



THE TAPROOM

DINNER MENU



SMALL BITES

CITRUS BREADED CALAMARI

Double Jack cocktail sauce 11

TAPROOM SKILLET MAC & CHEESE

Cavatappi noodles, crispy bacon, house-made creamy cheddar cheese sauce, bread crumbs 10

SWEET-CHILI GLAZED CHICKEN

Sweet-chili glazed, grilled & skewered, Napa cabbage slaw, peanut sauce 9

JERK CHICKEN DRUMETTES

Crispy jerked drumettes, jerk sauce, ranch 11

DRUNKEN SHRIMP

Pan-seared Jumbo shrimp, creamy Opal citrus sauce, grilled baguette 12

TAPROOM PRETZEL

DBA mustard, cheddar cheese dipping sauce 7

SEARED AHI TOSTADA

Seared Ahi Tuna, crisp wontons, Napa cabbage, avocado, wasabi aioli, sesame seeds, chili oil, cilantro 10

MAINS

DBA BRAISED SHORT RIB

DBA braised short rib, creamy mashed potatoes, crispy brussel sprouts, DBA jus 23

PANKO CRUSTED AHI

Sushi grade Ahi tuna, panko-black pepper-sesame seed crusted, wasabi aioli, Napa cabbage slaw, wasabi mashed potatoes 23

THE LION'S FISH & CHIPS

Tempura battered Alaskan Cod, Napa cabbage slaw, *Lion* chips, remoulade 17

CHICKEN MARSALA

Pan seared chicken breast, garlic & mushroom Marsala sauce, mashed potatoes, seasonal vegetables 18

805 TACOS

Hand-breaded Alaskan Cod or Short Rib, avocado, Napa cabbage, citrus aioli, pico-de-gallo, black beans.

Alaskan Cod - 16 Short Rib - 17

Sautéed option available for Cod

FLAT IRON STEAK

8oz Flat Iron, citrus chimichurri sauce, fingerling potatoes, seasonal vegetables 24

PIZZAS

BBQ CHICKEN

Wookey Jack BBQ sauce, roasted chicken, mozzarella, red onions, cilantro 16

RUSTICA CARNE

Red sauce, spicy sausage, hand-pulled BBQ brisket, pepperoni, mozzarella cheese, oregano 17

MERLIN'S MARGHERITA

Red sauce, mozzarella, roasted Roma tomatoes, fresh basil. 14

805

Basil-pesto, mozzarella, Pivo mushrooms, roasted red peppers, artichoke hearts, tomatoes, olives, baby arugula 15

WEST COAST SALMON

Pan-seared Atlantic salmon, fried fingerling potatoes, sautéed spinach, Union Jack citrus sauce 21

NEW YORK STRIP

10oz USDA Choice New York, red wine demi-glace, grilled asparagus, buttery mashed potatoes 26

THE BEAR'S BURGER

Half pound sirloin, brisket & chuck burger, rosemary aioli, Wisconsin cheddar, house-smoked tomatoes, caramelized onion, leaf lettuce, *Bear* fries 18

TAPROOM BURGER

Half pound sirloin & beef brisket burger, Wisconsin cheddar, leaf lettuce, tomato, red onion, *Bear* fries 16

Add bacon - 1 Add avocado - 1

SHRIMP LINGUINE WITH MARSALA CREAM

Jumbo shrimp, Marsala cream, artichoke hearts, mushrooms, basil, grape tomatoes, linguine, parmesan cheese, balsamic reduction 18

BABY BACK RIBS

DBA braised full rack, Wookey Jack BBQ sauce, buttery mashed potatoes, seasonal vegetables 24

GRAZE

TAPROOM CHOPPED SALAD

Roasted chicken, Bleu Cheese Crumbles, crisp bacon, avocado, grape tomatoes, hard-boiled eggs, romaine, ranch dressing 15

CRISPY BRUSSELS & SPINACH

Baby spinach, crispy brussel leaves, goat cheese, smoked tomatoes, champagne vinaigrette, balsamic glaze 12

Add jumbo shrimp or flat iron steak - 4

DBA FRENCH ONION SOUP

Caramelized onions, DBA, Gruyere cheese, toasted croutons 8

General Manager
JENNIFER GARAY

Chef
MATT HEILMAN

**Consuming raw or undercooked meats, poultry, seafood, eggs or unpasteurized milk may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a guest in your party has a food allergy - not all ingredients are listed on the menu.*

FIRESTONE WALKER
BREWING COMPANY

T21016

BEER OFFERINGS

TASTERS

3oz \$1.50 // Reserve Series: \$1.95

Ask your server about sampler options. Beers based on availability.

