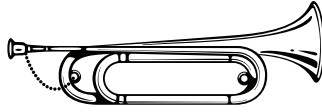


TAPS

—→ *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 THE KITCHEN

KINGSTON CB'S ORGANIC PEANUTS

< ci gYfcUgYXk]h "Gca Y"]Y]h< ch' gUgcb]b| " ~ (

HOUSE-MADE POTATO CHIPS

With WYUa meek dip.

\$6

EB; 576 5 ;5= B73E

7f]glnZ]YX[UVUbr: VYUg]cggYX]b'ci f\`ci gYgd]Wa]l ž g]f] YXkUfa " ~,

4GFF7D@GF EAGB

FcUgYX`cW'gei Ug`k]h \`ci gY[fci bXgd]Wš, cashews & coconut crème fraiche, served with pumpernickle VYUX" 7I D~ 7~ 6CK @~ %

RAZOR CLAM & ANDOUILLE CHOWDER

Local herbs, cream, potatoes, andouille sausage & bacon served with house-made pumpernickel VYUX

CUP \$8 BOWL \$14

ROASTED VEGETABLE SALAD

Local k]bhf`greensžroasted vegetables/`apple cider balsamic vinaigrette.

HALF PORTION \$7 FULL PORTION \$13

= 3>7~ CG; @A3 SALAD

Chimacum Zfa`greensžei]bcUzdYfgWYj fY/`gd]WX di a d_]b`gYXg`FcUgYXcdYU'j]bU] fYHY

HALF PORTION \$8 FULL PORTION \$14

CRAB CAKES

Two Dungeness crab cakes served with creole aioli, pickled onion and drizzled with tumeric oil, served with a micro salad tossed with apple cider vinaigrette.

\$14

>AG; E; 3@3: AFWINGS

8YdZ]YXk]b] gdressed in our house made Louisiana hot sauce, g]f] YXk]h`mi f`Wc]WcZ] cfgonzola`cf`fUbW` X]dd]b]`g]i W.

HALF PORTION \$6 FULL PORTION \$12

EFG8876 ? GE DAA? E

HfYWW]a]b]`a i g]fcca gZ`YXk]h`V]g]fYXdcVUbc/` Uf]Wc_YdUfa Yg]bX]d" ~ %

TWICE BAKED POTATO

A local baked potato with Mt. Townsend cheese curds, house smoked bacon, mesquite, chives and gorgonzola sauce.

\$9

I : ;F7473@~ 93D>;5: G? ? GE

6YUbg HU]b]žfcUgYX[U`]W` \`Ubx[fci bXgd]Wg[Ufb]g YX k]h`W]j Yc]`& pickled onion. SYf] YXk]h`di a dYfb]WYbread" ~,

<3>; AGE78-3F

< ci gYZUMFYUXk]h`roasted tomato`g]i W/`A]h`Hckbg]bX B]k`A`ccbWYgY.

\$16

E ; ;F3= 78-3F

< ci gYZUMFYUXk]h`pcVUbc`dYddYf`UW`ei Yg`ž Wfaa Y]nYXcb]cbgž`house cured pancetta & A]h`Hckbg]bXWYgY.`

\$%6

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

DESSERTS

CHOCOLATE CREMEUX

A thin chocolate ring filled with whiskey chocolate mousse, topped with coffee infused crème & whiskey caramel sauce.

\$10

PUMPKIN ROULADE

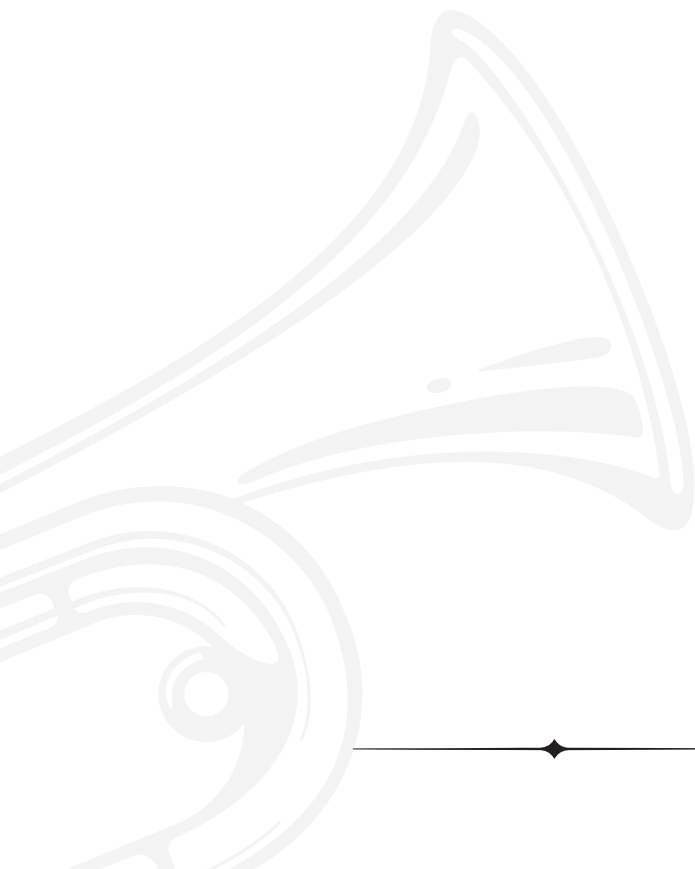
Pumpkin sponge cake rolled with maple crème frosting, garnished with cinnamon whipped cream.

