

# WEEKLY DINNER SPECIALS

April 18 - 24, 2019

## **FRIED PEPPERS / 12**

*fried padrón peppers / sea salt / roasted red pepper coulis  
chorizo / flatbread*

**WINE PAIR:** Amos Rome Vineyards

*Rose of Pinot Noir / 10*

## **LONESTAR PORK CHOP / 30**

*duroc pork chop / cumin rub / grilled / corn relish  
grilled scallion / seasonal vegetable / wild rice*

**WINE PAIR:** Walla Walla Vintners Carmere / 14

## **FRESH ALASKAN HALIBUT / 32**

*oven baked / lemon / white wine / swiss chard  
blood orange beurre blanc / seasonal vegetable / wild rice*

**WINE PAIR:** Fielding Hills Winery Chenin Blanc / 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

### **LEONETTI CELLAR 2013 MERLOT / 40**

*this wine has a delicious creamy nose with jammy  
black fruits and mixed florals, it is incredibly broad on  
the palate—a distinctive characteristic of washington  
merlot, aged 15 months in french oak*

**Up Next:** Woodward Canyon 2013 Old Vine Cab Sauv

## **WHISK(E)Y**

### **WIDOW JANE 10 YEAR / 20**

*the whiskey gets its name due to the fact that  
the company uses water that comes from the  
Widow Jane Mines in Rosendale, NY : produced  
in Kentucky and brought to New York for  
proofing and bottling*

**Nose:** cinnamon / vanilla

**Palate:** orange / maple

**Finish:** charred oak / spice

## **WEEKLY SEASONAL COCKTAILS**

### **PISCO SOUR / 12**

*pisco / lime juice / simple syrup / bitters / egg white*

### **THE SPRING MULE / 12**

*absolut wild tea vodka / elderflower liqueur / black tea  
honey / ginger beer*

# WEEKLY BRUNCH SPECIALS

April 18 - 24, 2019

## OMELET OF THE WEEK

### SOUTHWESTERN OMELET / 14

*chorizo sausage / bell pepper / black beans  
cilantro / feta / salsa*

## BURGER OF THE WEEK

### RANCH CHICKEN BURGER / 14

*grilled chicken breast / cheddar / bacon / ranch  
coleslaw / toasted cornmeal bun*

## SANDWICH OF THE WEEK

### GRILLED CHICKEN CAESAR / 14

*chicken breast / caesar salad / dijon mustard  
toasted baguette*

#### COMES WITH CHOICE OF

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

# WEEKLY DRINK SPECIALS

## BUBBLES

### THE LONG HELLO / 12

*champagne / calvados apple brandy  
elderflower liqueur / angostura bitters*

## WHISK(E)Y

### WIDOW JANE 10 YEAR / 20

*the whiskey gets its name due to the fact that the  
company uses water that comes from the Widow  
Jane Mines in Rosendale, NY : produced in Ken-  
tucky and brought to New York for  
proofing and bottling*

*Nose: cinnamon / vanilla*

*Palate: orange / maple*

*Finish: charred oak / spice*

## CELLAR GLASS

*enjoy a glass of rare wine from our award winning cellar  
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### LEONETTI CELLAR 2013 MERLOT / 40

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merlot, aged 15 months in french oak*

*Up Next: Woodward Canyon 2013 Old Vine Cab Sauv*

## SPRING COCKTAILS

### PISCO SOUR / 12

*pisco / lime juice / simple syrup / bitters / egg white*

### THE SPRING MULE / 12

*absolut wild tea vodka / elderflower liqueur / black tea  
honey / ginger beer*