

WEEKLY DINNER SPECIALS

June 6 - 12, 2019

WASABI AHI / 14

*wasabi / grilled rare in sesame oil / sliced thin
miso-ginger aioli / herb roasted shiitake mushroom*

WINE PAIR: Anew Riesling / 10

COPPER RIVER SALMON / 40

*copper river sockeye / grilled / lemon-tarragon compound
butter / crispy onions / herbed couscous / seasonal vegetable*

WINE PAIR: Nefarious Cellars Pinot Noir / 12

HALIBUT VERONIQUE / 33

*panko crusted / grilled / grapes / tarragon / vermouth
cream / wild rice / seasonal vegetable*

WINE PAIR: Fielding Hills Chenin Blanc / 12

FIVE SPICE PORK CHOP / 30

*bone-in duroc pork chop / chinese five spice / grilled
cherry-hoisin glaze / grilled pineapple / crispy onions
coconut sticky rice / seasonal vegetable*

WINE PAIR: Amos Rome Rose of Pinot Noir / 12

FANCY FRIDAY NIGHT SPECIALS

FRESH SHUCKED OYSTERS / 3 BUCK SHUCK

*kumamoto oysters / shucked fresh at the bar on the half shell
champagne mignonette / cocktail sauce*

DUNGENESS CRAB COCKTAIL / 16

*dungeness crab meat / bairdi crab claw / avocado
tomato / green onion / lettuce / cocktail sauce*

A POUND OF STEAMED BAIRDI CRAB / 35

*old bay steamed bairdi crab / drawn butter / baked potato
seasonal vegetable*

COLDWATER MAINE LOBSTER TAIL / 55

*steamed lobster tail (8-10 oz) / drawn butter / baked potato
seasonal vegetable*

WEEKLY DRINK SPECIALS

CELLAR GLASS

enjoy a glass of rare wine from our award winning cellar
ask your server for a wine list, our cellar is available to-go

SPRING VALLEY VINEYARD 2014 MULE SKINNER (MERLOT) / 25

*a great vintage for merlot - ripe but still retaining a nice
acidity and terroir - aromas of clove, tobacco, and earth - some herb-
al characteristics with bright fruit and most importantly, the balance
is reached thanks to an early pick*

suggested food pairings: salmon, duck, burgers

Up Next: Double Back Winery 2015 Cabernet Sauvignon

WHISK(E)Y

KNOB CREEK SINGLE BARREL RESERVE BOURBON / 16 (AGED 9 YEARS - 120 PROOF)

*this one is really easy to love - if you're not sure which bourbon to pick,
this is a pretty safe bet - it might be a high proof, but the flavor is hard
to dislike - the higher proof allows the rich Knob Creek flavors to really
shine - even throwing a cube in it doesn't dilute the flavor very much*

Nose: robust vanilla and caramel notes; slightly smoky

Palate: deep and complex flavors of vanilla, nuts and oak

Finish: long and full; perfect for easy-going sipping

WEEKLY SEASONAL COCKTAILS

BERRY SMOKY / 12

*mezcal / drambuie / giffard's crème de mûre / lime juice
peychaud's bitters*

WILD ORANGE MULE / 12

*absolut wild tea vodka / orange curacao
lemon juice / ginger beer*

WEEKLY BRUNCH SPECIALS

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EGG OF THE WEEK

HUEVOS RANCHEROS / 14

two eggs / black beans / tomatillo-habanero salsa / corn tortillas / cotija cheese / choice of bacon, ham, or sausage

BURGER OF THE WEEK

FIVE SPICE CHICKEN BURGER / 14

chinese five spice / grilled / cherry-hoisin sauce carrot slaw / cucumber / crispy onions
toasted brioche bun

SANDWICH OF THE WEEK

TURKEY CAPRESE / 14

turkey / pesto mayo / grilled tomato / sea salt basil / fresh mozzarella / grilled french bread

COMES WITH CHOICE OF

soup / house salad / northwest salad / caesar

WEEKLY DRINK SPECIALS

BUBBLES

FRENCH ROSE 75 / 14

mumm napa brut rose / gin / lemon juice / simple syrup

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