

0:00  
hello i'm bo brusco a reporter with the  
0:02  
linwood times and today i'm going to try  
0:05  
some food at tapped mukultio  
0:07  
i'm very excited let's check it out  
0:14  
[Music]  
0:17  
tapped mukeltio is a new restaurant and  
0:19  
tap house in mukultia washington located  
0:22  
just off the speedway between camiak  
0:24  
high school and the paynefield  
0:28  
airport having just opened in february  
0:31  
of this year i thought i'd check out a  
0:33  
newer spot that maybe some of the locals  
0:35  
haven't had a chance to try quite yet  
0:38  
before trying the food though i showed  
0:40  
up super early so i could have the  
0:41  
chance to chat with the owner sean  
0:43  
drought tapped public house is  
0:47  
elevated pub food  
0:49  
northwest inspired  
0:52  
dishes craft beer cider  
0:55  
but most importantly it's just a place  
0:57  
for people to get together and connect

0:59

engage with friends and family and

1:01

you know just a spot to hang out

1:03

basically talking about pacific

1:05

northwest inspired cuisine i asked sean

1:07

which dish he believes captures the pnw

1:10

spirit the most

1:11

probably a seafood chowder

1:13

so a lot of vegetables from local farms

1:16

cod shrimp

1:19

clams

1:21

everything that you kind of think of

1:22

when you think of this

1:25

um area as far as the menu goes we try

1:27

to partner with with farms locally we

1:29

try to carry seasonal products as far as

1:32

produce goes

1:33

seafood heavy

1:35

some local ranchers that we get beef

1:37

from local butcher shop we get our meats

1:39

from

1:41

um

1:41

[Music]

1:42  
everything we try to keep as close to  
1:45  
home as we can same thing with the craft  
1:47  
beer and the cider  
1:48  
wines  
1:49  
keeping the conversation food focused i  
1:51  
asked sean which dish he'd serve gordon  
1:54  
ramsay if he were to walk through the  
1:55  
door  
1:57  
for him probably the prime rib dip  
1:59  
primer did yeah i think a french dip or  
2:01  
a prime rib dip  
2:04  
is a good indicator of how the  
2:05  
restaurant is it's only got a few  
2:07  
components but they all have to be on  
2:09  
point  
2:10  
and i think ours is  
2:12  
pretty solid  
2:13  
after talking with sean it was clear  
2:15  
which menu items i needed to try the pnw  
2:18  
seafood chowder  
2:21  
and the prime rib dip sandwich  
2:24  
[Music]

2:37

okay

2:38

i'm a picky eater when it comes to

2:40

seafood not gonna lie

2:42

like there's only like two forms of

2:43

seafood i'll eat

2:45

but this chowder is really good

2:48

[Music]

2:52

they even they gave me hot sauce to go

2:54

in the chowder just in case and

2:57

it doesn't need any hot sauce i can't

2:58

see how anything could make this chowder

3:01

any better

3:02

[Music]

3:17

[Music]

3:24

well

3:25

[Music]

3:27

so i'm a really big sandwich guy

3:30

i worked at subway quiznos and jimmy

3:33

john's got very very high standards

3:36

for sandwiches

3:38

and this primer dip is next level i have

3:40

to tell you the ingredients are really

3:42

good obviously everything is quality

3:45

but i don't know why i think putting the

3:47

salt on top of this is such

3:49

such a smart move

3:51

it really because the salt helps to

3:53

bring out

3:54

and accentuate all the other flavors

3:55

going on

3:58

here mom

4:03

wow

4:06

of course we can't talk about tap

4:07

knuckle tia without mentioning their

4:09

huge selection of beer wine and cider

4:12

that's both local and seasonal i didn't

4:14

try anything on tap but i did manage to

4:16

sneak home some cans and they were

4:18

exquisite to say the least

4:21

well thanks for stopping by tap with me

4:23

today i can't say enough good things

4:25

about this place about the food about

4:27

the staff about the atmosphere and

4:29

environment i think the chowder was

4:32

phenomenal the uh the prime rib french

4:35

dip absolutely knocked my socks off and

4:38

if i had to give this place a rating i'd

4:41

give them ten thousand golden forks

4:43

it was amazing

4:44

big thank you to everyone at tapped you

4:47

can follow them on instagram at

4:49

tappedmukeltio and be sure to visit

4:51

linwoodtimes.com to read my full review

4:53

under the local eats section

4:56

[Music]