

**SHAREPLATES**

HOUSE CHICKEN WINGS honey chipotle or naked wings, dipping sauce. 14

CRISPY CALAMARI STEAK parmesan, fine herb, marinara. 17

SHRIMP & COCONUT CAKES sweet chile aioli. 18

SWEET POTATO TOTS cilantro lime aioli. 8

**SOUP & SALADS**

HARVEST COBB iceberg lettuce, 6-minute egg, crispy shiitake mushrooms, grilled chicken, avocado, tomato, red onion, humboldt fog goat cheese, red wine vinaigrette. 18

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

BEET & PEAR SALAD pecan, feta-goat cheese, brussels sprouts, parsnip, fried quinoa, baby greens, honey-balsamic vinaigrette. 16

HORSERADISH SALMON CAESAR chopped romaine, fried caper, parmesan frico, caesar dressing, crouton. 19

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

SIMPLE SALAD baby greens, shaved cucumber, blistered tomato, candied pecan, carrot, champagne vinaigrette. 10 entrée / 8 side  
add grilled chicken thigh. 5 add grilled salmon. 7 add chilled new york. 8

CLAM CHOWDER house rolls. 12 bowl / 8 cup

ROASTED TOMATO BISQUE roasted jalapeno, blue corn tortilla, fresh herb. 10 bowl / 6 cup

MUSHROOM BISQUE espelette, black garlic, crispy shallots, cardamom crema. 10 bowl / 6 cup

**MAINS**

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

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

GRILLED HAM & GRUYERE kurobuta smoked ham, caramelized onion, dijon, parmesan-buttered bread. 17

GRILLED VEGGIE SANDWICH portobello mushroom, grilled zucchini, roasted red pepper, grilled red onion, arugula, parsley pesto, romesco. 16

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

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

CHIPOTLE CHICKEN GRILL applewood smoked bacon, tillamook cheddar, tomato, bibb lettuce. 17

PATTY MELT (brisket, short rib, chuck) caramelized onion, white cheddar, braised cabbage, house sauce, marble rye bread. 18

PORK BURGER (brisket, short rib, chuck) pickled red onions, cheddar, arugula, spicy bbq sauce, sesame bun. 18

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

FIRE PASTA NO.2 pappardelle, house fermented hot sauce, chicken thigh, soy sauce, peppadew peppers, romano, fried chicken skin. 27

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

\*plant-based patties available

**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, kraken espresso liqueur, nitro cold brew, simple syrup, vanilla sweet cream

**YULE MULE 12**

olympia vodka, lime juice, cranberry juice, ginger beer, cranberries

**SPICED FIG OLD FASHION 12**

basil hayden's caribbean rye, spiced fig syrup, bitters, orange bitters

**CRANBERRY GIN SHAKER 12**

rainier gin, elderflower liqueur, cranberry syrup, lemon juice, mint

**PARTRIDGE IN A PEAR TREE 12**

four roses bourbon, pear brandy, gingerbread syrup

**CHRISTMAS SOUR 12**

bulleit rye whiskey, sherry, gingerbread syrup, simple syrup, lemon juice, egg white

**MISTLETOAST 12**

cruzan rum, cranberry syrup, champagne, holiday spices, bitters

**IRISH PUNCH 12**

jameson irish whiskey, calvados apple brandy, pineapple juice, lemon juice, cinnamon syrup

**EGGNOG 12**

campbell's signature eggnog mix, tequila, sherry

**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

**SANTA'S HOT COCOA >>>**
**S'MORES COCOA 7**

house cocoa, toasted marshmallow, graham cracker

**SALTED CARAMEL COCOA 7**

house cocoa, caramel drizzle, maldon sea salt, whipped cream

**MEAN MUGS**
**AZTEC HOT COCOA 12**

sauza anejo tequila, ancho reyes chile liqueur, toasted marshmallow

**GRANDMA'S HOT COCOA 12**

grand marnier, toasted marshmallow

**SPANISH COFFEE 12**

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

**IRISH COFFEE 12**

jameson cold brew irish whiskey, brown sugar, 1901 dark roast coffee, shaken cream

**HOT BUTTERED RUM 12**

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

**BLUEBERRY TEA 12**

grand marnier, amaretto, orange pico tea

**TOM & JERRY 12**

hamilton 151, e&j brandy, campbell's signature tom & jerry mix

**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

**CARROT CHEESECAKE** carrot cake, cheesecake, pepita amaretti cookie crumble, apple butter, cranberry fluid gel, kumquats. 12