

# WEEKLY DINNER SPECIALS

May 9 - 15, 2019

## **MOREL & GOAT CHEESE FLATBREAD / 10**

morel mushroom / caramelized onions / goat cheese  
arugula-walnut pesto

**WINE PAIR:** Cairdeas Winery Nellie Mae (White Blend) / 12

## **PORK CHOP / 32**

grilled / roasted fennel / morel duxelles & velouté sauce  
smashed red potato

**WINE PAIR:** Northstar Winery

The Cosmic Egg Cabernet Sauvignon / 14

## **FRESH ALASKAN HALIBUT / 30**

oven baked / asparagus salad / sweet onion / cherry tomato  
parmesan dressing / sauteed morel mushrooms / wild rice

**WINE PAIR:** Nefarious Cellars 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 available to go

### **WOODWARD CANYON 2013 OLD VINE CAB SAUV / 35**

“old vines” cabernet sauvignon is incredibly complex  
showing the sophistication, balance and structure that  
come from such extraordinary “old vine” vineyards.

**Up Next:** Double Back Winery 2015 Cabernet Sauvignon

### **WHISK(E)Y**

#### **LEGENT / 12**

Legent Bourbon is a collaboration between the two  
halves of Beam Suntory. It's a Kentucky bourbon, made  
by Jim Beam master distiller Fred Noe, that includes  
three components. The first is the bourbon itself, ma-  
tured for approximately five years, along with parcels  
finished in California red wine casks (for approximately  
one extra year) and sherry casks (for approximately  
two extra years). The whiskeys were blended by  
Suntory chief blender Shinji Fukuyo.  
Legent debuted March 2019.

**Nose:** fruity and jammy with grapes and red wine

**Palate:** rich, caramel, crème brûlée, and butterscotch

**Finish:** peanut shells, oak, black pepper, and vanilla

## **WEEKLY SEASONAL COCKTAILS**

### **FLEET STREET / 12**

aviation gin / pineapple juice / lemon juice / yellow  
chartreuse / agave / coffee beans

### **WILDFLOWER MULE / 12**

absolut wild tea vodka / elderflower liqueur / agave  
ginger beer

# WEEKLY BRUNCH SPECIALS

May 9 - 15, 2019

## OMELET OF THE WEEK

**MOREL & SAUSAGE OMELET / 14**

locally harvested morel mushroom / sausage  
green onions / smoked gouda cheese

## BURGER OF THE WEEK

**SUNSHINE BURGER / 14**

8oz beef patty / garlic mayo / arugula / roasted  
tomato / jalapeno / pepperjack / bacon  
avocado / fried egg / brioche bun

## SANDWICH OF THE WEEK

**CHICKEN CORDON BLEU / 14**

chicken breast / panko breaded / ham  
swiss / honey mustard / baby spinach / toasted  
baguette

COMES WITH CHOICE OF

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

# WEEKLY DRINK SPECIALS

## BUBBLES

**PINEAPPLE STRAWBERRY MIMOSA / 12**

champagne / strawberry coulis / pineapple juice

## WHISK(E)Y

**LEGENT / 12**

Legent Bourbon is a collaboration between the two halves of Beam Suntory. It's a Kentucky bourbon, made by Jim Beam master distiller Fred Noe, that includes three components. The first is the bourbon itself, matured for approximately five years, along with parcels finished in California red wine casks (for approximately one extra year) and sherry casks (for approximately two extra years). The whiskeys were blended by Suntory chief blender Shinji Fukuyo. Legent debuted March 2019.

**Nose:** fruity and jammy with grapes and red wine

**Palate:** rich, caramel, crème brûlée, and butterscotch

**Finish:** peanut shells, oak, black pepper, and vanilla

## CELLAR GLASS

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

**WOODWARD CANYON 2013 OLD VINE CAB SAUV / 35**

“old vines” cabernet sauvignon is incredibly complex  
showing the sophistication, balance and structure that  
come from such extraordinary “old vine” vineyards.

Up Next: Double Back Winery 2015 Cabernet Sauvignon

## WEEKLY SEASONAL COCKTAILS

**FLEET STREET / 12**

aviation gin / pineapple juice / lemon juice / yellow  
chartreuse / agave / coffee beans

**WILDFLOWER MULE / 12**

absolut wild tea vodka / elderflower liqueur / agave  
ginger beer