

NON~ALCOHOLIC

FLAVORED LEMONADE | 6

Blackberry, Passion Fruit, Peach, Strawberry, or Coconut

CITRUS PUNCH | 7

Mix of juices, topped with Grenadine and Cherry

TAGARITAS | 8

Non-alcoholic Margarita with Lime, Strawberry, Blackberry,
or Passion Fruit

SAN PELLEGRINO | 5

Sparkling Limonata, Aranciata, Aranciata Rossa, or Pompelmo

PEPSI PRODUCTS | 4

Pepsi, Diet Pepsi, Sierra Mist

TWO LEAVES AND A BUD TEA | 4

WALLA WALLA ROASTERY COFFEE

CAPPUCCINO | 6

ESPRESSO | 5

CREEKTOWN DRIP | 4

SALAD & SOUP

SOUP DU JOUR | 9

Ask your server for details

BACON & BLEU SALAD~ | 16

Chopped Romaine, Daily's Bacon, Kale, Spinach, Red Onions, Grape Tomatoes, Local Pears,
Housemade Bleu Cheese Dressing, Rogue Creamery Bleu Cheese Crumbles, Toasted Pumpkin Seeds

TAGARIS GREEK | 16

Whipped Feta, Cucumbers, Grape Tomatoes, Fennel, Kalamata Olives, Sherry Vinaigrette

CLASSIC CAESAR* | 16

ADD TO ANY SALAD | Pacific Tail-On Shrimp 9, Spanish Albondigas 7, Pulled Roasted Chicken
Breast 7, Grilled Pacific Salmon 15

FLATBREADS

All Crusts Made Fresh Daily | Substitute Gluten-Free French Meadow Bakery Crust

MAPLE GLAZED BUTTERNUT SQUASH | 19

Daily's Bacon, Local Pears, Red Onions, Rogue Creamery Bleu Cheese, Fried Kale

WHITE GARLIC CHICKEN | 18

Roasted Tomatoes, Alfredo, Artichokes, Red Onion, Mozzarella

MEDITERRANEAN OLIVE | 18

Kalamata Olives, Roasted Tomatoes, Aged Feta, Oregano - Choice: Chicken or Lamb Gyro

TENDERLOIN STEAK AND BLEU CHEESE | 19

Caramelized Onion, Roasted Garlic, Hansen Farms Tomatoes, Horseradish Cream

BLACKBERRY HABAÑERO BBQ CHICKEN | 18

Pancetta, Red Onion, Aged White Cheddar, Fresh Mozzarella

SHRIMP AND CHORIZO | 19

Housemade Chorizo, Baby Shrimp, Roasted Tomatoes, Barrel Aged Feta, Caramelized Onions,
Garlic, Cilantro

ENTRÉES

ROYAL BURGER* | 22

Housemade Ground Pork and Lamb Chorizo Patty, Daily's Bacon, Fried Egg, Havarti, Fried Onion Straws, Heirloom Tomatoes, Shredded Romaine, Garlic Parmesan Aioli, Stone Ground Artisan Bun

Served with Choice: Soup, Salad, Garlic Parmesan Frites or Crinkles

PAIR WITH 2020 SYRAH

MONTANA BISON BURGER* | 22

Ground Bison, King Fuji Apple Chutney, Rogue Creamery Bleu Cheese, Daily's Bacon, Fried Onion Straws, Shredded Romaine, Garlic Parmesan Aioli, Stone Ground Artisan Bun

Served with Choice: Soup, Salad, Garlic Parmesan Frites or Crinkles

PAIR WITH CLONK DE PLONK RED BLEND

TAGARIS GYRO | 19

Cucumber, Grape Tomatoes, Red Onion, Barrel-Aged Feta, Tzatziki

Meat Choice: Lamb & Pork Sausage or Roasted Chicken

Served with Choice: Soup, Salad, Garlic Parmesan Frites or Crinkles

PAIR WITH 2019 RED ROAN

CHICKEN PANINI | 19

Panceta, Red Onion, Artichoke, Garlic Parmesan Aioli, Balsamic Reduction

Served with Choice: Soup, Salad, Garlic Parmesan Frites or Crinkles

PAIR WITH 2024 PINOT GRIS

* May contain raw or undercooked animal products or may be unpasteurized. Such items may increase your risk of food borne illness, especially if you have medical conditions.

~ Contains Nuts, Sesame Seeds

ENTRÉES

APPLEWOOD GRILLED BEEF TENDERLOIN* | 55

Blue Mesa Prime Beef Filet, Potato Latke, Rogue Creamery Bleu Cheese Cream Sauce, Peppernada, Fresh Market Vegetables

Surf and Turf: Add Cajun Shrimp | 60

PAIR WITH 2021 RESERVE DU CHEF RED BLEND

MONTANA BISON NEW YORK STRIP STEAK* | 55

Roasted Fingerling Potatoes, Rosemary Demi-Glaze, Fresh Market Vegetables

Surf and Turf: Add Cajun Shrimp | 60

PAIR WITH 2024 ORGANIC MERLOT

ALASKAN KING SALMON PUTTANESCA* | 36

Parmesan Polenta, Housemade Puttanesca, Fried Kale

PAIR WITH 2024 CHARDONNAY

DUNGENESS CRAB PENNE | 34

Housemade Harissa, Alfredo, Fried Kale, Shaved Parmesan, Housemade Cabbage Slaw, Grilled Crostini

