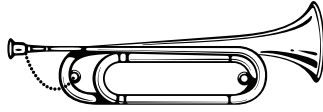


TAPS

—→ *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 include: *Hama Hama Seafood, Mystery Bay Cheese, Spring Rain Farms, Red Dog Farm, Finnriver 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 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.

WiFi: FortWordenPublic
Password: FortWorden.org

FROM ²~~THE~~ KITCHEN

MAPLE BACON NUTS

Sweet & Savory

\$7

GUARD CHIP & DIP

Spicy Guard Cheese Dip

\$7

HAMA HAMA CLAM CHOWDER

Local Clams, Bacon, Potatoes & cream served with house-made Pumpnickel.

CUP \$8 BOWL \$14

TAPS ROCKET SALAD

Local mixed greens, Granny Smith Apples, Dried Cranberries, Cotija Cheese & Marcona Almonds.

Served with Maple-Balsamic Vinaigrette.

HALF PORTION \$7 FULL PORTION \$13

Add Salmon/Chicken/Brisket \$3

CAPRESE

Heirloom Tomatoes, fresh Mozzarella, Balsamic Glazed Strawberries, Basil Pesto & Micro Basil.

\$10

CRAB CAKES

Two Dungeness crab cakes served with Creole aioli, Pickled onion & a Micro salad.

\$18

GUARDHOUSE WINGS

Secret seasoning. Choice of Chef's Red Hot Sauce, Tamarind Teriyaki or

dry with Ranch or Blue cheese dressing.

HALF PORTION \$6 FULL PORTION \$12

BAHN MI TACO

Three flour tortillas, Smoke House Brisket with Vegetable Kimchi & Gochujang mayo.

\$13

PILSNER SMOKED SALMON

Hard Smoked Wild Sockeye, Guard cheese & Pumpnickel Bread

\$14

JAILHOUSE HUMMUS

Red Pepper Hummus, Eggplant Caponata & Naan bread.

\$9

SMOKED CHICKEN FLATBREAD

Smoke House chicken, caramelized onions, sweet BBQ sauce, Smoked Gouda cheese,

Bacon bits & Arugula.

\$11

SOFRITO FLATBREAD

Shiitake mushrooms, Roasted tomatoes, red onions, fresh Mozzarella, Oregano and

finished with Parmesan cheese.

