

CRAFT BEERS

Stoup, Marzen

SEATTLE, WA 5.5% ABV / 16oz

Lagered traditionally for Oktoberfest celebrations. This brew has the classic malty flavor of its German cousins.

Ninkasi, Helles Belles

EUGENE, OR, 5.3% ABV / 16oz

This German style Lager offers a sweet toasted malt flavor followed by a crisp refreshing finish. Helles Belles defines balance and drinkability.

Georgetown, Manny's Pale Ale

SEATTLE, WA, 5.4% ABV / 16oz

Crisp, clean and smooth with hints of citrus and fruit. Complex malty palate with a snappy hop finish.

Mac & Jack's, African Amber Ale

REDMOND, WA, 5.2% ABV / 16oz

The Northwest's original amber ale. Floral aromas with unfiltered hops and malty balance.

Pike Brewing, Kilt Lifter

SEATTLE, WA, 6.5% ABV / 12oz

Scotch style ale with layers of rich malt and subtle smokiness.

Silver City, Ridgetop Red Ale

BREMERTON, WA, 6% ABV / 12oz

Full-bodied and smooth with a sweet caramel flavor and refreshing finish.

Iron Horse, Irish Death

ELLENSBURG, WA, 7.8% ABV / 22oz

In a category of its own this dark ale features a smooth flavor of roasted malt and chocolate.

Harmon Brewing, Puget Sound Porter

TACOMA, WA, 5.9% ABV / 22oz

Brewed with 8 different malts to produce a smooth, well balanced, dark beer.

Stoup, Citra IPA

SEATTLE, WA 5.9% ABV / 16oz

Designed to be light and bright in both color and body. Your first sniff will elicit images of tropical fruit and citrus.

Black Raven, Trickster IPA




REDMOND, WA, 6.9% ABV / 22oz

Well balanced IPA with light fruit, citrus, piney hop aroma, and a full hop flavor.

Hales Ales, Supergoose IPA

SEATTLE, WA, 6.9% ABV / 16oz

This Northwest style IPA is rich in hop flavor and aroma. Balanced and drinkable.

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SMALL PLATES

Micro Kale Caesar Salad

Kale and Romaine Tossed in House Made Caesar Dressing served with Herb Crostini.

Pairs well with Protea Chenin Blanc or Stell Artois

Steak Lettuce Wraps

Spicy marinated skirt steak, house pickled vegetables, and sesame soy aioli.

Pairs well with KungFu Girl Riesling or Manny's Pale Ale

Hummus

Hummus served with fresh Cucumber and Pita. Cucumber Only *gf*

Pairs well with Villa Maria Sauvignon Blanc or Blue Moon Belgian White

White Bean Chicken Chili

Smoked Chicken, Pasilla Chilies, Queso Fresco, Grilled Corn and Tortilla Chips.

Pairs well Columbia Crest Reserve Malbec or Stoup Citra IPA

Cheese Board

Two Artisan Cheeses served with Fig Jam, Candied Pecans, and Herb Crostini.

Pairs well with Columbia Crest "H3" Cabernet or Ninkasi Helles Belles Lager

Charcuterie Board

Salami and Prosciutto served with Whole Grain Mustard and Herb Crostini.

Pairs well with Thurston Wolfe Zinfandel or Silver City Ridgetop Red

Smoked Chicken Sliders

Smoked Chicken, Crispy Onions, Green Chilies and Chipotle BBQ Sauce served on a Hawaiian Bun.

Pairs well with Erath Pinot Gris or Mack & Jack's Amber Ale



Szechuan Ribs *gf*

Pecan smoked pork ribs with a sweet and spicy glaze.

Pairswell with Eroica Riesling or Manny's Pale Ale

*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

gf We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a gluten-free diet, please be aware that they may be prepared in an environment where gluten is present. Please consult your physician as to your personal health decisions.

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COCKTAILS

Moscow Mule

Tito's Handmade Vodka, Fresh Lime Juice,
Ginger Beer

Cucumber Martini

Hendrick's Gin, Fresh Cucumber,
Fresh Lemon Juice, Triple Sec

Margarita Primo

Patron Silver Tequila, Cointreau,
Fresh Lemon & Lime Juice, Agave

Caipirinha Royale

Leblon Cachaca, Fresh Lime Juice,
Michelle Sparkling Brut

French Daiquiri

Bacardi Superior, Fresh Lime Juice, Chambord

Vanilla Martini

Absolut Vanilla Vodka, Vanilla Liqueur,
Fresh Lime Juice

Spectre

Belvedere Vodka, Bombay Sapphire Gin, St. Germain

La Paloma

Milagro Reposado Tequila, St Germain,
Grapefruit Juice, Agave, Soda

Partly Sunny

Woodinville Whiskey Bourbon, Domaine de Canton,
Ginger Beer, Fresh Lemon Juice

Island Spiced Mojito

Malibu Coconut Rum, Mint, Fresh Lime Juice,
Pineapple Juice, Soda

Ginger Cosmo




Stoli Ohranj Vodka, Domaine de Canton Ginger Liqueur,
Cranberry Juice, Fresh Lime Juice

Ruby Red Spritzer

Absolut Ruby Red, St Germain, Agave, Soda

Please enjoy responsibly. State law prohibits the purchase or
consumption of alcohol by persons under the age of 21.

