



Grand Award Winner

## FEATURED WINE



*Chateau Ste Michelle*

	Vint.	GL	BT
chardonnay, ste michelle, indian wells, wa	2015	11/17	45
riesling, eroica, columbia valley, wa	2014	11/17	45

## NORTHWEST WINE SELECTION

### Sparkling

	Vint.	GL	BT
brut, argyle, willamette valley, or	2012		49
blanc de blancs brut, treveri, wa	NV	9	35

### White Wines

	Vint.	5oz/9oz	BT
chardonnay, disruption wine co., wa	2015	10/16	35
chardonnay, ste michelle, indian wells, wa	2015	11/17	45
riesling, eroica, columbia valley, wa	2014	11/17	45
pinot gris, adelheim vineyard, or (.375ml)	2016		30
pinot gris, iris vineyard, or	2015	11/17	44
sauvignon blanc & semillion, caradetta, wa	2015	11/17	42

### Red Wines

	Vint.	5oz/9oz	BT
merlot, seven falls, wahluke slope, wa	2012	12/18	47
syrah, terra blanca, columbia valley	2013	11/17	42
pinot noir, elk cove, or (.375ml)	2015		45
pinot noir, iris vineyard, or	2014	12/18	47
cabernet sauvignon, disruption wine co., wa	2014	10/16	35
cabernet sauvignon, ste michelle indian wells, wa	2013	12/18	47
washington port, whidbeys, wa	2011	9(3 oz)	

## DRAFT BEERS

bud light, anheuser-busch, america	5
anthem, hard apple cider, wandering aengus ciderworks, or	7
manny's pale ale, georgetown brewing co., wa	6
scuttlebutt hefeweizen, scuttlebutt brewing co., wa	6
irish death, dark smooth ale, iron horse brewing, wa	6
seasonal northwest draft	MP

## BOTTLES

mocha porter, rogue ales	7
bitburger non-alcoholic, germany	7

## FLOATS AND OTHER DRINKS

root beer float	7
henry weinhard's root beer, vanilla ice cream	
flavored lemonades	5
mango, strawberry lavender, seasonal flavor	
🍷 dry sodas	4
rainier cherry, cucumber, ginger	
coca-cola, diet coke, sprite, mr. pibb, hi-c, iced tea, coke zero	3
henry weinhard's root beer	4
mexican coca cola	4
italian soda	4
flavored da vinci syrup, club soda, cream and whip cream	

## COFFEE & TEA

fonté cerrado blend	4
fonté decaf	4
revolution hot teas	4

## STARTERS

- beecher's cheese curds**  
smoked tomato romesco, green goddess, black garlic 13
- manila clams**  
scratch made chorizo, fire roasted tomato, aged sherry, oregano 16
- wild gulf shrimp gambas**  
fresno chili, garlic aioli, lemon, focaccia 16
- dungeness crab cakes**  
apple-fennel slaw, butternut squash mole 16
- buratta cheese**  
arugula pesto, hazelnuts, saba, toast points 13
- macaroni and cheese**  
smoked prosciutto 13

## SOUPS & SALADS

- seasonal soup**  
cup 7 bowl 10
- clam chowder**  
bacon, yukon golds, herb crostini  
cup 8 bowl 12
- 🌾 chopped**  
chicken, roasted peppers, pickled onion, bacon, chickpeas, barrel  
aged feta, avocado, balsamic herb dressing 16
- caesar**  
black pepper caesar dressing, heirloom radish,  
grana padano, white anchovy, focaccia crouton 14  
add smoked salmon 9
- 🌾 beets and chicory**  
butternut squash-goat cheese mousse, smoked almonds,  
sherry vinaigrette 14
- 🌾 northwest louie**  
dungeness crab, oregon shrimp, farm egg, tomato,  
black olive, avocado, classic dressing 27

## BRUNCH COCKTAILS

- bloody mary, habanero bloody mary or tom** 8  
scratch made bloody mary mix with pepper  
infused vodka or rosemary infused gin
- power mary** 8  
green tomato juice, pepper infused vodka, rosemary salt
- champagne cocktail** 8  
brown sugar, bitters and lemon twist
- cucumber mule** 9  
vodka, cucumber dry soda, splash of ginger ale
- dark and stormy** 9  
gosling black rum, gosling ginger beer & lime juice
- collections mimosa** 8  
michelle brut, orange juice

## COFFEE & TEA

- fonté cerrado blend 4
- fonté decaf 4
- revolution hot teas 4

## SANDWICHES & BURGERS

- choice of spiced sweet potato chips or parmesan garlic fries
- \*signature burger**  
red onion jam, applewood bacon, beecher's  
marco polo, mama lil's aioli 20
- \*rr ranch burger**  
wild mushrooms, swiss, bacon jam, arugula 21
- ancient grains veggie burger**  
hummus, beecher's marco polo, oven roasted tomato,  
butternut squash and beet ribbons 18
- panini of the day**  
ask for today's feature 18

## BRUNCH

- batter dipped french toast**  
seasonal fruit, orange vanilla anglaise 15
- \*dungeness crab benny**  
scratch made buttermilk biscuit, citrus hollandaise,  
breakfast potatoes 23
- autumn vegetable scramble**  
beecher's marco polo, breakfast potatoes 16
- seasonal hash**  
poached eggs, hollandaise, seasonal vegetables 19

## SIDES

- spiced sweet potato chips 5
- parmesan garlic fries 5
- wild greens 5
- cinnamon pull apart 7
- crispy bacon roasted brussels sprouts 9

chihuly's lifelong passion for collecting started on the shores of the puget sound where he scoured the beach as a boy looking for bright shards of beach glass. today, his extensive collections include vintage objects and material culture of all kinds. some items are selected based on their function, others for shapes and colors. regardless of the reason, all have a personal connection for chihuly and we are delighted to present them to you in the collections café.

collections' décor draws in part from chihuly's iconic boathouse on seattle's lake union, and the combination of colors and materials motivated chihuly to share some of the very collections that adorn the walls of his home and studio spaces.

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. please inform your server of any allergy or dietary restrictions.

20% gratuity added for parties of six or more. split plate 2.50

🌾 = gluten free

10.09.2017