



THE COSMIC EGG 2017 CABERNET SAUVIGNON GLASS 14 / BOTTLE 52

lush aromas of cherry, raspberry, and boysenberry lead into earth and spice notes with a long finish of chocolate and black cherry

NORTHSTAR 2016 PETIT VERDOT GLASS 14 / BOTTLE 52

aromas and flavors of violet, leather, vanilla, coconut, and a base of rich dark fruit and spicy floral aromas

NORTHSTAR 2016 CABERNET FRANC GLASS 14 / BOTTLE 52

an elegant wine offering aromas of black olive, pepper, and nutmeg lead into flavors of cherry, raspberry, toasted oak, and vanilla

WEEKLY DINNER SPECIALS

August 8 - 14, 2019

PEACH PANZANELLA / 12

fresh entiat peach / northwest heirloom tomato / croutons
cucumber / red onion / fior di latte / basil
champagne vinaigrette

WINE PAIR: Trimbach Riesling / 12

WASHINGTON COAST KING SALMON / 30

troll caught king / port reduction / fresh local cantaloupe salsa
wild rice / seasonal vegetable

WINE PAIR: Cairdeas Cinsault / 14

FRESH ALASKAN HALIBUT / 32

cornmeal crust / grilled / local quincy corn & entiat peach salsa
wild rice / seasonal vegetable

WINE PAIR: Lost River Pinot Gris / 10

PORK CHOP / 30

duroc pork chop / grilled / esquites (mexican street corn salad)
mashed yukon gold potatoes / seasonal vegetable

WINE PAIR: Woodward Canyon Barbera / 14

WHISK(E)Y OF THE WEEK

ORPHAN BARREL RHETORIC BOURBON / 18

(AGED 24 YEARS - 91 PROOF)



Nose: oaky vanilla, brown sugar

Palate: orchard fruit, caramel, nutmeg

Finish: long and woody ending with dark chocolate notes



**FARDELL FARM'S
FRESH PICKED COCKTAILS**

we have partnered with our friends at Fardell Farms to offer the freshest, hyperlocal fruit available directly from the farmers throughout North Central Washington - these offerings will change with the season and we will update this menu weekly

FRESH PEACH MARGARITA / 12

sauza blanco tequila / fresh entiat peach coulis
orange liqueur / peach liqueur / lime juice

SUMMER MELON COOLER / 12

sauza blanco tequila / fresh pressed melon juice
sage / lime juice / simple syrup / pinch salt / dash bitters

PEACH THYME / 12

sipsmith dry gin / muddled fresh washington peaches
fresh thyme / lemon juice / simple syrup / soda

CHERRY TREE / 12

sipsmith dry gin / fresh picked cherry coulis
creme de cassis / lemon juice / honey water



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WEEKLY BRUNCH SPECIALS

August 8 - 14, 2019

OMELET OF THE WEEK

GARDEN TRUFFLE OMELET / 14

*mushroom / fresh picked sungold tomato / basil
truffle cheddar cheese*

BURGER OF THE WEEK

MEXICAN STREET CORN BURGER / 14

*8oz beef patty / local quincy corn esquites
avocado / cheddar cheese / mayo / lettuce
cornmeal bun*

SANDWICH OF THE WEEK

STEAK SANDWICH / 14

*sliced steak / northwest heirloom tomato
provolone cheese / arugula / garlic aioli
toasted french bread*

COMES WITH CHOICE OF

*soup / house salad / northwest salad / caesar
chop chop / farro salad / fries*



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VALENCIA BELLINI / 12

fresh picked chelan apricot coulis / apricot liqueur / bubbles

FRESH PEACH MARGARITA / 12

*sauza blanco tequila / fresh washington peach coulis
orange liqueur / peach liqueur / lime juice*

SUMMER MELON COOLER / 12

*sauza blanco tequila / fresh pressed melon juice
sage / lime juice / simple syrup / pinch salt / dash bitters*

PEACH THYME / 12

*sipsmith dry gin / muddled fresh washington peaches
simple syrup / fresh thyme / lemon juice / soda*

CHERRY TREE / 12

*sipsmith dry gin / fresh picked cherry coulis
creme de cassis / lemon juice / honey water*