

STARTERS

Beecher's Cheese Curds

Pickled Pepper Romesco, Green Goddess, Black Garlic 13

Manila Clams

House Made Chorizo, Fire Roasted Tomato, Aged Sherry, Oregano 16

Wild Gulf Shrimp Gambas

Elephant Garlic, Grilled Lemon,
Smoked Fresno Peppers, Arugula Focaccia 16

Dungeness Crab Cakes

Apple-Watermelon Radish Slaw, Mama Lil's Aioli 16

Buratta Cheese

English Pea Pistou, Saba, Pea Shoots 13

Crispy Chicken And Biscuits

Pickle Brined Sunrise Farms Chicken,
Mushroom Gravy, Jalapeño Honey 14

SOUPS & SALADS

Seasonal Soup

Cup 7 Bowl 10

Clam Chowder

Bacon, Yukon Golds, Herb Crostini
Cup 8 Bowl 12

🌿 Chopped

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

🌿 Spinach And Strawberry

Goat Cheese Mousse, Marcona Almonds,
Poppyseed-Champagne Dressing 14

🌿 Northwest Louie

Dungeness Crab, Oregon Shrimp, Farm Egg, Tomato,
Black Olive, Avocado, Classic Dressing 27

BRUNCH COCKTAILS

Collections Bloody Mary, Tom Or Power 8

Scratch Made Bloody Or Power Mary Mix with Pepper
Infused Vodka Or Rosemary Infused Gin

Champagne Cocktail 8

Brown Sugar, Bitters And Lemon Twist

Cucumber Mule 9

Vodka, Cucumber Dry Soda, Splash Of Ginger Ale

Sparkling Gin Cocktail 10

Rosemary Infused Gin, Sparkling Wine,
Elderflower, Lime Juice, Simple Syrup

Paloma 9

Grapefruit Vanilla Shrub, Gold Tequila, Salted Rim

COFFEE & TEA

Fonté Cerrado Blend 4

Fonté Decaf 4

Revolution Hot Teas 4

SIDES

Yukon Potato Salad 5

Parmesan Garlic Rosemary Fries 5

Wild Greens 5

Jalapeño Cornbread 4

Coleslaw 4

*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

05.04.2017



SANDWICHES & BURGERS

Served With Yukon Potato Salad,
Burgers Served With Parmesan Garlic Rosemary Fries

*Burger

Red Onion Jam, Applewood Bacon,
Beecher's Marco Polo, Mama Lil's Aioli 20

*RR Ranch Burger

Speck, Cambozola, Tomato Jam, Crispy Walla Walla Onion, Arugula 21

Panini Of The Moment

Ever Changing, Always Amazing 18

BRUNCH

🌿 Acai Bowl

The Best Fruit Of The Season, House Granola, Frozen Yogurt 14

Batter Dipped French Toast

Seasonal Fruit, Orange Vanilla Anglaise 15

*Dungeness Crab Benny

Jalapeño Cornbread, Citrus Hollandaise, Breakfast Potatoes 23

Seasonal Vegetable Scramble

Beecher's Marco Polo, Breakfast Potatoes 16

**“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.



Grand Award Winner

FEATURED WINE

DISRUPTION

WINE COMPANY

	Vint.	GL	BT
Rosé, Disruption Wine Co., WA	2015	11/17	44

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, Iris Vineyard, OR	2015	11/17	44
Pinot Gris, Four Graces, Willamette Valley, OR	2015		45
Sauvignon Blanc & Semillion, Caradetta, WA	2015	11/17	42
White Blend, NHV, "Zeste", Columbia Valley, WA	2015	14/18	48

Red Wines

	Vint.	5oz/9oz	BT
Pinot Noir, For A Song, Willamette Valley, OR	2012	11/17	42
Pinot Noir, Twelve, Yamhill-Carlton Estate, OR	2014		47
Merlot, Seven Falls, Wahluke Slope, WA	2012	12/18	47
Syrah, Montague Columbia Valley, 2013	2014	12/18	47
Red Blend, Robert Ramsey Cellars Mason Red, WA	2015		48
Red Blend, Smasne Cellars County Line, WA	2012		49
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
Alpine, Hefeweizen, Alpine Brewing Co., WA	6
Irish Death Dark Smooth Ale, Iron Horse Brewing, WA	6
Local Seasonal Draft	7

BOTTLES

Mocha Porter, Rogue Ales	6
Becks Non-Alcoholic	5