\$10

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

DESSERT

WARM SALTED CHOCOLATE CHUNK COOKIE

Served ala Mode with
Vanilla Ice Cream

\$6

CHEF'S DESSERT OF THE DAY

Ask your server about our chef's sweet
treat of the day

\$7



SPECIALTY COCKTAILS

THE ELDER

Hendrix Gin, Elderflower, Ginger, Lemon & Cucumber \$12

LA ROSA

St. George Botonivore Gin, Rose, Honey & Lemon \$12

I@T: 7WAA6E-I@T: 7S73

Linie Aquavit, Lemon, Basil \$12

: ;4ISCUS ? ARGARITA

Partida Reposado Tequila, Lime, Hibiscus, Grapefruit, Agave \$11

NIGHT SHIFT

Pampero Aniversario Rum, Vanilla, Cold Brew & Cream \$11

BLUSHING IRISH SOUR

Jameson Irish Whiskey, Lemon, Ginger & Blackberries \$10

GARDEN DREAMS

Oola Bourbon, Lemon, Honey, Peach & Basil \$10

GINGER MARTINI

Vodka & Thatcher's Coffee Liqueur \$7

MESCAL OLD FASHION

Peloton de la Muerta Mezcal, Sugar, Bitters \$9

BEER & CIDER

ON DRAFT

ROTATING TAP

10 fl. oz. \$5

*Ask your server about our featured
local rotating Taps*

BOTTLES & CANS

PBR \$3

Classic Rainier \$3

Coors Light \$3

Ghostfish
Gluten-Free \$4

El Sully Cerveza \$4

NON-ALCHOLIC

Assorted Dry!Soda \$3

Bitburger Drive Beer \$4

Virgin Shrub \$4

Bedford's Ginger Beer \$4

Kombucha \$5

W I N E S BY ²~~THE~~ G L A S S

ROSE

Domaine Verticci Rose, 2016, France \$7/ \$20

Chateau Ste, Michelle, CV Rose WA \$7/ \$24

Bertrand Cote Des Rose Rose, France \$8/ \$28

WHITE

Port Townsend Vineyard, Discovery White,
2017 On Tap \$8

Villa Maria Sauvignon Blanc, 2017, NZ \$8/ \$28

Newsprint Chardonnay, 2016, WA \$8/ \$28

A to Z Pinot Grigio, 2017, OR \$7/ \$24

RED

Port Townsend Vineyard "Discovery Red", NV
On Tap \$7

Amity Vineyards, Pinot Noir, 2016, OR \$10/ \$32

Airfield Estates "Bombshell Red", 2015, WA
\$9/ \$32

Indian Wells Cabernet Sauvignon, 2016, WA
\$8 / \$24

Angeline Vineyards Pinot Noir, 2017, CA \$8/ \$30

SPARKLING

Francois Montand (187 ml bottle), France \$9

Mestres NV Cava Brut, Spain \$23

De Faveri NV Trivisio Prosecco, Italy \$8 / \$26

SPIRITS

SCOTCH WHISKY

- Glenfiddich, 12 year \$9
- Glenlivet, 12 year \$8
- Johnnie Walker, Black Label \$9
- Famous Grouse \$6
- Macallan, 12 year \$10
- Talisker, 10 year \$12

IRISH WHISKEY

- Jack Ryan, 12 year Single Malt \$13
- Jameson \$7
- Redbreast, 12 year Single Malt \$11
- Kern \$8
- Power Gold \$10
- The Pogues \$11

BOURBON, RYE, CANADIAN

AND JAPANESE WHISKY

- Knob Creek Bourbon \$9
- Maker's Mark Bourbon \$8
- Benchmark Bourbon \$6
- Westland Peated Single Malt, WA \$13
- Bainbridge Battle Point Whiskey, WA \$12
- Rittenhouse Rye \$6
- Sazerac Rye \$8
- John Jacob Rye \$9
- J.P. Wiser's Canadian Rye \$9
- Pendleton Canadian Whiskey \$8
- Suntory Hibiki \$9

MEZCAL **AND** TEQUILA

- Pueblo Viejo Blanco \$6
 - Hornitos Tequila Reposado \$7
 - Avion Tequila Reposado \$9
 - Blue Nector \$14
 - Don Julio Anejo \$12
 - Aha Yeto Reposado \$11
 - Sotol Hacienda Platinum \$9
 - Los Nahuales Anejo \$20
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SPIRITS

VODKA

- Grey Goose \$9
- Chopin Potato \$10
- Vitis \$7
- Ketel One \$8
- Manapoloa \$6

GIN

- Admiralty (WA) \$9
- St. George Terrior \$10
- Bombay Sapphire \$7
- Beefeater \$6
- Hendricks \$8
- Greenals \$6

- Empress \$6

RUM

- Aniversario Pampero \$8
- Ron Cartavio Silver \$6
- Myers Dark \$6

BRANDY, COGNAC

AND ARMAGNAC

- DW Distilling, Victory Blend Brandy, WA \$8
- Cognac, 15 yr Park Borderies Single Vineyard \$15
- Admiralty Distillers, Marc Brandy \$10
- E&J Apple Brandy \$6
- E&J Brandy \$5
- Martell Cognac \$8

APERTIFS **AND** DIGESTIFS

- Absinthe Ordinaire \$7
 - Luxardo Amaro \$6
 - Bonal Gentiane Quina \$10
 - Byrrh Grand Quinquina \$7
 - Fernet del Frate Angelico \$8
 - Disaronno Amaretto \$7
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