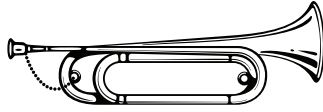


TAPS

—→ *AT THE* ←—

GUARDHOUSE



WELCOME ~~TO~~ TAPS

THE HEARTH OF FORT WORDEN'S
HISTORIC GATHERING PLACE



A place to visit, connect and unwind while enjoying a distinctly Northwestern experience featuring local, seasonal and sustainable fare. A place where echoes of the past and voices for the future converge. We hope you'll feel welcome and stay a while.

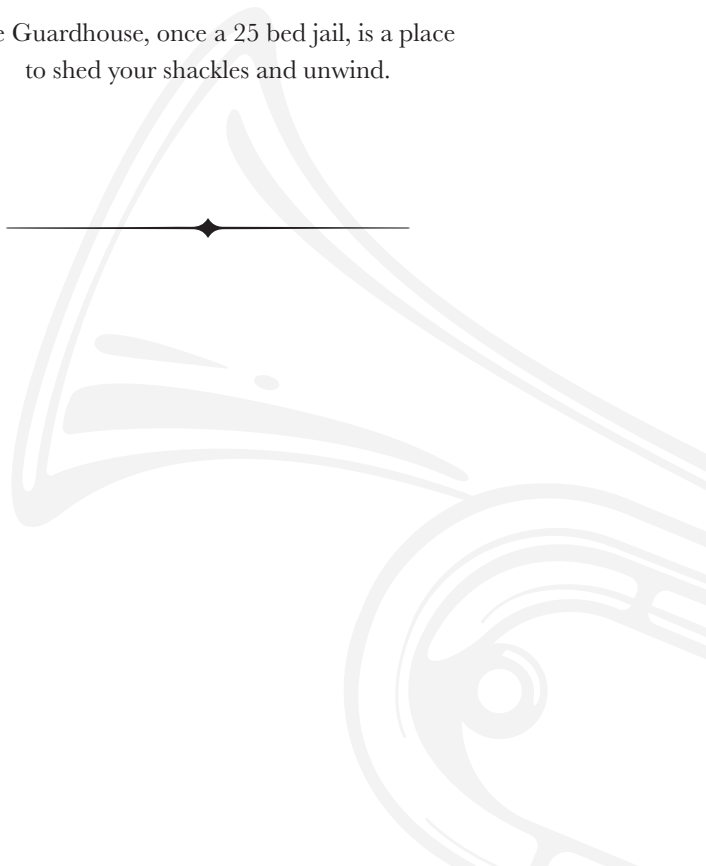
TASTE OF THE NORTHWEST

This area is nationally recognized for its vibrant local food system and every item on our menu features at least one local purveyor. Some of our local vendors will include: *Hama Hama Seafood, Mystery Bay Cheese, Spring Rain Farms, Red Dog Farm, Finnrivier Cidery, Port Townsend Brewing and Mt. Townsend Creamery.*

A TIDBIT OF OUR HISTORY

The guards posted at the Guardhouse oversaw the jail and patrolled the fort to ensure there were no unwanted visitors. Soldiers posted at the Guardhouse played "Taps" on bugles every night at 10 pm every day to signal lights out. The building remained in use until 1953 when the fort was decommissioned.

The Guardhouse, once a 25 bed jail, is a place to shed your shackles and unwind.



FROM ~~THE~~ KITCHEN

KINGSTON CB'S ORGANIC PEANUTS

Some like it hot spice

\$3.

SMOKED SALMON PÂTÉ

With crostini

\$10.

HOUSE MADE POTATO CHIPS

With leek dip

\$5.

RAZOR CLAM CHOWDER

Local herbs, cream potatoes, bacon

CUP \$6. BOWL \$11.

WORDEN'S WEDGE

Butter leaf, bacon, tomato, gorgonzola-basil dressing

HALF PORTION \$7. FULL PORTION \$13.

APPLE SALAD

Washington apples, local Chimacum greens, Mt. Townsend
fromage blanc, walnuts, apple cider vinaigrette

HALF PORTION \$7. FULL PORTION \$13.

OYSTERS ON ~~THE~~ HALF SHELL

Local oysters, blood orange mignonette

\$14.

JALAPEÑO POPPERS

Cheese & bacon wrapped jalapeños

\$7.

PLOUGHMAN'S PLATTER

Artisan cheese, meat, bread, pickles,
roasted onion, mustard

\$14.