\$8

APPLE CREME CHURRO

Puff pastry filled with caramelized apples & ginger, served with whiskey caramel sauce & cinnamon whipped cream.

\$8



SPECIALTY COCKTAILS

THE ONE WITH THE SHRUB

Gin, Shrub, Fernet, ginger syrup
& lemon juice

\$8

KENTUCKY MULLED CIDER

Benchmark, hot apple cider, dash of
allspice, cinnamon stick &
slice of lemon

\$8

THE TURKEY'S WADDLE

Rye Whiskey, Ginger Beer, chilled apple
cider, allspice, simple syrup &
orange zest

\$9

CORPSE REVIVER NO 2

Gin, Absinthe Rinse, Magdalas, Lillet &
lemon juice

\$10

THE NORMANDIE

Pommeau de Normandie, Vodka, honey
syrup & lemon juice

\$8

MOONRAKER ELITE

Vodka, gin, Lillet, dash of orange bitters,
and a pinch of salt

\$8

SICILIANO

Disaronno, Sweet Vermouth, Thatcher's
Coffee Liqueur, & simple syrup

\$9

COFFEE MARTINI

Vodka & Thatcher's Coffee Liqueur

\$7

GHOST OF WINTERS PAST

Moonshine, orange bitters &
simple syrup

\$7

BEER & CIDER

ON DRAFT

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

PBR \$3

CLASSIC RAINIER \$3

COORS LIGHT \$3

GHOSTFISH GLUTEN-FREE \$4

EL SULLY CERVEZA

21st Amendment Brewery \$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

ROSE

Domaine Verticci Rose, 2016, France \$6/\$13

WHITE

Port Townsend Vineyard, Discovery White,
2017 On Tap \$6

Villa Maria Sauvignon Blanc, 2017, NZ \$7/\$17

Merf Chardonnay, 2015, WA \$7/\$16

RED

Port Townsend Vineyard "Discovery Red", NV
On Tap \$6

Erath, Pinot Noir, Dundee Hills, 2015, OR
\$5 / \$22

Airfield Estates "Bombshell Red", 2015, WA
\$5 / \$21

Indian Wells Cabernet Sauvignon, 2016, WA
\$5 / \$21

WINES BY ²~~THE~~ BOTTLE

WHITE WINES

Charles Smith "Kung Fu" Riesling, 2015, WA
\$22

Two Vintners, Grenache Blanc, 2016, WA \$35

Lone Birch, Chardonnay, 2016, WA \$12

Locus Modo White, 2016, WA \$17

Badger Mountain Riesling, 2015, WA \$14

Domain Andre Vatan, Sancerre Les Charmes,
2015, France \$19

Fraga Do Corvo, Godello, 2015, Spain \$23

W I N E S B Y ²THE B O T T L E

SPARKLING

Francois Montand (187 ml bottle), France **\$8**

Vega Medien Cava Brut, Spain **\$11**

ROSÉ WINES

Lone Birch Rose, 2016, WA **\$13**

PT Vineyards Rose NV, WA **\$23**

College Cellars, Rose of Grenache, 2015 **\$38**

RED WINES

Locus Modo Red Blend, 2015 **\$19**

The Pundit, Syrah, 2015, WA **\$24**

Wind Rose Cellars, Dolcetto, 2013, WA **\$22**

Airfield Estate, Cabernet Sauvignon, 2015, WA **\$21**

Indian Wells Merlot, 2015, WA **\$22**

College Cellars, GSM, 2014, WA **\$30**

Cetamura Chianti, 2015, Italy **\$30**

Pamplin Family Winery, JRG 2014, WA **\$28**

Pamplin Family Winery, Red I.Q., 2015, WA **\$21**

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 Miyagikyo 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
- Martell Cognac \$8

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
-

WARDEN'S PRIVATE CELLAR

WHITE WINES

Domaine d'Henri, "Fourchaume" Chablis 1er Cru,
2014, France **\$56**

Domaine du Banneret, "Le Secret"

Chateauneuf du Pape Blanc, 2014, France **\$68**

Memaloose Trevitt's White, 2014, WA **\$31**

Antech Limoux, 2010, Grand Cuvée Brut, France **\$24**

RED WINES

Chateau St. Michelle, Cabernet Sauvignon,
Magnum 1.5 litre, 2015, WA **\$21**

Brick House Vineyards, Select Pinot Noir, 2015, OR **\$54**

JB Neufeld Winery, Cabernet Sauvignon, Yakima, 2013, WA **\$51**

Tre Donne, Barbaresco, 2009, Italy **\$70**

Borne of Fire, Cabernet Sauvignon, 2016, WA **\$27**

Pamplin Family Cabernet Sauvignon, 2013, WA **\$24**

W.T. Vintners, Mourvedre, 2014, WA **\$33**

Two Vintners, Lola, 2013, WA **\$50**