

NON-ALCOHOLIC

FLAVORED LEMONADE | 6

Blackberry, Passion Fruit, Strawberry, Huckleberry, Coconut

FAUX MULE | 9

Choice of Housemade Fruit Puree, Ginger Beer, Lime

TAGARITAS | 10

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

SAN PELLEGRINO | 6

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

SPRING CHOP SALAD~ | 19

Chopped Romaine, Local Asparagus, Red Onion, Grape Tomatoes, Chickpeas, Kalamata Olives, Fresh Peas, Fresh Peppers, Capers, Avocado, Aioli, Sherry Vinaigrette, Fried Onions

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

SPRING PEA HUMMUS~ | 18

Red Onion, Spring Peas, Sundried Tomatoes, Fresh Mozzarella, Cabbage Slaw, Balsamic Reduction

WHITE GARLIC CHICKEN | 18

Roasted Tomatoes, Alfredo, Artichokes, Red Onion, Mozzarella

FIG & BACON | 19

Fig Jam, Red Onion, Daily's Bacon, Fresh Brie, Arugula, Port Reduction

TENDERLOIN STEAK AND BLEU CHEESE | 19

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

BLACKBERRY HABAÑERO BBQ CHICKEN | 19

Pancetta, Red Onion, Aged White Cheddar, Fresh Mozzarella

LOADED CHEESEBURGER | 19

Caramelized Onion, Aged White Cheddar, Shredded Lettuce, Grape Tomatoes, Barrel Aged Feta, Cucumbers, Sherry Vinaigrette, Tzatziki

ENTRÉES

APPLEWOOD GRILLED BEEF TENDERLOIN* | 55

Blue Mesa Prime Beef Filet, Creamy Garlic Mashed Potatoes, Red Wine Demi-Glace, Fresh Market Vegetables

Surf and Turf: Add Cajun Shrimp | 60

PAIR WITH 2021 RESERVE DU CHEF RED BLEND

MONTANA BISON NEW YORK STRIP STEAK* | 59

Roasted New Potatoes, Red Wine Demi-Glace, Fresh Market Vegetables

Surf and Turf: Add Cajun Shrimp | 64

PAIR WITH 2024 ORGANIC MERLOT

PAN SEARED ALASKAN HALIBUT* | 38

Orzo al Aioli, Shaved Fennel, Red Onion, Peppers, Capers, Sherry Vinaigrette

PAIR WITH 2024 CHARDONNAY

DUNGENESS CRAB PENNE | 34

Housemade Harissa, Alfredo, Fried Kale, Shaved Parmesan, Grilled Sourdough Crostini

PAIR WITH 2021 PINOT NOIR

PAN SEARED PACIFIC SCALLOPS* | 34

Wild Mushroom Risotto, Shallots, Garlic, Rosemary, Crispy Prosciutto, Eliseo Silva Chardonnay

PAIR WITH 2025 SAUVIGNON BLANC

* 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

CAJUN SHRIMP & GRITS* | 28

Creole Style Pacific Tail-on Shrimp, Parmesan Grits, Grilled Sourdough Crostini

PAIR WITH 2022 CARMENERE

LEMON ASPARAGUS LINGUINI | 26

Fresh Local Asparagus, Roasted Red Peppers, Capers, Aged Parmesan, Sourdough Crustini

PAIR WITH 2024 PINOT GRIS

CUBANO SANDWICH | 23

Toasted Sourdough Baguette, Housemade Pulled Pork, Carver Ham, Havarti Cheese, Pepperoncini, Stoneground Mustard Aioli

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

PAIR WITH 2024 ORGANIC WHITE RIESLING

MONTANA BISON BURGER* | 25

Ground Bison, Havarti & Cheddar Cheese, Bacon Jam, Red Onion, 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 2020 BOARDOE

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TAPAS

MEDITERRANEAN GRAZING BOARD* ~ | 49

(SERVES 4)

Fromagerie Cheeses, Aged Chorizo, Grilled Chicken Skewers, Whipped Feta, Fruits, Nuts,
Chocolate, Olives, Pickled Beans, 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 | 15

Charred Local Baby Carrots, Fried Kale, Local Honey, Toasted Sourdough Crostini

SWEET CHILI SALMON BITES* | 25

Smoked Paprika French Fries, Chili Flakes, Local Honey, Lemon Aioli, Lemon Wedge

FRESH-CUT SWEET ONION RINGS* | 12

Tallow Fried, Served with Garlic Aioli

FRIED GOAT CHEESE MEDALLIONS | 14

Panko, Spring Peas, Local Honey, 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 Served with Garlic Aioli & Spicy Harissa

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SPIRITS

*Well Spirits

VODKA

Block One ~ Pasco, WA

Stoli

Tito's

Vido ~ Prosser, WA

Flavored 360

Wild Roots ~ Portland, OR

Sun Ranch*~ Sisters, OR

TEQUILA

Herradura Silver

Herradura Reposado

Tres Agaves OG Reposado

Tres Agaves OG Anejo

Lalo

El Jimador*

BOURBON

Bulleit

Four Roses Single Barrel

Gentleman Jack

Woodford Reserve

Blanton's

Crater Lake*~ Bend, OR

GIN

Empress 1908

Feather & Folly~ Prosser, WA

Hendrick's

Tanqueray

Crater Lake*~ Bend, OR

WHISKEY

Bulleit Rye

Crown Royal

Pendleton~ Pendleton, OR

Tullamore D.E.W.

Whistle Pig (10year)

Westland~ Seattle, WA

RUM

Sailor Jerry's

Don Q Pina

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

~ We Proudly Support our PNW Distilleries and Breweries

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.