PAIR WITH 2021 PINOT NOIR

CAJUN PRAWNS | 28

Pumpkin Saffron Risotto, Shallots, Garlic, Eliseo Silva Chardonnay, Fried Kale, Salsa Verde

PAIR WITH 2022 CARMENERE

CLASSIC VALENCIA PAELLA | 36

Tail On Pacific Shrimp, Willapa Bay Manilla Clams, Housemade Chorizo, Roasted Chicken, Saffron Risotto, Shallots, Garlic, Eliseo Silva Chardonnay, Salsa Verde, Cilantro

PAIR WITH 2021 RIBERA DEL COLUMBIA TEMPRANILLO RED BLEND

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TAPAS

CHARCUTERIE* ~ | 21

Fromagerie Cheeses, Aged Salami, Spicy Capicola, Fruits, Nuts, Chocolate, Olives, Spiced Naan

SPINACH AND ARTICHOKE DIP | 12

Aged Parmesan, Fresh Fried Potato Chips

DUNGENESS CRAB CAKES* | 24

Cilantro Lime Aioli, Housemade Cabbage Slaw

WHIPPED FETA | 14

King Fuji Apples, Kalamata Olives, Chili Flakes, Extra Virgin Olive Oil, Toasted Crostini

GAMBAS AL AJILLO | 18

Pacific Tail-On Shrimp, Shallots, Garlic, Eliseo Silva Chardonnay, Hot Smoked Paprika, Grilled Crostini

FRESH-CUT SWEET ONION RINGS* | 12

Served with Garlic Aioli

WILLAPA BAY MANILLA CLAMS AND CHORIZO | 19

King Fuji Apples, Shallots, Local Apple Cider, Garlic, Green Onions, Toasted Crostini

SPANISH ALBONDIGAS | 15

Pork and Lamb Meatballs, Spicy Harissa, Barrel Aged Feta, Grilled Israeli Naan

SPANISH PATATAS BRAVAS | 12

Spicy Yukon Potato Wedges served with Garlic Aioli

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SPIRITS

VODKA

Crater Lake*

Finlandia

Stoli

Tito's

Vido

Watermelon 360

TEQUILA

El Jimador*

Herradura Silver

Herradura Repasado

Herradura Ultra

Lalo

BOURBON

Crater Lake*

Bulleit

Four Rose

Gentleman Jack

Woodford Reserve

*Well Spirits \$10

GIN

Crater Lake*

Empress 1908

Feather & Folly

Fords

Hendrick's

Tanqueray

WHISKEY

Bulleit Rye

Crown Royal

Pendleton

Tullamore D.E.W.

Whistle Pig (10year)

Westland

RUM

Don Q*

Sailor Jerry's

Mahina

SCOTCH

Balvenie (14 year)

Glenfiddich

Highland Park (12 year)

Macallan (12 year)

BEER

ROTATING LOCAL CRAFT DRAFT BEER | 8

Ask your server for Today's Selection

CANNED BEER | 7

Coors Light, Rainier, Pabst Blue Ribbon

ROTATING LOCAL CIDER | 6

Ask your server for Today's Selection

CHEF JOSHUA DUQUIST

Head Chef Josh DuQuist was born and raised in the Tri-cities where he attended Pasco High. During his last two years of High School, he went to Tri-Tech and joined the culinary program. From that moment on, he knew that his passion was in the kitchen and representing the art of food. After High School, he attended Le Cordon Bleu culinary school in Portland where he graduated with honors. Josh has owned and operated a little restaurant in the Tri-cities before finding his place among the ranks for the past 17 years at Tagaris Winery. He believes that using the freshest ingredients from local farms and purveyors produces better quality and higher nutritious meals. Josh's culinary background and attention to detail will not only please your palate, but will leave a lasting impression on anyone who dines with us.

Our menu features small plates of locally-produced and organic produce and protein, all prepared with signature focus on flavor and quality. We work with our local artisans, farmers, and foragers to serve the best of each season. Bright and intense with summer and spring, rich and heartening in the winter and fall. From farmer to shepherd to chef to server, each had a hand in both preserving and dictating the story each Mediterranean style dish tells.

We have committed to represent our local farmers and purveyors, specifically in our surrounding counties. We purchase produce almost exclusively from a collection of amazing local farmers, all less than 80 miles away from our front door. We source vegetables, beans, fruits, mushrooms, protein, baked goods, and more from the fields, farms, and kitchens of the Pacific Northwest. In this way, we insure supporting the local economy, purchase from farms that use best practices in sustainability, and create a bioregional identity with our Mediterranean cuisine.

Tagaris takes pride in serving only 100% pure Olive Oil and Avocado Oil.

A gratuity of 18% will be added to tables of 8 or more guests. 100% of this gratuity is paid to the employee or employees who served you today.