



SMALL STARTERS

Garnet Yam Pakora	
Apple Butter, Mint Yogurt	Sm 9
Beignets	
Bananas Foster Caramel, Almond White Chocolate Ganache	8
Bruschetta	
Black Garlic Piperade, Andouille Sausage, Shaved Parmesan	9
🍷 Grilled Asparagus	
Hand-made Ricotta, Poached Egg, Speck, Balsamic Reduction	10

SOUPS AND SALADS

Crab Stuffed Mushroom	
Portabella, Dungeness Crab, Mascarpone, Spinach, Pommes Frites, Fennel Crystal, Spring Mix Citrus Oil	16
Caesar Salad	
Romaine Heart, Anchovy, Sour Batard Crouton, Parmesan Black Pepper Tuile	9
Add Chicken	5
Add Salmon	11
🍷 Collections Beet Salad	
Pancetta Crisp, Candied Walnuts, Pecorino, Butternut Dressing	Half 9 Whole 16
Steak Salad	
Tenderloin, Spring Mix, Romaine, Bacon, Bleu Cheese, Avocado, Caramelized Onions, Roasted Garlic, Chipotle Honey Dressing	19
Bistro Chicken Salad	
Spring Mix, Romaine, Black Bean Puree, Avocado, Tortilla, Herb Buttermilk Dressing	16
Collections Clam Chowder	
Baby Leeks, New Potato, Celery Heart, Bacon, Baby Manilla Clams, Gremolata	Cup 8 Bowl 12

LUNCH

Smoked Duck Croissant	
Pancetta Crisp, Apple Fig Compote, Oven Dried Tomato, Jarlsberg Swiss	17
TK’s Reuben	
Thick Cut House Cured Corned Beef, Roasted Onion Rye Bread, Fennel Cabbage Slaw, Jarlsberg, Cornichon Remoulade	17
*Collections Burger	
Lettuce, Tomato, Onion, Worcestershire Mayonnaise, House Fries	
Choice of Tillamook Cheddar, Jarlsberg Swiss or Maytag Blue Cheese	17
Add The Following	2 Each
Pepper Bacon, Avocado, Grilled Portobello Mushroom, Roasted Jalapeno	
Mussels And Clams	
Spanish Chorizo, Fire-Roasted Tomatoes, Garlic, Sherry, Oregano, Grilled Pugliese	17
Garnet Yam Ravioli	
Cocoa Cream, Yam Pakora, Bloomsdale Spinach, Cocoa Nib Crumble	18
Fish and Chips	
Fresh Cod, Golden Ale Beer Batter, Roasted Shallot Tartar Sauce, House Fries	21

BRUNCH

*Omelette of the Day	
Seasonal Preparation. Ask Your Server.	
*Two Egg Breakfast🍷	
Choice of Bacon or Gourmet Sausage, Breakfast Potatoes	13
*Truffled Ham Benedict	
Jalapeno Cornbread, Poached Eggs, Red Pepper Hollandaise, Breakfast Potatoes	16
*Crab Benedict	
Blue Lump Crab, Poached Eggs, Classic Hollandaise, Fried Razor Clams, Breakfast Potatoes	23
Belgian Waffle	
Fresh fruit Compote, Chantilly Cream, Applewood Smoked Bacon	13
Winter Squash Hash🍷	
Winter Squashes, Root Vegetables, Foraged Mushrooms, 2 Eggs	11
Steak Tostada	
Black Bean Puree, Smoked Pasilla Salsa, Avocado, Lime Crema, Queso Fresco, Sunny Side Up Egg	21

SIDES

House Fries	5	English Muffin	2
Garlic, Rosemary, Parmesan		Bacon (3)	4🍷
French Fries	4	Sausage	4🍷
Sub Caesar	2	Breakfast Potatoes	3
Steel Cut Oats		*Two Eggs	3🍷
Golden Raisins, Turbinado Sugar, Cream	Cup 4 Bowl 7		

CHAMPAGNE COCKTAILS

Strawberry Lavender Cocktail	7
Collection’s Cafe Classic Mimosa	7
Grand Champagne Cocktail	20
Carafe of any of the above cocktails	

“I love to find the beauty in everyday objects.”

Dale Chihuly

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.

20% gratuity added for parties of six or more.
🍷 = Gluten Free



Grand Award Winner

WINE SELECTION

Northwest Gems	Vintage	BT
Pinot Noir, Cristom, “Louise Vineyard”, OR	2010	70
Pinot Noir, Four Graces, “Dundee Hills”, OR	2012	70
Syrah, Longshadows “Sequel”, WA	2010	72
Cabernet Franc, Walla Walla Vinters, WA	2012	51
Red Blend, Spring Valley Vineyard “Fredrick”, WA	2011	75
Cabernet Sauvignon, Canvasback, WA	2012	70

Sparkling	Vint.	GL	BT
Brut, Argyle, OR	2010		44
Blanc de Blancs Brut, Treveri, WA	NV	8	20

White Wines	Vint.	5oz/9oz	BT
Billy O White, Dunham Cellars, WA	2011	14/20	35
Chardonnay, Buried Cane, Columbia Valley, WA	2013	9/14	23
Chardonnay, Ashan Cellars, Columbia Valley, WA	2013		27
Rose, Waters , WA	2013	10/16	25
Pinot Gris, Four Graces, Willamette Valley, OR	2013	11/18	29
Pinot Gris, Cristom, “Eola-Amity Hills”, OR	2013		29
Riesling, Long Shadows, “Nine Hats”, WA	2013	9/14	23
Estate Gewurztraminer, Gilbert Cellars, WA	2012		30
Sauvignon Blanc, Ste Mich.Horse Heaven Hills, WA	2012	9/15	23
Sauvignon Blanc, Sparkman Cellars “Pearl”, WA	2012		35
Chaleur Estate, Delille Cellars, WA	2011		67
Late Harvest Riesling, Foris, Rogue Valley 375 ml	2008	9 (3 oz)	23

Red Wines	Vint.	5oz/9oz	BT
Pinot Noir, Ross Andrew, “Meadow”, WA	2012	11/18	29
Barbera, Tranche, Columbia Valley, WA	2010	14/20	35
Merlot, Chateau Ste Michelle, “Indian Wells”, WA	2011	12/19	30
Merlot, Bergevin Lane, “Wild Child”, WA	2010		30
Syrah, Kiona, Red Mountian, WA	2012	11/18	29
Firehouse Red, Tamarack Cellars, WA	2013	11/18	29
Red Blend, O S Winery, “16th Street Bridge”, WA	2011	10/16	25
Cabernet Sauvignon, Buried Cane, WA	2012	9/14	23
Cabernet Sauvignon, Helix, Columbia Valley, WA	2011		37
Syrah Port, Barnard Griffin, WA	2012	9 (3 oz)	23

DRAFT BEERS

Pilsner, Silver City Brewing Co. “Cold One”, WA	6
Pale Ale, Georgetown Brewing Co. “Manny’s”, WA.	6
Dark Ale, Iron Horse Brewery “Irish Death”, WA	6
Hefeweizen, Leavenworth Biers “Whistling Pig”, WA	6
IPA, Hop Valley Brewing Co. “Proxima”, OR	6
Ruby Ale, Pikes Brewing Co. “Kilt Lifter”, WA	6

BOTTLES

Bud Light	5
Blonde, Scuttlebutt	6
Mocha Porter, Rogue Ales	6
Becks Non-Alcoholic	5
Hard Apple Cider, Spire Mountain, Olympia	6

