

BRUNCH SPECIALS

GIANT CINNAMON ROLL (v) homemade yeasted dough, vanilla cream cheese frosting. 8

NEW YORK STEAK & EGGS* 6oz, house steak sauce, crisp hashbrown, roasted cherry tomato, artisan toast. 24

FRIED CHICKEN & WAFFLES chicken gravy, fried thigh, whipped butter, bourbon-maple syrup. 19

GRILLED HAM & GRUYERE kurobuta smoked ham, parmesan, fried egg, fries. 19

SHORT RIB BENEDICT dill hollandaise, tomato jam, braised kale, poached eggs, tilamook cheddar, english muffin, crisp hashbrown. 20

SWEET PIG HASH* sweet potato, braised pork, green onion, chile-garlic paste, fried eggs, artisan toast. 17

BREAKFAST

AVOCADO TOAST* grilled ciabatta, charred avocado, preserved lemon, watermelon radish, fried egg. 12

PUB BREAKFAST* two eggs, crisp hashbrowns, artisan toast, choice of pork apple sausage or smoked bacon. 16

EGGS BENEDICT caramelized shallot hollandaise, canadian bacon, sauteed spinach, english muffin, crisp hashbrown. 18

PRIME RIB HASH* bliss potato, sweet onion, scallions, poached eggs, artisan toast. 18

CHICKEN FRIED STEAK chicken gravy, sunny eggs, crisp hashbrowns, artisan toast. 16

CHELAN SUNRISE* two pancakes (choice of buttermilk pancakes, apple oat pancakes, or blue cornmeal pancakes), one egg, choice of pork apple sausage or smoked bacon. 16

SOUP & SALAD

ROASTED TOMATO BISQUE roasted jalapeno, blue corn tortilla, fresh herb. 12 bowl / 8 cup

CLAM CHOWDER house rolls. 10 bowl / 6 cup

CAESAR SALAD chopped romaine, fried caper, parmesan frico, crouton. 12 entrée / 10 side
add grilled chicken thigh. 5 add grilled salmon. 7

STEAK SALAD chilled new york, arugula, pickled onion, blistered tomato, marinated gigante bean, roasted zucchini, white cheddar, balsamic onion vinaigrette. 21

LUNCH

**sandwiches & burgers served with fries or simple salad
(sub sweet potato tots or caesar \$1.00)*

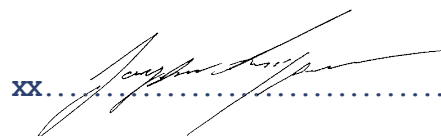
FISH & CHIPS beer battered cod, tartar, charred lemon, slaw. 18

PUB BURGER* (brisket, short rib, chuck) havarti cheese, tomato-jalapeno jam, applewood bacon, braised red onion, charred onion aioli, bibb lettuce, ciabatta. 18

PRIME RIB DIP beechers white cheddar, caramelized onion, roasted mushroom, horseradish aioli, red wine jus. 20

LATE SEASON BLT blistered tomato, arugula, applewood smoked bacon, avocado, fennel aioli. 17

PORK CUTLET SANDWICH apple & fennel slaw, tarragon aioli. 16



SIGNATURE COCKTAILS

CLASSIC PUB MARTINI 14

tanqueray 10 gin, anchor old tom gin, blanc vermouth, dry vermouth, frozen

1901 MANHATTAN 14

elijah craig small batch bourbon, dry curaçao, dry vermouth, angostura, frozen

JAPANESE MARTINI 14

roku japanese gin, sake, blanc vermouth, orange blossom water, salted cherry blossom, frozen

THE VESPER 14

plymouth gin, tito's handmade vodka, lillet blanc, lemon peel, frozen

ESPRESSO MARTINI 12

stoli vodka, grind espresso liqueur, nitro cold brew, simple syrup, vanilla sweet cream

APPLE & GIN AUTUMN COCKTAIL 12

grey whale gin, apple cider, lime juice, honey simple syrup, cinnamon, apple slice

