

TAPAS

ANTIPASTO BOARD ~	19
Local Fromagerie Cheeses, Cured Meats, Housemade Crackers, Medjool Dates, <i>King Fuji</i> Honey Crisp Apple Slices, Fried Olives, Garlic Aioli, Candied Pecans	
GAMBAS AL AJILLO	19
Housemade Chorizo, Atlantic, Shrimp, Garlic, Shallots, Smoked Paprika, <i>Eliseo Silva</i> Chardonnay, Butter, Grilled Crostini	
POUTINE	12
Garlic Parm Frites, Housemade Demi Gravy, Aged Gruyere Cheese	
ADD: Marinated Steak Bites	19
CROSTINI PLATE	12
Three Toasted Crostini’s served with Seasonal Accoutrements (Ask Server for this season’s selections)	
SPANISH ALBONDIGAS	12
Pork and Lamb Meatballs, Spicy Harissa, Tzatziki, Feta, Grilled Israeli Naan Bread	
FRIED ARTICHOKE HEARTS *	10
Semolina Dredge, Cayenne Pepper, Coriander, Cumin, Parmesan Cheese, Garlic Aioli	
SPANISH STYLE PATATAS BRAVAS *	9
Crisp Spicy Yukon Potatoes, Housemade Harissa, Garlic Aioli	
ADD: Marinated Steak Bites	16
FRESH-CUT ONION RINGS * Served with Garlic Aioli	9

START WITH A GLASS
OF MULLED WINE

SIDES

CHEF’S CHOICE FRESH FARMER’S MARKET VEGETABLES	7
GARLIC PARM FRITES OR YUKON GOLD CRINKLES	9
FRIED HOUSE OLIVES	4
GRILLED ISRAELI NAAN BREAD	4

Our proteins are grilled over an applewood fire
Pasta and breads are made in-house daily

* May contain raw or undercooked animal products or may be unpasteurized. Such items may increase your risk of foodborne illness, especially if you have medical conditions.

~ Contains nuts

ENTREES

GRILLED BEEF TENDERLOIN FILET *	38
<i>Blue Mesa</i> Prime Beef Bistro Filet, Spanish Style Patatas Bravas, Eliseo Silva Cab Sauv Red Wine Demi, Chef’s Choice Seasonal Vegetables	
WE PAIRED IT WITH: 2018 Ribera Del Columbia Tempranillo	
GRILLED SOCKEYE SALMON	32
Grilled Sockeye Salmon, Cannellini White Bean Cassoulet, Pancetta, Shallots, Garlic, Kale, <i>Eliseo Silva</i> Chardonnay, Roasted Red Peppers, Grape Tomatoes	
WE PAIRED IT WITH: 2016 Barbera d’Wahluke	
PAELLA VALENCIANA	32
Saffron Risotto, Pork Chorizo, Atlantic Shrimp, Willapa Bay Manilla Clams, Roasted Chicken, Garlic, Shallots, Sweet Tomatoes, Red and Yellow Peppers, <i>Eliseo Silva</i> Chardonnay, Salsa Verde	
WE PAIRED IT WITH: 2018 “Made with Organic Grapes” Cabernet Sauvignon	
FETTUCCINI ALLE VONGOLE	28
Fresh Fettuccini, Willapa Bay Manilla Clams, Pancetta, Garlic, Shallots, <i>Eliseo Silva</i> Chardonnay, Fresh Focaccia	
WE PAIRED IT WITH: Italian Riserva	
TAGARIS CHICKEN POT PIE	26
Crispy Pie Dough, Carrots, Celery, Onion, Herbs De Provence, Chicken Breast. Served with a House Salad.	
QUESO BURGER *	19
Housemade Ground Pork and Lamb Chorizo Patty, Mixed Greens, Fresh Tomatoes, Aged Gruyere Cheese, Salsa Verde, <i>Stone Ground</i> Artisan Bun	
Served with Choice of: Soup, Salad, Garlic Parmesan Frites or Crinkles	
WE PAIRED IT WITH: Soaring Rooster Cockpit Red	
GREEK BURGER *	19
Housemade Ground Pork and Lamb Chorizo Patty, Mixed Greens, Fresh Tomatoes, Barrel Aged Feta Cheese, Tzatziki, <i>Stone Ground</i> Artisan Bun	
Served with Choice of: Soup, Salad, Garlic Parmesan Frites or Crinkles	
WE PAIRED IT WITH: Soaring Rooster Cockpit Red	
TAGARIS GYRO	16
Lettuce, Cucumber, Grape Tomatoes, Red Onion, Barrel Aged Feta, Tzatziki, Israeli Naan Bread	
<i>Choice of: Lamb & Pork Sausage, Roasted Chicken</i>	
Served with Choice of: Soup, Salad, Garlic Parmesan Frites or Crinkles	
CHICKEN PANINI *	16
Roasted Chicken, Artichoke Hearts, Pancetta, Red Onion, Garlic Aioli, Balsamic Reduction, Israeli Naan Bread Served with Choice of: Soup, Salad, Garlic Parmesan Frites or Crinkles	

SALAD & SOUP

SOUP DU JOUR Ask your server for details	8
MARINATED STEAK SALAD	19
Mixed greens, Red Onions, Grape Tomatoes, Rogue Creamery Blue Cheese with a Sherry Vinaigrette Dressing	
TAGARIS GREEK	13
Little Gem Romaine Lettuce, Cucumbers, Grape Tomatoes, Fennel, Aged Feta, Kalamata Olives, Housemade Basil Parmesan Vinaigrette	
WE PAIRED IT WITH: Spanish Albondigas	18
CLASSIC CAESAR *	12
Little Gem Romaine Lettuce, Focaccia Croutons, Housemade Caesar Dressing, Fresh Slivered Parmesan	
WE PAIRED IT WITH: Pulled Roasted Chicken Breast 17	
ADD TO ANY SALAD	
Pulled Roasted Chicken Breast.....	5
Fresh Grilled Seasonal Fish.....	Mkt
Sautéed Shrimp.....	7

FLATBREADS

All Crusts Made Fresh Daily / Substitute Gluten-Free French Meadow Bakery Crust

MARGHERITA	14
Mozzarella, <i>Hansen Farms</i> Tomatoes, Fresh Basil Pesto, Balsamic Reduction	
WHITE GARLIC CHICKEN	15
Alfredo Sauce, Artichoke Hearts, Fresh Basil, Red Onions, Roasted <i>Hansen Farms</i> Tomatoes, Fresh Mozzarella Cheese	
SAUSAGE & KALE	14
Roasted Grape Tomato, Homemade Chorizo, Aged Goat Cheese, Kale, Crème Fraiche	
TENDERLOIN STEAK AND BLEU CHEESE	17
Caramelized Onions, Roasted Garlic, Roasted Hansen Farms Tomato, Balsamic Reduction, Horseradish Cream Sauce	
BLACKBERRY HABAÑERO BBQ CHICKEN	15
Pancetta, Red Onion, <i>Tillamook</i> Aged White Cheddar, Fresh Mozzarella, Cilantro	



CHEF: JOSHUA DUQUIST
SOUS CHEF: PAUL WESTOVER

Have you heard about The Last Supper events happening here at Taverna Tagaris? We are thrilled to be having one on March 25th, 2021 from 6-9pm. It is a private themed-dining experience. This month is our “Local Love Pub Crawl” where we are featuring local breweries, meat companies and bakeries! Enjoy a four-course meal, drink pairings, a curated ambiance, and memories that will make you smile! Gather your friends and family and join us! Check out more details by opening up your camera on your phone. A drop-down tab will open and direct you to the link for more information on the event!

