCALE Classic flash-fried served with cocktail sauce or Tabasco, Worcestershire, butter sauce	14.99
SWAMPFIRE CHICKEN WINGS TAPS wing sauce, Shaft's blue cheese dressing, celery, carrot	12.99	TORCHED JAPANESE HAMACHI Japanese sushi rice, soy vinaigrette, green onion, cilantro, tobiko, ginger	14.99
MAMA MANZELLA'S MEATBALLS House-made family recipe since 1952 with marinara, fresh mozzarella, Pecorino Romano	12.99	GRILLED SPANISH OCTOPUS Oven dried tomato, panisse, caper berries, dill, extra virgin olive oil	14.99
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	12.99
BREWMASTER'S PRETZEL German style pretzel, sea salt, stone ground mustard Additional cheese fondue 1.99	4.99	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, burger aioli, vine-ripened tomato, red onion, butter lettuce, toasted brioche bun	14.99

SMALL BITES

CHARCUTERIE		ARTISAN CHEESE	
SERRANO JAMÓN	9.99	MANCHEGO MAESE MIGUEL	5.49
ANGELS TRUFFLE SALAMI	6.99	PRAIRIE BREEZE WHITE CHEDDAR	6.49
OLYMPIA PROVISIONS LOUKINKO	5.99	POINT REYES BLUE CHEESE	5.49
OLLI SMOKED NAPOLI	5.49	MARIN FRENCH SUPREME 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