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WHITES

Anew Rose

Columbia Valley, Washington

Kung Fu Girl Riesling

Columbia Valley, Washington

Trinity Oaks Pinot Grigio

Napa Valley, California

Erath Pinot Gris

Dundee Hills, Oregon

Protea Chenin Blanc

Franschhoek Valley, South Africa

Airfield Estates Sauvignon Blanc

Yakima Valley, Washington

Villa Maria 'Private Bin' Sauvignon Blanc

Marlborough, New Zealand

Hogue Cellars Chardonnay

Columbia Valley, Washington

Bergevin Lane Viogner

Columbia Valley, Washington

Barnard Griffin Orange Muscat

Columbia Valley, Washington

Seven Falls Chardonnay

Wahluke Slope, Washington

Ste Michelle 'Canoe Ridge' Chardonnay

Horse Heaven Hills, Washington

Stag's Leap 'Karia' Chardonnay

Napa Valley, California

SPARKLING

Veuve Clicquot Yellow Label

Champagne, France

"Michelle" Brut by Ste Michelle

Columbia Valley, Washington

Col de' Salici Prosecco

Italy

Chandon Brut Classic

California

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REDS

DeLoach Pinot Noir

Sonoma Valley, California

Erath Pinot Noir

Willamette Valley, Oregon

Thurston Wolfe “Howling Wolfe” Zinfandel

Horse Heaven Hills, Washington

Torres Garnacha

Catalunya, Spain

Red Diamond Malbec

Mendoza, Argentina

Red Diamond Merlot

Columbia Valley, Washington

Seven Falls Merlot

Wahluke Slope, Washington

Nathan Gray Syrah

Columbia Valley, Washington

Red Diamond Cabernet Sauvignon

Columbia Valley, Washington

Seven Falls Cabernet Sauvignon

Wahluke Slope, Washington

Ste Michelle ‘Indian Wells’ Cabernet Sauvignon

Columbia Valley, Washington

Elevation Cellars Cabernet Sauvignon

Columbia Valley, Washington

Cline Cashmere Red Blend

Sonoma, California

H3 “Les Chevaux” Red Blend



Horse Heaven Hills, Washington

Beresan “Viuda Negra” Red Blend

Walla Walla, Washington

Col Solare

Columbia Valley, Washington

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BEER

DRAFT

Blue Moon, Guinness, Sam Adams
Boston Lager, Stella Artois.

BOTTLE — DOMESTIC

Budweiser, Bud Light, Coors Light,
Michelob Ultra, Miller Light

BOTTLE — IMPORT

Amstel Light, Corona, Corona Light,
Heineken, Heineken Light

NON-ALCOHOLIC

St. Pauli Girl

SINGLE MALTS

Glenmorangie 10 Year

Laphroaig 10 Year

Talisker 10 Year

Balvenie 12 Year

Glenfiddich 12 Year

Glenlivet 12 Year

Macallan 12 Year

Oban 14 Year

Dalwhinnie 15 Year

Lagavulin 16 Year

Macallan 18 Year

BOURBON & RYE

John Jacob Rye

Wild Turkey Bourbon

Woodinville Whiskey Bourbon

Bulleit Rye

Makers Mark Bourbon

Basil Hayden Bourbon

Knob Creek Bourbon

Woodford Reserve Bourbon

Booker's Bourbon

TEQUILA

Patron Silver

Herradura Silver




Don Julio Silver

Leyenda del Milagro Reposado

1800 Reposado

Tres Generaciones Anjeo

Patron Anjeo

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DINNER PLATES

Sweet Potato Fries

Blue Cheese Dressing.

Loaded Mac & Cheese

Melted Fontina, Cheddar, Gruyere Cheeses mixed with Bacon and Mushrooms.

Crispy Hot Wings

Crispy Wings served with Louisiana Hot Sauce and Blue Cheese Dressing.

Popcorn Shrimp

Tempura Battered Rock Shrimp, served with Cocktail and Remoulade Sauces.

Seared Rare Ahi Tuna

Served with Pickled Cucumber, Fried Spinach, Wasabi, Pickled Ginger and Soy Sauce.

Cheddar Burger*

Certified Angus Beef, Cheddar Cheese, Onion Rings, Pickle, Thousand Island. Served with Fries.

Add Bacon 1

Cobb Salad *gf*

Chicken Breast, Romaine, Tomato, Bacon, Egg, Blue Cheese, Avacado and Scallions, served Chopped and Tossed with Creamy Italian Dressing.

Steak Kale Caesar*

Marinated Grilled Skirt Steak, Chopped Romaine, Kale, Homemade Croutons, Fresh Parmesan Cheese with Caesar Dressing.

Miso Glazed Salmon

Pan Seared Salmon Filet served with Herb Almond Brown Rice and Grilled Aspatagus.

DESSERT PLATES

Key Lime Pie




Tangy Lime Custard, Graham Cracker Crust and Raspberry Puree.

Fudge Brownie Pie & Ice Cream

Vanilla Ice Cream, Warm Caramel, Hot Fudge Sauce and Candied Pecans.

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