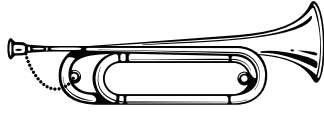


TAPS

—→ *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 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.

WiFi: FortWordenPublic
FortWorden.org

A large, faint, light gray illustration of a trumpet is positioned in the bottom right corner of the page, partially overlapping the footer text.

F R O M ~~THE~~ K I T C H E N

KINGSTON CB'S ORGANIC PEANUTS

"Some Like It Hot" spice.

\$3

HOUSE-MADE POTATO CHIPS

With leek dip.

\$6

SMOKED SALMON

Local cheese, pickled onion, pumpernickel, caper.

\$9

RAZOR CLAM CHOWDER

Local herbs, cream, potatoes & bacon served with house-made pumpernickel.

CUP \$7 BOWL \$12

JAILHOUSE CHILI

Tricolor beans, house ground spices and roasted vegetables stewed in a smoky tomato sauce. (GF, Vegan)

CUP \$6 BOWL \$11

ROASTED VEGETABLE SALAD

Local greens tossed with seasonal vinaigrette and roasted vegetables.

HALF PORTION \$7 FULL PORTION \$13

APPLE SALAD

Washington apples, local Chimacum greens, dried Bing cherries, goat cheese, walnuts & apple cider vinaigrette.

HALF PORTION \$7 FULL PORTION \$13

CRAB CAKES

Two Dungeness crab cakes served with creole aioli, micro greens and lemon.

\$14

OYSTERS ON THE HALF SHELL*

Half-dozen Hama Hama oysters, blood orange mignonette.

\$15

PLOUGHMAN'S PLATTER

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

\$14

PORK SLIDERS

Three house buns, smoked pork, carrots, cabbage & apple cider slaw, barbecue glaze.

\$13

FLATBREAD PIZZA

Bold Pomodoro sauce, Mt. Townsend cheese, roasted onion, basil oil, salami.

\$7

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

DESSERTS

WHISKEY NUT PIE

Whiskey caramel sauce.

\$8

FLOURLESS CHOCOLATE TORTE

Cocoa dusting, whipped cream. (GF)

\$7

SMORE ALA MODE

Smore cookie, vanilla ice cream & whiskey caramel sauce, dusted with crushed graham cracker.

