

Winter Menu

Fresh From The Kitchen

Tomato Bisque

Rich and creamy tomato soup served with Parmesan crouton. Small 6.99 Large 8.99

ARUGULA-N-BEET SALAD

Arugula salad with sweet beets, feta cheese, pistachios and maple vinaigrette dressing. 12.99

Grilled Cheese and Tomato Soup

Gruyère and Brie cheeses on rustic grilled bread, perfectly paired with a cup of tomato bisque. 14.99

GRILLED SWORDFISH

Topped with roasted red pepper butter, served with blackened asparagus and mushroom tarragon rice. 23.99

Roasted Airline Chicken

Herb-roasted chicken with roasted garlic, served with glazed butternut squash and green beans almondine. 22.99

FAJITA STEAK BOWL

Grilled marinated steak with peppers and onions served over cilantro lime rice and topped with avocado aioli. 18.99

and for dessert

BANANAS FOSTER

Bananas and walnuts in a warm rum sauce, served over vanilla ice cream. 9.99

CHOCOLATE LAVA CAKE

Flourless chocolate cake with a warm fudge center. 8.99



*Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of food borne illness.
*Please be advised that your gluten friendly menu choice may come in contact with ingredients containing gluten. Pricing and availability are subject to change based on market fluctuation and cost.

*Before placing your order, please inform your server if a person in your party has a food allergy.

= Gluten Friendly

12.19.24

Freshly Crafted Cocktails

Austin Hope Cabernet Sauvignon

Layers of juicy blackberry, spicy nutmeg, toasted coffee and fresh vanilla bean. 10.75/G 14.75/Q 39/B

Tapricots Old Fashioned

Our house-barreled aged rye rested on apricots, bitters and winter spices. 13.25

Tapricots Rested Rye was introduced in 2018 to pay homage to the historic and beloved Apricots, where we opened Wood-n-Tap on the Farmington River. Cheers!

Strawberry Ciderita

Don Julio, fresh citrus and strawberry cider. 12.25

Winter Sangria

Peach liqueur, candied cranberries and crisp Pinot Grigio. 10.75

Midwinter Getaway

Apple brandy, Aperol and pineapple. 12.25

Winter Flight

Prickly Pear, Aperol, Tiki and Classic Margaritas crafted with Herradura Blanco. 16.75



Winter Menu

Fresh From The Kitchen

Tomato Bisque

Rich and creamy tomato soup served with Parmesan crouton. Small 6.99 Large 8.99

ARUGULA-N-BEET SALAD

Arugula salad with sweet beets, feta cheese, pistachios and maple vinaigrette dressing. 12.99

Grilled Cheese and Tomato Soup

Gruyère and Brie cheeses on rustic grilled bread, perfectly paired with a cup of tomato bisque. 14.99

GRILLED SWORDFISH

Topped with roasted red pepper butter, served with blackened asparagus and mushroom tarragon rice. 23.99

Roasted Airline Chicken

Herb-roasted chicken with roasted garlic, served with glazed butternut squash and green beans almondine. 22.99

FAJITA STEAK BOWL

Grilled marinated steak with peppers and onions served over cilantro lime rice and topped with avocado aioli. 18.99

and for dessert

BANANAS FOSTER

Bananas and walnuts in a warm rum sauce, served over vanilla ice cream. 9.99

CHOCOLATE LAVA CAKE

Flourless chocolate cake with a warm fudge center. 8.99



*Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of food borne illness.

*Please be advised that your gluten friendly menu choice may come in contact with ingredients containing gluten. Pricing and availability are subject to change based on market fluctuation and cost.

*Before placing your order, please inform your server if a person in your party has a food allergy.

= Gluten Friendly

1219.24

Freshly Crafted Cocktails

Austin Hope Cabernet Sauvignon

Layers of juicy blackberry, spicy nutmeg, toasted coffee and fresh vanilla bean. 10.75/G 14.75/Q 39/B

Tapricots Old Fashioned

Our house-barreled aged rye rested on apricots, bitters and winter spices. 13.25

Tapricots Rested Rye was introduced in 2018 to pay homage to the historic and beloved Apricots, where we opened Wood-n-Tap on the Farmington River. Cheers!

Strawberry Ciderita

Don Julio, fresh citrus and strawberry cider. 12.25

Midwinter Getaway

Apple brandy, Aperol and pineapple. 12.25

Winter Sangria

Peach liqueur, candied cranberries and crisp Pinot Grigio. 10.75

Winter Flight

Prickly Pear, Aperol, Tiki and Classic Margaritas crafted with Herradura Blanco. 16.75