MEZZE TRIO

Hummus, olives tapenade & feta cheese spread
served with naan

\$12.

STUFFED POBLANO

Mt. Townsend cheese curds, flat bread

\$9.

PORK SLIDERS

House bun, smoked pork, carrots, cabbage &
apple cider slaw, barbecue glaze

\$13.

Consumption of raw or undercooked food may result in a food-borne illness.

DESSERTS

FLOURLESS CHOCOLATE CAKE

with a sherry bourbon sauce

\$5.

PLUM GALETTE

\$5.



SPECIALTY COCKTAILS

IN THE BRIG

Vodka, Fruit Shrub, Soda, Lime
\$8.

WHITE NEGRONI

Gin, Salers, Dolin Blanc
\$9.

BEE STING

Tequila Blanco, Honey Sryup, Jalapeño, Lemon
\$8.

PERFECT MANHATTAN

Bourbon, Dolin Rouge, Dolin Dry, Ango' Bitters
\$9.

SAZERAC

Rye, Sugar, Creole Bitters
\$9.

GIN MULE

Gin, Ginger Beer, Lime
\$8.

JACK ROSE

Apple Brandy, Rosewater, Grenadine, Lemon
\$8.

ARSENIC & OLD LACE

Gin, Dolin Dry, Creme de Violette, Absinthe
\$9.

WARM DRINKS

HOT TODDY

Whiskey, Lemon, Honey
\$8.

KENTUCKY COFFEE

Bourbon, Honey Syrup, Coffee
\$8.

CAFE DE OLLA

Tequila, Chocolate Bitters, Cinnamon Syrup, Coffee
\$8.

HOUSE MADE IRISH CREAM

Served any way you like!
\$8.

BEER ²/₆ ON DRAFT

7 Seas, Rude Parrot IPA \$5.

Silver City, Ziggy Zoggy Summer Lager \$5.

Wander Brewing, Shoe Toss Rye IPA \$5.

Hood Canal Brewery, Agate Pass Amber \$5.

Lagunitas, Little Sumpin Sumpin Wheat Ale \$5.

Propolis Brewing, Beltane Saison \$5.

Iron Horse Brewery, Irish Death Dark Smooth Ale \$5.

Finn River, Black Currant Cider \$5.

BOTTLES ²/₆ AND CANS

PBR \$3.

Classic Rainier \$3.

Ghostfish Grapefruit IPA (Gluten Free) \$4.

Cerveza El Sully \$4.

NON ALCOHOLIC

Dry! Soda Juniper Berry \$3.

Dry! Soda Cucumber \$3.

Bitburger Drive Non-Alcoholic Beer \$4.

Virgin Shrub \$4.

Bedford's Ginger Beer \$4.

Kombucha (rotating) \$6.

WINES BY ~~THE~~ GLASS

SPARKLING

Vega Medien, Cava, NV, ESP
\$7.

BRUT BLANC DE BLANCS

François Montand, FRA
\$9. (187ML BOTTLE)
Treveri Cellars, Chardonnay Brut WA
\$14. (375ML BOTTLE)

ROSÉ

Lone Birch Winery, 2016, WA
\$7.
Domaine Vetriccie, IGP Ile de Beauté, Rosé, 2016, FRA
\$8. / \$27.

WHITE

Proletariat Wine Co, Pinot Gris, 2015, WA
\$7. ON TAP
Baer Winery, “Shard” Chardonnay, 2015, WA
\$8. / \$31.

RED

Proletariat Wine Co, “Prolo Red” 2013, WA
\$7. ON TAP
Domaine Vetriccie, IGP Ile de Beauté, Rouge, 2015, FRA
\$8. / \$27.



WINES BY ²~~THE~~ BOTTLE

WHITE WINES

Amity Vineyards, White Pinot Noir, 2016, OR
\$32.

De Faveri, Prosecco di Treviso, NV, ITA
\$36.

Quinta Apolonia, “Belondrade” Verdejo, 2014, ESP
\$33.

Fraga do Corvo, Godello, 2015, ESP
\$32.

Clos d’ Augustin, Aligoté, 2014, FRA
\$31.

Benanti, Etna Bianco, 2015
\$36.

PGV, Thurston Wolfe, 2014, WA
\$28.

J. Christopher Sauvignon Blanc, 2014, OR
\$36.

Orr Winery Old Vine Chenin Blanc, 2014, WA
\$37.