LION & BEAR SERIES	All: 10oz \$3.25 and 20oz \$6.25	ABV	IBU	SRM	AVAILABLE
"805" <i>Blonde Ale</i>		4.7%	20	7	6 pack: bottles & cans, growlers
A light, refreshing blonde ale crafted for the California lifestyle. Subtle malt sweetness is balanced by a touch of hops, creating a versatile beer with a clean finish.					
PIVO <i>Hoppy Pilsner</i>		5.3%	40	4	6 pack: bottles & cans, growlers
A bright straw colored lager beer with playful carbonation, lightly toasted malt flavors and Noble hop character. A solid lupulin foundation of Spalter Select hops brings floral aromatic and spicy herbal notes. As a twist we finish the beer with German Saphir for a touch bergamot zest and lemongrass.					
DBA <i>British Pale Ale</i>		5.0%	30	13.5	6 pack: bottles & cans, growlers
Barrel-fermented batches from our patented Firestone Union blended with stainless steel fermented beer. Biscuity toasted malt aroma with hints of oak and vanilla, a smooth malty middle and ribbons of caramel, English toffee and toasted oak.					
EASY JACK <i>Session IPA</i>		4.5%	47	4.5	6 pack: bottles & cans, growlers
A devilishly drinkable session IPA loaded with fresh hop character and citrusy goodness. Brewmaster Matt Brynildson's vision for a different kind of Session IPA; one brewed with a globe-trotting selection of new hop varieties from Europe, New Zealand and North America. Prepare for massive hop aromas, signature malt balance and an empty glass before you know what's hit you.					
PALE 31 <i>California Pale Ale</i>		4.9%	38	7	6 pack: bottles & cans, growlers
Floral and citrus hop aromas greet the nose with undertones of lightly toasted malt and crisp pale and crystal malts offer a hint of sweetness. Subtle hop bitterness offers a refreshing finish.					
UNION JACK <i>West Coast style IPA</i>		7.5%	70	8	6 pack: bottles & cans, growlers
Exceptional dry hop character features stunning pineapple, citrus and piney aroma accompanied by honey-like malt aromatics. Double dry hopping brings bold grapefruit, tangerine and citrus flavors contrasted by pale malt sweetness for balance.					
LUPONIC DISTORTION <i>Rotating Hop Series</i>		5.9%	59	4	6 pack: bottles & cans, growlers
From the mind of mad hop genius Matt Brynildson comes Luponic Distortion—an ever-evolving mix of experimental hops, designed to deliver unprecedented flavors that break the rules with each new release. Rather than use adjunct fruits or single hops to achieve predictable results, Luponic Distortion cranks out astonishing aromas and flavors solely through hop blending.					

PROPRIETOR'S RESERVE SERIES	All: 11oz Tulip \$7	ABV	IBU	SRM	AVAILABLE
OPAL <i>Dry Hopped Saison – Farmhouse Ale</i>		7.5%	35	4	22oz, 4 pack, growlers
Our interpretation of the rustic Wallonian Saison style is a blend of rustic grains, spicy yeast and unique Sauvignon Blanc tones. Inviting lemongrass and gooseberry meet fresh malt aromas and spicy Belgian yeast create a complex yet dry and refreshing canvas with splashes of tropical fruit and peppery spice.					
DOUBLE JACK <i>Imperial IPA</i>		9.5%	100	8	22oz, 4 pack, growlers
Double Jack opens up with bright grapefruit and tangerine American hop aromas. Beautifully crafted undertones of stone fruit are revealed upon first sip, followed by the essence of blue basil and pine. A sturdy pale and crystal malt backbone brings balance to high hop intensity.					
WOOKEY JACK <i>Unfiltered Black Rye IPA</i>		8.3%	80	45	22oz, 4 pack, growlers
Featuring pungent citrus and herbal hop nuances, a hint of peppery rye and earthiness on the nose. Big roasty malt flavors with balanced hop bitterness and spicy rye offer a full and complex texture with a refined bitter finish.					

TAPROOM ONLY BEERS - Ask your server about what's available

ROTATING TAPS - Ask your server about the below offerings

SEASONAL	NITRO	LIBRARY	BARRELWORKS
Crafted for the changing seasons and offered on a limited basis.	Experience the tiny bubbles and creamy mouthfeel of nitrogenated beer.	Barrel-aged vintages of our specialty offerings that evolve from year to year - savor at your table.	The unruly side of beer - take a walk on the wild and feral side.

WE ONLY FILL FIRESTONE WALKER GROWLERS.

FIRESTONE WALKER®
BREWING COMPANY