

NON-ALCOHOLIC

FLAVORED LEMONADE | 6

Blackberry, Passion Fruit, Strawberry, Huckleberry, Coconut

SANS-GRIA | 8

Red Grape Juice, Orange & Pineapple Juice, Topped with Sprite

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

LOADED POTATO | 18

Daily's Bacon, Yukon Potatoes, Homemade Alfredo, Aged Cheddar, Caramelized Onions, Green Onions,
Horseradish Cream Sauce

WHITE GARLIC CHICKEN | 18

Roasted Tomatoes, Alfredo, Artichokes, Red Onion, Mozzarella

PHILLY CHEESESTEAK | 19

Local Mushrooms, Havarti Cheese, Roasted Red Peppers, Caramelized Onions, Horseradish Cream Sauce

TENDERLOIN STEAK AND BLEU CHEESE | 19

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

BLACKBERRY HABANERO BBQ CHICKEN | 19

Pancetta, Red Onion, Aged White Cheddar, Fresh Mozzarella

SUN DRIED TOMATO AND SPINACH | 18

Red Onions, Goat Cheese, Fresh Mozzarella, Local Honey

ENTRÉES

SPICY CHICKEN SANDWICH | 20

Toasted Sourdough Baguette, Bacon Jam, Havarti, Shredded Romaine
Served with Choice: Soup, Salad, Garlic Parmesan Frites or Crinkles

PAIR WITH 2024 ORGANIC WHITE RIESLING

MONTANA BISON BURGER* | 23

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

Pancetta, Red Onion, Artichoke, Garlic Parmesan Aioli, Balsamic Reduction, Spiced Israeli Naan
Served with Choice: Soup, Salad, Garlic Parmesan Frites or Crinkles

PAIR WITH 2024 PINOT GRIS

ENTRÉES

APPLEWOOD GRILLED BEEF TENDERLOIN* | 55

Blue Mesa Prime Beef Filet, Pumpkin Gnocchi, Rogue Creamery Bleu Cheese Cream Sauce, 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, Grilled Sourdough Crostini
PAIR WITH 2021 PINOT NOIR

CHICKEN POT PIE | 28

Roasted Chicken, Yukon Gold Potatoes, Carrots, Celery, Onions, Peas, Chili Flakes, Flaky Crust, House Salad
PAIR WITH 2024 SAUVIGNON BLANC

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 2022 RIBERA DEL COLUMBIA TEMPRANILLO RED BLEND

* 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

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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, Tallow Fried Yukon Gold 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 Sourdough Crostini

SPANISH CALAMARES FRITOS* | 19

Buttermilk Dredge, Tallow Fried, with Lemon Aioli

FRESH-CUT SWEET ONION RINGS* | 12

Tallow Fried, Served with Garlic Aioli

BAKED FRENCH BRIE | 21

Bacon Jam, Toasted Hazelnuts, Sherry Vinaigrette, Toasted Sourdough Crostini

SPANISH ALBONDIGAS | 15

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

SPANISH PATATAS BRAVAS | 12

Tallow Fried Spicy Yukon Potato Wedges served with Garlic Aioli

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SPIRITS

VODKA

Block One ~from Pasco

Stoli

Tito's

Vido

Flavored 360

Crater Lake*

TEQUILA

El Jimador*

Herradura Silver

Herradura Reposado

Tres Agaves Reposado

Herradura Ultra

Lalo

BOURBON

Bulleit

Four Roses Single Barrel

Gentleman Jack

Woodford Reserve

Blanton's

Crater Lake*

*Well Spirits \$10

GIN

Empress 1908

Feather & Folly

Hendrick's

Tanqueray

Crater Lake*

WHISKEY

Bulleit Rye

Crown Royal

Pendleton

Tullamore D.E.W.

Whistle Pig (10year)

Westland

RUM

Sailor Jerry's

Bumbu

Don Q*

SCOTCH

Balvenie (14 year)

Glenfiddich (15 year)

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, NA Beer

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 MISSION

Our menu features locally grown organic produce and proteins all prepared with our signature focus on flavor and quality. We purchase our ingredients almost exclusively from a collection of local farmers, all less than 80 miles from our front door. Vegetables, beans, fruits, mushrooms, and more come from the fields, farms and kitchens of our neighbors to ensure our support of our local organic farming community.

We work with local artisans, farmers, and foragers to serve the best of each season, bright and intense in spring and summer, rich and hearty in fall and winter.

Tagaris is proud to use only 100% extra virgin olive oil, avocado oil, unsalted butter, and beef tallow in our cooking, frying, sauces, and dressings. NO SEED OILS. Avoiding seed oils is thought to lower chronic inflammation, help manage blood sugar and insulin resistance, and improve overall gut health.

Our breads, buns, and pastas are sourdough, which offer better digestibility, a lower glycemic index, feed useful gut bacteria, and contain just unbleached flour, water, and salt. NO SUGAR. Sourdough fermentation significantly affects how carbohydrates are digested and absorbed, generally leading to healthier metabolic outcomes compared to conventional yeast-leavened products.

Tagaris takes great pride in crafting our Mediterranean cuisine to pair perfectly with our Tagaris gluten-free, vegan, with no sugar or added sulfites organic wines. Enjoy!

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.