

STARTERS

tempura fried cauliflower 14
harissa red pepper coulis,
aquafaba aioli, smoked almonds

dungeness crab cakes 16
kiwi star fruit relish, hazelnut,
elderflower gastrique

becher's cheese curds 13
smoked tomato romesco, fried garlic powder,
marcona almond

SOUPS & SALADS

seasonal soup | cup 7 bowl 10

clam chowder | cup 8 bowl 12
bacon, yukon golds, herb crostini

🌿 chopped 16
arcadian greens, chicken, roasted peppers,
pickled onion, bacon, chickpeas, barrel aged
feta, avocado, balsamic herb dressing

FLOATS & OTHER DRINKS

root beer float 8
henry weinhard's root beer, vanilla ice cream

flavored lemonades 5
mango, strawberry lavender,
orange blossom raspberry

🌿 dry sodas 6
rainier cherry, ginger

coca-cola, diet coke, sprite, coke zero 4

henry weinhard's root beer 5

italian soda 4
flavored da vinci syrup, club soda,
cream and whip cream

avocado toast 14
micro cilantro, herbed focaccia
add salmon lox \$7

dungeness crab and artichoke 16
stone ground mustard, herbed crostini,
micro greens

caesar 14
arcadian greens, black pepper caesar dressing,
heirloom radish, grana padano, white anchovy,
focaccia crouton
add blackened salmon 9

🌿 northwest louie 27
arcadian greens, dungeness crab, oregon
shrimp, farm egg, tomato, black olive, avocado,
classic dressing

COFFEE & TEA

fonté cerrado blend 4

fonté decaf 4

revolution hot teas 4

fonté resort iced tea 4

ENTRÉES

gnocchi 18
pea pesto, pea shoots, pine nuts, grana padano, pears
add smoked prosciutto \$4

macaroni and cheese 18
prosciutto, lime crema, mixed green salad
add dungeness crab \$7

fish and chips 23
beer-battered ling cod, honeycrisp apple slaw,
herbed remoulade, house fries

salmon 28
jerusalem artichoke, brown butter gin emulsion,
grilled broccolini, kiwi star fruit relish

SANDWICHES

choice of parmesan garlic fries or garlic tater tots. substitute
wild greens salad or cup of soup/chowder for an additional \$1.

*signature burger 18
red onion jam, applewood bacon, arugula,
muenster cheese, mama lil's aioli

vegan impossible burger 22
100% plant-based patty, arugula, tomato,
garlic aquafaba aioli, red onion jam

blackened salmon sandwich 20
pickled cabbage, orange marmalade,
cilantro, mixed greens

smoked salmon belly sandwich 20
capers, pickled fennel, dill cream cheese,
tomato, open-faced toasted bagel

turkey bacon panini 18
mesquite-smoked turkey breast, muenster cheese, aru-
gula, tomato, avocado, mama lil's dressing

SIDES

garlic tater tots 5

parmesan garlic rosemary fries 5

wild greens 5

honeycrisp apple slaw 5

*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

3.1.2019

**“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.

NORTHWEST WINE SELECTION

SPARKLING

brut, michelle domaine
brut rose, michelle domaine
blanc de blancs brut, treveri, wa

vint.	gl	bt
nv	9	35
nv	9	35
nv		35

WHITE WINES

chardonnay, disruption wine co., wa
chardonnay, ste michelle, indian wells, wa
pinot gris, 9 hats, wa
reisling, eroica, wa
sauvignon blanc & semillion, cadaretta, wa
rose, trust, wa

vint.	5oz/9oz	bt
2015		35
2015	12/18	47
2017	11/17	45
2014	12/18	45
2015	11/17	42
2017	12/18	49

RED WINES

merlot, seven falls, wahluke slope, wa
syrah, gordon estate, wa
pinot noir, iris vineyard, or
cabernet sauvignon, disruption wine co., wa
cabernet sauvignon, ste michelle indian wells, wa
red blend, disruption wine co., wa

vint.	5oz/9oz	bt
2012	11/17	47
2014	12/18	60
2014	12/18	47
2014		35
2013	12/18	47
2014	10/16	35

