

TAPAS

ANTIPASTO BOARD ~ *	19
Local Fromagerie Cheeses, Cured Meats, Housemade Crackers, Medjool Dates, <i>King Fuji</i> Honeycrisp Apple Slices, Fried Olives, Garlic Aioli, Candied Pecans, Pickled Asparagus, Pepperoncini, Dark Chocolate	
ROASTED LAMB LOLLIES *	19
Idaho Rack of Lamb, Stoneground Mustard, Panko, Rosemary, Salad of <i>Hansen Farms</i> Mixed Greens, Red Onions, Jewel Tomatoes, Stoneground Mustard Aioli, Sherry Vinaigrette	
GARLIC PARMESAN FRITES	10
Yukon Gold Potatoes, Minced Garlic, Fresh Grated Aged Parmesan Cheese, Parsley	
HUMMUS WITH SPICED NAAN	11
Black Bean and Traditional Hummus, Served with Israeli Spiced Naan Bread	
SPANISH ALBONDIGAS	15
Pork and Lamb Meatballs, Spicy Harissa, Tzatziki, Feta, Served with Israeli Spiced Naan Bread	
FRIED ARTICHOKE HEARTS *	12
Semolina Dredge, Picante Paprika, Coriander, Cumin, Parmesan, Garlic Aioli	
CURRIED CLAMS	22
Slivered Garlic, Shallots, <i>Eliseo Silva</i> Sauvignon Blanc, Curry Powder, Roasted Red Peppers, Parsley, Served with Grilled Crostini	
SPANISH STYLE PATATAS BRAVAS *	12
Crisp Spicy Yukon Potatoes, Housemade Harissa, Garlic Aioli	
FRESH-CUT SWEET ONION RINGS *	11
Served with Garlic Aioli	

SIDES

MARKET VEGETABLES	7
YUKON GOLD CRINKLES	9
FRIED HOUSE OLIVES	4
ISRAELI NAAN	4

Our proteins are grilled over an applewood fire
Pasta and breads are made in-house daily

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

~ Contains Nuts

ENTRÉES

APPLEWOOD GRILLED BEEF TENDERLOIN *	52
<i>Blue Mesa</i> Prime Beef Filet, Smashed Yukon Gold Potatoes, Creamy Peppercorn Sauce, Salad of <i>Hansen Farms</i> Mixed Greens, Red Onions, Jewel Tomatoes, Sherry Vinaigrette WE PAIRED IT WITH: 2019 Reserve Du Chef	
GRILLED NEW YORK STRIP MONTANA BISON *	54
Pumpkin Gratin Potatoes, Fried Kale, <i>Tagaris</i> Red Wine Demi WE PAIRED IT WITH: 2020 Mourvèdre *New Release	
BLACKENED SALMON IN CAPER BUTTER SAUCE *	34
Wild Pacific Caught Salmon, Creamy Parmesan Risotto, Shallots, Garlic, Capers, <i>Eliseo Silva</i> Sauvignon Blanc WE PAIRED IT WITH: 2020 Ribera De Columbia Tempranillo *New Release	
PAN-SEARED DUCK BREAST ~ *	36
Fall Spice Rub, Pancetta, Roasted Butternut Squash, Shallots, Garlic, Pumpkin Gnocchi, Roasted Peppers, Kale, Candied Pecans WE PAIRED IT WITH: 2020 Pinot Noir	
BOLOGNESE	26
Fresh Rigatoni, Lamb and Pork Sausage, Sliced Shallots, Garlic, Carrots, <i>Tagaris</i> Boar Doe Red Blend, Shaved Parmesan, Served with Grilled Crostini WE PAIRED IT WITH: 2020 Nebbiolo	
CREOLE SHRIMP AND CREAMY WHITE CORN GRITS	26
Creole Style, Pacific Tail-On Shrimp, Parmesan Grits, Served with Grilled Crostini WE PAIRED IT WITH: 2021 Organic Chenin Blanc	
GREEN CHILI AND GUACAMOLE BURGER *	21
Housemade Ground Pork and Lamb Chorizo Patty, Mild Green Chilis, Little Gem Romaine, Black Bean Hummus, Fresh Guacamole, Pepper Jack Cheese, Garlic Aioli, Stone Ground Artisan Bun Served with Choice of Soup, Salad, Garlic Parmesan Frites or Crinkles WE PAIRED IT WITH: 2018 Boar Doe	
LAMB CALZONE	21
Lamb and Pork Sausage, Tzatziki, Roasted Tomatoes, Feta Cheese, Red Onions WE PAIRED IT WITH: 2018 Carménère	
TAGARIS GYRO	18
Little Gem Romaine, Cucumber, Grape Tomatoes, Red Onion, Barrel-Aged Feta, Tzatziki, Israeli Naan <i>Choice of: Lamb & Pork Sausage or Roasted Chicken</i> Served with Choice of Soup, Salad, Garlic Parmesan Frites or Crinkles WE PAIRED IT WITH: Clonk De Plonk	

Club Members receive 10% off entrée item while dining

Hot Mulled Wine!

Available Thursday,
Friday & Saturday

SALAD & SOUP

SOUP DU JOUR Ask your server for details	8
ROASTED CHICKPEA PUTTENESCA SALAD	14
Little Gem Romaine, Roasted Chickpeas, Capers, Red Onions, Fresh Grape Tomatoes, Fresh Slivered Parmesan, Chili Flakes, Parsley, Thyme, Kalamata Olives, Lemon, Creamy Tahini Dressing ADD: Sautéed Shrimp 21	
TAGARIS GREEK	14
Little Gem Romaine, Cucumbers, Grape Tomatoes, Fennel, Aged Feta, Kalamata Olives, Housemade Basil Parmesan Vinaigrette ADD: Spanish Albondigas 19	
CLASSIC CAESAR *	14
Little Gem Romaine, Garlic Croutons, Housemade Caesar Dressing, Fresh Shaved Parmesan ADD: Pulled Roasted Chicken Breast 19	
ADD TO ANY SALAD	
Pulled Roasted Chicken Breast.....	5 Sautéed Creole Shrimp..... 7
Fresh Grilled Seasonal Fish.....	Mkt

WOODSTONE FLATBREADS

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

CLASSIC PEPPERONI	16
Fresh Mozzarella, Housemade Harissa, Grated Parmesan Cheese	
WHITE GARLIC CHICKEN	16
Homemade Alfredo, Artichoke Hearts, Fresh Basil, Red Onions, Roasted <i>Hansen Farms</i> Tomatoes, Fresh Mozzarella	
BLACK MISSION FIG AND BACON	16
<i>Daily's</i> Bacon, Red Onion, Creamy Goat Cheese, Fresh Parsley, with <i>Jimenez Farms</i> Honey Drizzle	
TENDERLOIN STEAK AND GORGONZOLA	18
Caramelized Onions, Roasted Garlic, Roasted <i>Hansen Farms</i> Tomatoes, Balsamic Reduction, Horseradish Cream	
BLACKBERRY HABAÑERO BBQ CHICKEN	16
Pancetta, Red Onion, <i>Tillamook</i> Aged White Cheddar, Fresh Mozzarella, Cilantro	

"IT IS ALWAYS THE SEASON THAT DECIDES THE INGREDIENTS"

CHEF: JOSHUA DUQUIST
SOUS CHEF: PAUL WESTOVER

