



STARTERS

Beecher's Flagship Cheese Curds

Smoked Tomato Romesco, Almond Cilantro Gremolata, Harissa Oil
Sm 8 Lg 13

Penn Cove Mussels And Manila Clams

Fire Roasted Tomato, Garlic, Sherry, Oregano, Spanish Chorizo
Sm 10 Lg 16

Salt n Pepper Gulf Shrimp

Garlic, Ginger, Jalapeño, Basil, Citronette Sm 10 Lg 18

Pork Belly Char Siu

Apple Jam, Fried Polenta, Butternut Purée,
Hazelnut, Aged Balsamic Sm 8 Lg 13

SOUPS SALADS

Chef's Soup Du Jour

Cup 7 Bowl 10

Collection's Clam Chowder

Baby Leeks, Bacon, New Potatoes, Celery Hearts, Gremolata
Cup 8 Bowl 12

Chopped Salad

Romaine, Chicken, Red Peppers, Chickpeas, Pickled Red Onion, Bacon,
Feta, Avocado, Balsamic Herb Dressing
Sm 13 Lg 19
Substitute Flank Steak 4

Grilled Romaine

Aged Pecorino, Chickpeas, Radish, Crisp Pancetta,
Black Pepper Caesar Dressing Sm 11 Lg 17
Add Chicken 5 Steak 9

FLOATS AND OTHER DRINKS

Root Beer Float 7

Henry Weinhard's Root Beer, Vanilla Ice Cream

Strawberry Lavender Lemonade 5

Dry Sodas 4

Blood Orange, Rainier Cherry, Cucumber, Vanilla

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

syrup, club soda, cream and whip cream 4

COFFEE & TEA

Fonté Cerrado Blend 4

Fonté Decaf 4

Revolution Hot Teas 4

ENTRÉES

Substitute Chowder or Soup of the Day 1

Panini of the Day

Ask your server for today's creation 18

*Collections' Burger

American Kobe Beef, Lettuce, Tomato, Onion, Worcestershire Mayonnaise,
Tillamook Cheddar, Jarlsberg Swiss Or Danish Blue 18

Add The Following 2 Each

Bacon, Avocado, Grilled Portobello Mushroom, Roasted Jalapeño

*Signature Burger

American Kobe Beef, Speck, Cambozola,
Smoked Tomato Marmalade, Frizzled Onions, Arugula 20

The Reuben

Roasted Onion Rye, House Cured Corned Beef, Remoulade,
Jarlsberg Swiss, Fennel Slaw 18

Char Siu Pork

Pickled Onion, Carrot, Jalapeno, Arugula, Fontina, Miso Aioli 17

Pear & Brie Ravioli

Candied Walnut, Shaved Pear, Arugula, Nutmeg 20


SIDES

House Fries 5

Garlic, Rosemary, Parmesan

French Fries 5

Winter Greens 5

 For our guests who need a quicker option,
these are our recommendations.

**"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. 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

12.30.2016

WINE SELECTION



Grand Award Winner

WINERY OF THE MONTH



Supporting Viticulture & Enology
with Chateau Ste. Michelle

Chardonnay, Ste Michelle, Indian Wells, WA	2015	11/17	41
Cabernet Sauvignon, Ste Michelle Indian Wells, WA	2013	11/17	41
Washington Port, Whidbeys, WA	2011	9(3 oz)	

Sparkling

	Vint.	GL	BT
Brut, Argyle, Willamette Valley, OR	2012		49
Blanc de Blancs Brut, Treveri, WA	NV	8	30

White Wines

	Vint.	5oz/9oz	BT
Chardonnay, Buried Cane, Columbia Valley, WA	2014	9/16	34
Chardonnay, Ste Michelle, Indian Wells, WA	2015	11/17	41
Riesling, NHV, Columbia Valley, WA	2014	8/15	29
Pinot Gris, Sustain, Underground Wine Project, WA	2015	10/16	35
Pinot Gris, Four Graces, Willamette Valley, OR	2015		45
Sauvignon Blanc, Airfield Estates, Yakima Valley, WA	2015	10/16	35
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	12/18	40
Pinot Noir, Twelve, Yamhill-Carlton Estate, OR	2014		47
Merlot, Seven Falls, Wahluke Slope, WA	2012	11/17	36
Montague Syrah, Columbia Valley, 2013	2014	11/17	36
Mason Red, Robert Ramsey Cellars, WA	2014		39
County Line Red Blend, Smasne Cellars, WA	2012		49
Cabernet Sauvignon, Buried Cane, WA	2014	10/16	34
Cabernet Sauvignon, Ste Michelle Indian Wells, WA	2013		41
Cabernet Sauvignon, Helix, Columbia Valley, WA	2012		49
Washington Port, Whidbeys, WA	2011	9(3 oz)	
Rosé of Mourvedre, Tamarack Cellars, WA	2015	11/17	36

DRAFT BEERS

Bud Light, Anheuser-Busch, America	5
Workhorse IPA, Laurelhurst Brewing Co., Portland, 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
Hard Apple Cider, Spire Mountain, Olympia	6
Hard Dark Cherry Cider, Locust Cider, WA	8