\$6



SPECIALTY COCKTAILS

IN THE BRIG

Vodka, Fruit Shrub, Soda, Lime \$8

BEE STING

Tequila Blanco, Honey Syrup,
Jalapeño, Lemon \$8

DOG DAY OF SUMMER

Tequila Blanco, Watermelon Puree,
Fresh Lime Juice \$8

PERFECT MANHATTAN

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

SAZERAC

Rye, Sugar, Creole Bitters \$9

GRAPEFRUIT MOJITO

Lime, Mint, Grapefruit Zest Juice,
Rum, Club Soda \$8

TABERNACLE CRUSH

Fresh Peach, Lemon Juice, Lillet, Club
Soda \$9

PENINSULA PASSION

Dark Rum, Ginger Beer, Passion Fruit \$9

BEACH SUNSET

Mezcal, Blood Orange Juice, Sweet
Vermouth, Luxardo \$9

SAILOR'S MOON

Jasmine-infused Rum, Lime, Citrus Peel \$8

B E E R & C I D E R

***ON* D R A F T**

AGATE PASS AMBER

Hood Canal Brewery
Kingston, WA \$5

BIG & JUICY IPA

No-Li Brew House
Seattle, WA \$5

CITY OF DREAMS UNFILTERED ALE

Fort George Brewery
Astoria, OR \$5

HOOD RIVER IPA

Pfriem Family Brewers
Hood River, OR \$5

IRISH DEATH SMOOTH DARK ALE

Iron Horse Brewery
Ellensburg, WA \$5

BLACK CURRANT CIDER

Finnriver Cidery
Chimacum, WA
10 fl. oz. \$5

ROGER'S PILSNER

Georgetown Brewing Co.
Seattle, WA \$5

*Ask your server about our featured
local rotating Taps*

BOTTLES & CANS

SCOTCH ALE

Port Townsend Brewing
22 fl. oz. bomber \$10

PBR \$3

CLASSIC RAINIER \$3

COORS LIGHT \$3

GHOSTFISH GLUTEN-FREE \$4

EL SULLY CERVEZA

21st Amendment Brewery \$4

WHISTLING PIG HEFEWEIZEN

Leavenworth Biers \$4

NON-ALCOHOLIC

Assorted Dry! Soda \$3

Bitburger Drive Beer \$4

Virgin Shrub \$4

Bedford's Ginger Beer \$4

Kombucha \$5

WINES BY ²~~THE~~ GLASS

ROSÉ

Domaine Verticci Rose, 2016, France \$6/\$20

WHITE

Port Townsend Vineyard, Pinot Gris, 2017,
On Tap \$8

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

Merf Chardonnay, 2015, WA \$8/\$28

RED

Port Townsend Vineyard "Discovery Red",
NV On Tap \$8

Erath, Pinot Noir, 2015,
Dundee Hills, OR \$10 / \$32

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

WINES BY ²~~THE~~ BOTTLE

WHITE WINES

Charles Smith "Kung Fu" Riesling, 2015,
WA \$23

PGV, Thurston Wolfe, 2014, WA \$28

Two Vintners, Grenache Blanc, 2016, WA \$46

Lone Birch, Chardonnay, 2016, WA \$20

College Cellars, Muscat, 2017, WA \$27

Modo Sauvignon Blanc, 2016, WA \$29

Capitello, Sauvignon Blanc, 2017, OR \$42

Badger Mountain Riesling, 2015, WA \$18

Domain Andre Vatan, Sancerre
Les Charmes, 2015, France \$28

Fraga Do Corvo, Godello, 2015, Spain \$30

Guardian Cellars Newsprint, Chardonnay,
2015, WA \$34

Domaine Chiroulet Terres Blanches, 2016,
France \$24

W I N E S B Y ²THE B O T T L E

SPARKLING

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

Ancinum, Prosecco, Italy \$21

Finnriver Methode Champenoise

Artisan Cider, WA \$25

ROSÉ WINES

French Pool Toy Rose \$18

Lone Birch Rose, 2016, WA \$21

College Cellars, Rose of Pinot Gris, 2015 \$32

RED WINES

Modo Red Blend, 2015 \$23

The Pundit, Syrah, 2015, WA \$38

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

Covington Cellars, "Rough House", 2013, WA \$30

Memaloose Winery, Mistral Ranch, 2013, WA \$42

Camaraderie Cellars, "Madrona", 2011, WA \$37

Airfield Estate, Cabernet Sauvignon, 2015, WA \$36

Thurston Wolfe, Howling Wolfe Zinfandel,
2012, WA \$32

College Cellars, GSM, 2014, WA \$21

Tamarack Cellars, Sagemoor Reserve, 2012, WA \$38

Cetamura Chianti, 2015, Italy \$35

S P I R I T S

SCOTCH WHISKY

- Laphroaig, 10 year \$12
- Glenfarclas, 10 year \$11
- Glenfiddich, 12 year \$9
- Glenlivet, 12 year \$8
- Oban, 14 year \$16
- 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
- Tyrconnell Single Malt \$9
- Kern \$8
- Power Gold \$10
- The Pogues \$11

BOURBON, RYE, CANADIAN

AND JAPANESE WHISKY

- J.P. Trodden Bourbon, WA \$13
- Knob Creek Bourbon \$9
- Maker's Mark Bourbon \$8
- Benchmark Bourbon \$6
- Henry McKenna Sour Mash Bourbon \$9
- Four Roses Small Batch \$10
- 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 Toki \$9
- Suntory Hibiki \$9
- Nikka-Miyagiko Single Malt Whiskey \$20

MEZCAL *AND* TEQUILA

- Pueblo Viejo Blanco \$6
 - Cabeza Blanco \$9
 - 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
-

S P I R I T S

VODKA

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

GIN

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

RUM

- 3 Howls Spiced Rum, WA \$7
- Banks Rum, 5 year \$9
- Plantation Overproof \$7
- Plantation Pineapple \$7
- Aniversario Pampero \$8
- Ron Cartavio Silver \$6
- Myers Dark \$6

BRANDY, COGNAC

AND ARMAGNAC

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

APERTIFS **AND** DIGESTIFS

- Pernod Absinthe \$8
 - Absinthe Ordinaire \$7
 - Meletti Sambuca \$6
 - Vecchio Amaro del Capo \$6
 - Luxardo Amaro \$6
 - Bonal Gentiane Quina \$10
 - Byrrh Grand Quinquina \$7
 - Fernet del Frate Angelico \$8
 - Disaronno Amaretto \$7
 - Pisa Hazelnut \$6
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WARDEN'S PRIVATE CELLAR

CHAMPAGNE

Colin, Blanc de Blancs 1er Cru, NV, France \$68

Jean Josselin, France \$52

WHITE WINES

Domaine d'Henri, "Fourchaume" Chablis 1er Cru,
2014, France \$60

Domaine du Banneret, "Le Secret"
Chateauneuf du Pape Blanc, 2014, France \$50

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

Memaloose Trevitt's White, 2014, WA \$48

La Galantin Bandol, 2015 \$45

Antech Limoux, 2010, Grand Cuvee Brut, France \$24

RED WINES

Chateau St. Michelle, Cabernet Sauvignon,
Magnum 1.5 litre, 2015, WA \$55

Love & Squalor Pinot Noir, 2011, OR \$42

Brick House Vineyards, Select Pinot Noir, 2015, OR \$50

March Cellars, Vital, "Gratitude", 2015, WA \$50

JB Neufeld Winery, "Yakima," 2013, WA \$56

Otis Kenya, Merlot, Walla Walla, WA \$57

Kontos Cellars, "Alatus," 2012, WA \$58

Tre Donne, Barbaresco, 2009, Italy \$47

Cedergreen Merlot, 2008, WA \$68

Borne of Fire, Cabernet Sauvignon, 2016, WA \$59

Capitello Pinot Noir, 2014, Willamette Valley, OR \$66

Thurston Wolf, Geologist, 2010, WA \$70

W.T. Vintners, Mourvedre, 201, WA \$33

Two Vintners, Lola, 2013, WA \$50
