



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

**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.

**20% Gratuity will be added to all parties of 10 or more*

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

FIRESTONE WALKER
BREWING COMPANY