Marrowstone Vineyards “Come Home” Riesling, 2015, WA
\$29.

Le Galantin, Bandol Blanc, 2015, FRA
\$36.

Memaloose Winery, Trevitt’s, 2014 WA
\$36.

WINES BY ²~~THE~~ BOTTLE

RED WINES

Amity Vineyards, Pinot Noir, 2014, OR
\$34.

Viña Robles “RED4” Huerhuero Vineyard, 2012, CA
\$29.

Wind Rose Cellars, Dolcetto, 2013, WA
\$29.

Marrowstone Vineyards, “Black Dog” Barbera, 2015, WA
\$38.

Domaine Beausejour, Chinon, 2014, FRA
\$31.

Moulin de la Gardette, “Tradition” Gigondas, 2015 FRA
\$39.

Buil & Gine, “17-XI” Monsant, 2014, ESP
\$31.

Wind Rose Cellars “Field Blend” 2013, WA
\$32.

Martedi Winery Syrah, 2009, WA
\$34.

Covington Cellars, “Rough House” 2013 WA
\$33.

Memaloose Winery, Mistral Ranch, 2013, WA
\$34.

Camaraderie Cellars “Madrona” 2011, WA
\$31.

Locus Wines “Modo Red” 2014, WA
\$28.

Portteus Winery Petit Verdot, 2012, WA
\$29.

Nota Bene Cellars “Una Notte” 2011, WA
\$38.

Thurston Wolfe “Howling Wolfe” Zinfandel, 2012, WA
\$32.

Ministry of the Vinterior “Messenger” Zinfandel, 2012, CA
\$38.

APERTIFS **AND** DIGESTIFS

SCOTCH WHISKY

- Talisker, 10 year \$17.
- Laphroaig, 10 year \$13.
- Glenfarclas, 10 year \$12.
- Glenfiddich, 12 year \$10.
- Glenlivet, 12 year \$9.
- Oban, 14 year \$17.
- Johnny Walker, Black Label \$10.

IRISH WHISKY

- Jack Ryan, 12 year Single Malt \$18.
- Redbreast, 12 year Single Malt \$13.

BOURBON **AND** RYE

- Battle Point, Bainbridge Organic Whiskey \$13.
- JP Trodden Small Batch Bourbon \$13.
- Tatoosh Small Batch Bourbon \$11.
- Mischief Rye Whiskey \$12.

RUM, MEZCAL **AND** TEQUILA

- Ron Centenario 12 year \$9.
- Ron Pampero Aniversario Reserva \$11.
- El Zacatecano, Mezcal Añejo \$13.
- Don Julio Añejo \$17.

GRAPE **AND** APPLE DISTILLATES

- Admiralty Distillers, Apple Eau de Vie \$14.
- Morin Calvados \$11.
- Admiralty Distillers, Marc Barreled \$14.
- Armagnac, Castarède Selection, NV \$12.
- Cognac, 15 year Park Borderies Single Vineyard \$15.

FORTIFIED **AND** AMARI

- Opulento, Brian Carter Cellars \$9.
 - Carbon, Lullaby Winery \$8.
 - Fernet del Frate Angelico \$16.
 - Vecchio Amaro del Capo \$8.
 - Barolo Chinato \$10.
 - Gran Classico \$8.
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WARDEN'S PRIVATE CELLAR

CHAMPAGNE

Colin, Blanc de Blancs 1er Cru, NV, FRA \$75.

WHITE WINES

Domaine d'Henri, "Fourchaume" Chablis 1er Cru, 2014, FR \$53.

Domaine du Banneret, "Le Secret"

Chateauneuf du Pape Blanc, 2014, FRA \$59.

Weinbach, Reserve Personnelle Riesling, 2013 FRA \$46.

Dunham Cellars "Shirley Mays" Chardonnay, 2014, WA \$41.

RED WINES

Love & Squalor Pinot Noir, 2011, OR \$74.

Brick House Vineyards, Select Pinot Noir, 2015, OR \$46.

Tre Donne, Barolo DOCG, 2009, ITA \$76.

Smasne Cellars Petit Verdot, 2012, WA \$56.

Donkey & Goat, "Prospector" Mourvedre, 2013, CA \$52.

JB Neufeld Winery "Yakima" 2013, WA \$67.

Thurston Wolfe "The Teacher" 2012, WA \$46.

Thurston Wolfe The Geologist, 2010, WA \$79.

Kontos Cellars "Alatus" 2012, WA \$68.

