



THE TAPROOM

DINNER MENU

General Manager: Rob Geisler
Corporate Chef: Thomas Yun



APPETIZERS

SEARED AHI WONTONS

Pan-seared rare sushi-grade Ahi tuna served with Asian slaw, avocado & crispy wontons. 10

CRAB CAKE

Pan-seared blue crab meat served with Piquillo aioli & cucumber orange salad. 12

CHEESE PLATE

Four chef-select artisan cheeses served with DBA honey, apples & grilled bread. 10

TRIO OF FRIES

Seasoned, Julienned & sweet potato fries served with assorted dipping sauces. 9

ONION RINGS

Thick-cut, double panko battered onion rings. 6

ENTRÉES

NEW YORK STRIP

10oz strip prepared with red wine demi-glaze served with grilled asparagus & buttery mashed potatoes. 24

Pair with: DBA

SIRLOIN COULOTTE STEAK

8oz sirloin coulotte served with shallot butter, fried fingerling potatoes & chili-lemon broccolini. 22

Pair with: Wookey Jack

SPICY DBA GLAZED PORK CHOP

12oz White Marble Farms pork chop, brined with DBA. Served with sautéed Brussels sprouts & fried yams seasoned with chipotle brown sugar. 22

Pair with: UDBA

PANKO CRUSTED AHI

Sushi-grade Ahi tuna, pan-seared & panko crusted with black pepper & sesame seeds. Served with wasabi aioli, snow pea red onion slaw & wasabi mashed potatoes. 23

Pair with: Union Jack IPA

WEST COAST SALMON

Pan-seared Skuna Bay salmon served with fried fingerling potatoes & lemon zest parsley, sautéed Bloomsdale spinach & Union Jack tangerine sauce. 19

Pair with: Pale 31

IPA FISH & CHIPS

Alaskan cod battered in Taproom Double Jack tempura served with poppy seed coleslaw & remoulade. 17

Pair with: Taproom IPA

PIZZA

MERLIN’S MARGHERITA

House-made crust topped with fresh mozzarella, roasted Roma tomatoes, extra virgin olive oil & fresh basil. 12

Pair with: Pivo Pils

BBQ CHICKEN PIZZA

Signature Walker’s Reserve BBQ sauce, mozzarella, grilled chicken, onions & cilantro on house-made crust. 14

Pair with: DBA

PORTOBELLO MUSHROOM PIZZA

House-made crust topped with grilled Portobello mushrooms, balsamic reduction, fresh basil & goat cheese. 14

Pair with: Wookey Jack

RUSTICA CARNE PIZZA

Spicy sausage, pulled BBQ brisket, pepperoni, mozzarella, cheddar cheese & roasted garlic oregano oil. 14

Pair with: Union Jack IPA

805 PIZZA

Mozzarella, Windrose Farm sourced arugula & spinach pesto sauce, mushrooms, roasted peppers, artichoke hearts, tomatoes & olives. 14

Pair with: 805

TAPROOM PRETZEL

House-made soft pretzel served with cheddar & DBA mustard cheese spread. 4

CITRUS BREADED CALAMARI

Calamari marinated in buttermilk, breaded with house-made citrus flour & accompanied by Double Jack cocktail sauce. 10

SPICY CHICKEN DRUMETTES

Chicken drumettes fried & tossed in Walker’s Reserve chipotle honey BBQ sauce. Served with bleu cheese dipping sauce. 10

TAPROOM SKILLET MAC & CHEESE

Melted house-made mozzarella & cheddar cheese sauce with Cavatappi noodles & crispy bacon. 9

TAPROOM CHICKEN

805-brined Mary’s Free Range chicken breast from Pitman Family Farms pan-seared with balsamic mushroom barley & cherry tomatoes. Served with sautéed zucchini & 805 honey butter sauce. 19

Pair with: 805

MESQUITE PORK RIBS

A full rack of ribs rubbed & braised in DBA with house BBQ, mashed potatoes & broccolini. 22

Pair with: UDBA

FISH TACOS

Three flour tortillas with Taproom IPA battered tempura cod, cabbage, avocado & paprika lime mayo. Served with pico de gallo & pineapple, mango & apple relish. Grilled option available 16

Pair with: Taproom IPA

THE TAPROOM BURGER

1/2 lb. American-style Kobe beef patty topped with cheddar, lettuce, tomato, caramelized onion & chipotle mayo on a brioche bun. Served with crispy fries. 13

Pair with: 805

ORECCHIETTE PASTA

Spicy sausage with snap peas, broccolini, spinach, escarole, cherry tomatoes, chili, garlic & olive oil. 17

Pair with: Union Jack IPA

SOUPS & SALADS

CAESAR SALAD

Hearts of romaine lettuce tossed with house-made Caesar, Parmesan croutons & accented with shaved Grana Padano. 10

Small: 7.50

Add chicken: 3

Add steak or shrimp: 5

Pair with: Union Jack IPA

TAPROOM CHOPPED SALAD

Romaine lettuce with bleu cheese, bacon, chicken, avocado, tomato & egg. 13

Small: 8

Pair with: Pivo Pils

THE 805 SALAD

Fresh, locally sourced organic greens tossed with shallot thyme vinaigrette & topped with a goat cheese crostini. 5

Pair with: 805

DBA FRENCH ONION SOUP

Caramelized onion soup crafted with DBA, melted Gruyère cheese & toasted croutons. 6

Pair with: Pale 31

SOUP OF THE DAY

Cup: 4

Bowl: 7.50