

WEEKLY DINNER SPECIALS

October 18 - 24, 2018

MISO BLACK COD / 28

baked / sweet miso glaze

shiitake mushroom - edamame ragout / wild rice

WINE PAIR: L' Ecole Chenin Blanc / 10

CRANBERRY PORK CHOP / 28

bone in duroc pork chop / apple cider brined

spiced cranberry - mustard sauce

smashed red potatoes / seasonal vegetable

WINE PAIR: Trimbach Riesling (Alsace, FR) / 14

WILD ALASKAN HALIBUT / 28

oven roasted / rosemary crust / olive tapenade

wild rice / seasonal vegetable

WINE PAIR: Spring Valley Vineyard Merlot / 15

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*

DUNGENESS AND SHRIMP FETTUCCINE / 29

bairdi crab leg / garlic / butter / cream / parm

WEEKLY DRINK SPECIALS

CELLAR GLASS OF THE WEEK

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

QUILCEDA CREEK 2014 CABERNET SAUVIGNON / 60

refined and structures, dark cherries, polished finish

Up Next: Double Back Winery 2015 Cabernet Sauvignon

WHISKEY OF THE WEEK

NOB CREEK SINGLE BARREL BOURBON / 16

Nose: *brown sugar / toffee*

Palate: *creamy sweetness / vanilla / maple syrup*

Finish: *hot / long lasting / palate carries through*

Overall: *high proof, but easy to drink / sweet,
flavorful palate / very addictive burn / easy to put
down a few*

MOCKTAIL OF THE WEEK

GROOVE & TONIC / 10

*distilled non - alcoholic citrus spirit / passion fruit
puree / fever tree tonic water / orange twist*

MULE OF THE WEEK

BSB MULE / 12

brown sugar bourbon / lime juice / ginger beer

WEEKLY BRUNCH SPECIALS

October 18 - 24, 2018

OMELETTE OF THE WEEK

SAUSAGE & SWISS OMELETTE / 14

mushroom / spinach / sausage / swiss

BURGER OF THE WEEK

PASTAMI BURGER / 14

*8 oz beef burger / pastami / white cheddar
1000 island dressing / lettuce / tomato
brioche bun / fries*

SANDWICH OF THE WEEK

HOT VEGGIE & PROVOLONE / 14

*grilled portobello / roasted red pepper
provolone / garlic aioli / arugula / croissant*

COMES WITH CHOICE OF *soup / house salad
northwest salad / caesar / chop chop
farro salad / fries*

CELLAR GLASS OF THE WEEK

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

QUILCEDA CREEK 2014 CAB SAUV / 60

refined and structures, dark cherries, polished finish

Up Next: Double Back Winery 2015 Cabernet Sauvignon

WEEKLY DRINK SPECIALS

MIMOSA OF THE WEEK

BLUE BUBBLES / 10

*bombay dry gin / blumond saraceni prosecco
simple syrup*

MOCKTAIL OF THE WEEK

GROOVE & TONIC / 10

*distilled non - alcoholic citrus spirit / passion fruit
puree / fever tree tonic water / orange twist*

MULE OF THE WEEK

BSB MULE / 12

brown sugar bourbon / lime juice / ginger beer

WHISKEY OF THE WEEK

NOB CREEK SINGLE BARREL 120 PROOF / 16

Nose: *brown sugar / toffee*

Palate: *creamy sweetness / vanilla / maple syrup*

Finish: *hot / long lasting / palate carries through*

Overall: *high proof, but easy to drink / sweet,
flavorful palate / very addictive burn / easy to put
down a few*