

**BRUNCH SPECIALS**

**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)*

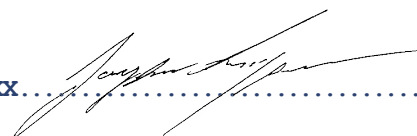
**FISH & CHIPS** beer battered cod, tartar, charred lemon, slaw. 18

**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

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**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

**KENTUCKY MULE 12**

basil hayden's 10 yr bourbon, lime juice, ginger beer, agave

**SPICED FIG OLD FASHION 12**

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

**CRANBERRY GIN SHAKER 12**

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

**WALK SOFTLY 12**

haku rice vodka, yuzu sake, dry vermouth, champagne

**CLASSIC OLD FASHIONED 14**

legent bourbon, rich simple syrup, orange peel, angostura bitters, on the rock

**IRISH PUNCH 12**

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

**PINT/IMPERIAL PINT**

DESCHUTES **JUBELA (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**
**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

**ALCOHOL FREE**
**FAUX 75 10**

bitter lemon soda, lemon, simple syrup

**APPLE HIGHBALL 12**

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

**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