



**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**

July 18 - 24, 2019

**PROSCIUTTO WRAPPED SCALLOPS / 27**

three jumbo scallops / prosciutto / rosemary  
fresh picked local plum / plum-balsamic reduction

**WINE PAIR: Trimbach Riesling / 12**

**WASHINGTON COAST KING SALMON / 30**

troll caught king / corn relish / avocado mousse  
wild rice / seasonal vegetable

**WINE PAIR: Cairdeas Cinsault / 14**

**FRESH ALASKAN HALIBUT / 32**

garlic and herb marinade / grilled / tuscan white beans  
seasonal vegetable / tomato-feta relish

**WINE PAIR: Broadbent Vino Verde / 10**

**PORK CHOP / 30**

duroc pork chop / grilled apricot halves / harissa sauce  
micro cilantro / seasonal vegetable / mashed red potatoes

**WINE PAIR: Walla Walla Vintners Cab Franc / 14**

**WHISK(E)Y OF THE WEEK**

**WIDOW JANE / 20**

(AGED 10 YEARS - 91 PROOF)



**Nose:** corn, barrel char, apple  
**Palate:** orange, cherry, rye spice  
**Finish:** heated start with a smooth finish



**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 washington peach coulis  
orange liqueur / peach liqueur / lime juice

**PLUM CRAZY / 12**

sauza blanco tequila / muddled fresh local plums  
plum bitters / fresh plum syrup

**PEACH THYME / 12**

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

**SUMMERTIME SIP / 12**

sipsmith dry gin / fresh picked apricot coulis  
kings ginger liqueur / lemon juice / tonic

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**WEEKLY BRUNCH SPECIALS**

July 18 - 24, 2019

**OMELET OF THE WEEK**

**JACK & CORN OMELET / 14**

*corn relish / pepper jack / cilantro / salsa*

**BURGER OF THE WEEK**

**PERUVIAN GRILLED CHICKEN SANDWICH / 14**

*chicken breast / grilled / avocado / lettuce  
red onion / peruvian-style spicy green sauce  
toasted cornmeal bun*

**SANDWICH OF THE WEEK**

**GRILLED CHEESE & HEIRLOOM TOMATO / 14**

*heirloom tomato / swiss / cheddar  
white cheddar / toasted french bread*

**COMES WITH CHOICE OF**

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



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**PEACH BELLINI / 12**

*fresh picked washington peach coulis / bubbles*

**FRESH PEACH MARGARITA / 12**

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

**PLUM CRAZY / 12**

*sauza blanco tequila / muddled fresh local plums  
plum bitters / fresh plum syrup*

**PEACH THYME / 12**

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

**SUMMERTIME SIP / 12**

*sipsmith dry gin / fresh picked apricot coulis  
kings ginger liqueur / lemon juice / tonic*