WHISKEY SOUR 12

four roses small batch bourbon, egg white, lemon juice, simple syrup, bitters

DEATH OR GLORY 12

blended scotch, toasted coconut syrup, dry curaçao, lemon juice, egg white, absinthe spritz

FRESH CITRUS MARGARITA 12

altos plata tequila, grand marnier, agave, fresh citrus, maldon salt rim

CAMPBELL'S LEMONADE 12

citrus vodka, orange liqueur, muddled lemon, sweet & sour mix, citrus soda water

APPLE HIGHBALL 12 (ALCOHOL FREE)

seedlip garden 108 herbal, apple cider, maple syrup, lemon juice, soda water

GOLDEN HOUR 10 (ALCOHOL FREE)

white verjus, honey syrup, orange blossom water

PANOMA 10 (ALCOHOL FREE)

seedlip spice 94, fresh grapefruit, lime

BEER PINT/IMPERIAL PINT

DESCHUTES JUBELALE (SEASONAL) 7/9

GEORGETOWN MANNY'S PALE ALE 7/9

MAC & JACK'S AFRICAN AMBER 7/9

ROGUE DEAD GUY ALE 7/9

NINKASI TOTAL DOMINATION IPA 7/9

HALE'S CREAM ALE (NITRO) 7/9

GUINNESS STOUT (NITRO) 7/9

MANCHESTER 42 HARD CIDER 7/9

MODELO ESPECIAL 6/8

RAINIER 5/7

MEAN MUGS

ORCHARD BOULEVARDIER 10

rye whiskey, campari, hot apple cider, sweet vermouth

SPANISH COFFEE 10

bacardi 151, kahlua, orange liqueur, coffee, cinnamon, heavy cream, sugared rim

IRISH COFFEE 10

red breast 12 yr irish whiskey, brown sugar, 1901 dark roast coffee, shaken cream

HOT BUTTERED RUM 10

goslings black seal rum, brown sugar, campbells signature hbr batter

BLUEBERRY TEA 10

grand marnier, amaretto, orange pico tea

ORANGE PISCO HOT CHOCOLATE 10

pisco, cointreau, housemade cocoa, milk, whipped cream, candied orange peel

MEXICAN CACAO 10

hornitos tequila, ancho chile liqueur, housemade cocoa, toasted marshmallow

FEATURED WINES OF THE WEEK >>>

WOODWARD CANYON NELMS ROAD. 14
cabernet sauvignon

SUCCESSION WINES CHARDONNAY. 10

FIDELITAS 2019 RED MOUNTAIN 4040. 12
63% cab sauv / 29% merlot / 5% cab franc / 3% petit verdot

RED

WOODWARD CANYON RED TABLE WINE. 12
36% cabernet sauv / 18% barbera / 15% syrah / 11% merlot

SUCCESSION WINES NEBBIOLO. 14

FIVE STAR CELLARS MERLOT. 14

NEFARIOUS CELLARS SYRAH. 16

ISENHOWER CELLARS CABERNET FRANC. 14

WOODWARD CANYON CABERNET SAUVIGNON. 18
(ARTIST SERIES)

WHITE

LA MARCA PROSECCO. 14

FREEHAND CELLARS PINOT GRIS. 10

TRIMBACH RIESLING. 12

NEFARIOUS CELLARS CONSEQUENCE. 12
56% sauv blanc / 35% pinot grigio / 9% riesling

L'ECOLE NO.41 CHARDONNAY. 12

FLOURLESS CHOCOLATE CAKE dark chocolate ganache, raspberry compote, vanilla bean creme anglaise, white chocolate decor, creme chantilly. 12

APPLE CRANBERRY CRISP oatmeal crumb, honey rosemary ice cream. 12

GRASSHOPPER PIE mint cream cheese mouse, chocolate sable cookies, mint crème anglaise, dark chocolate coulis, crème chantilly. 12