

FROM THE KITCHEN

Caprese Salad V

Heirloom Tomatoes, Fresh Mozzarella, Organic strawberries
Basil Pesto, Balsamic Reduction V

\$10

Rocket Salad V/GF

Arugula, Granny Smith Apple, Cranberries, Maple Balsamic vinaigrette

½ \$7 full \$12

Cheese & Charcuterie

Pastrami Smoked Duck, House Sweet & Spice candy bacon
Chef's choice artisan cheese & accompaniments

\$14

Burnt End Banh Mi

Burnt Smoked Brisket Ends, Vietnamese Pickled Vegetable Slaw,
Gochujang Mayo

\$13

TAP's Crab Cakes

Dungeness Crab Cakes, Creole Aioli, Pickled Onion, Micro Greens

\$16

Hama Hama Clam Chowder

Local herbs, Potatoes, Bacon, Fresh Clams
served with house-made pumpernickel bread

Cup \$8 Bowl \$14

Applewood Smoked Salmon

Charlie's' Smoked Salmon, Citrus Fennel Salad, Curry Cured Egg Yolks, Pumpernickel
bread

\$14

Guard House Wings

Secret Seasoning, Oven Roasted & Deep Fried coated in your choice of sauce

- Chef's Red Hot Sauce

- Tamarind Teriyaki

- Secret Spice

Choice of Ranch or Blue Cheese Dressing

½ Dozen \$6 or Full Dozen \$12

Pretzel Welsh Rarebit

Fresh Baked Pretzels with Stone Ground Mustard Rarebit Sauce V

\$7

Maple Bacon Nuts D/F

Fort Worden House Bacon Bits, Mixed Nuts, Maple Glaze

\$7

Smoked Chicken Flatbread

BBQ sauce, House Smoked Chicken, Caramelized Onions, Arugula, Gouda Cheese

\$11

Sofrito Flatbread V

Blend of Vegetables & Spices topped
with Cheese and Celery Hearts

\$10

House Chips V

Guard Cheese Dip

\$7

Vegetable Charcuterie V

House Pickled Vegetables,
Roasted Red Pepper Hummus, Naan Bread

\$8

Desserts

Warm Salted Chocolate Chunk Cookie

Nathan Miller chocolate

\$6

Chef's Choice of the week

\$7