COCKTAILS

bloody mary, habañero bloody mary or tom 10
scratch made bloody mary mix with pepper
infused vodka or rosemary infused gin

collections mimosa glass 8 carafe 25
michelle brut, orange juice

classic bellini 9
passion fruit, sparkling brut

cucumber mule 9
cucumber stoli vodka, lime juice, ginger ale

pink lily 12
gin, elderflower syrup, lemon, sparkling rose, bitters

passion flower 12
vodka, passion fruit purée, passion tea, simple syrup

gypsy queen 11
cruzan rum, lemonade, raspberry syrup,
orange blossom water

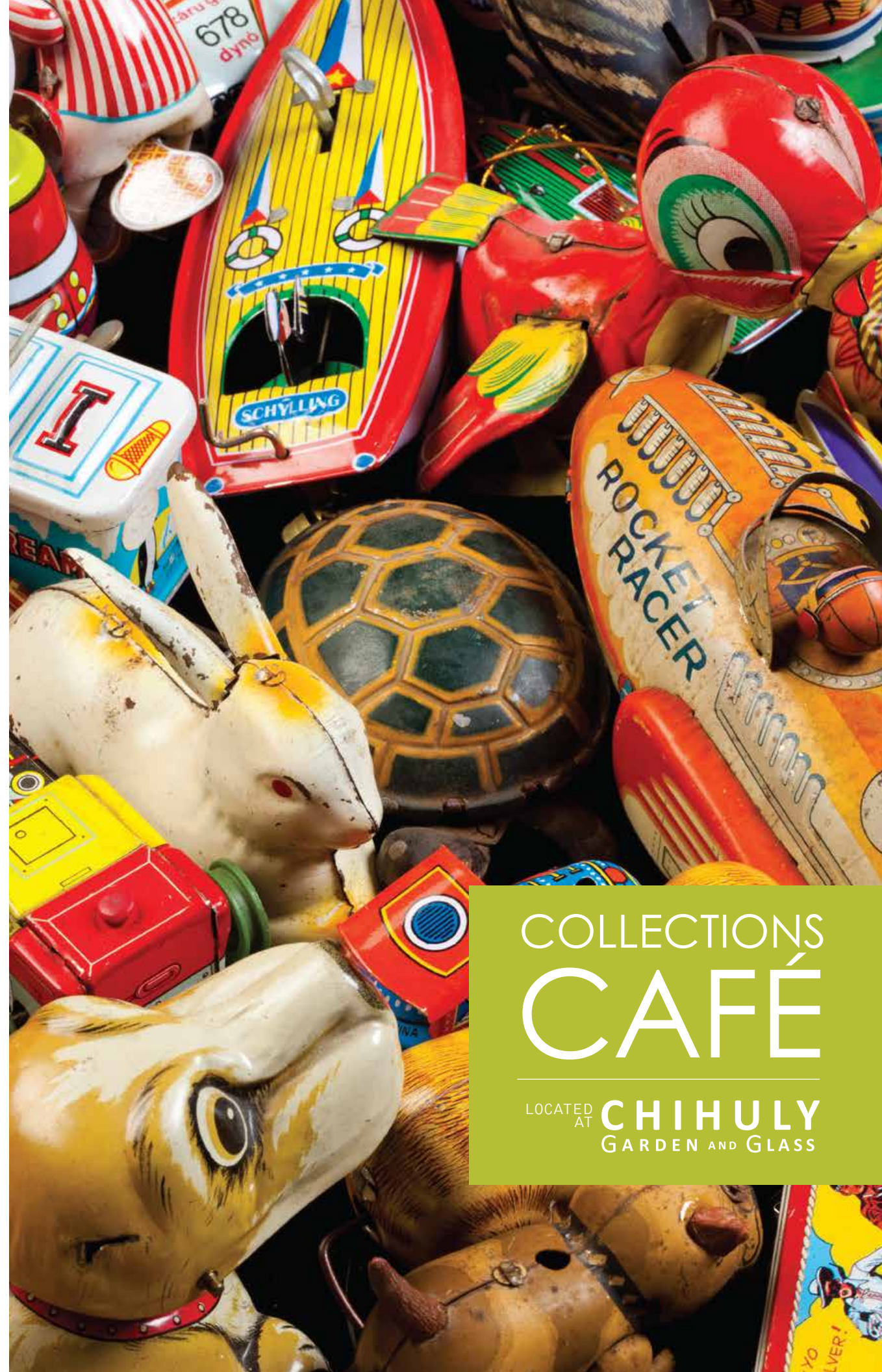
primrose 11
tequila, grapefruit juice, ginger beer, lemon, rose water

DRAFT BEERS

manny's pale ale, georgetown brewing, wa 5/6
scuttlebutt hefeweizen, scuttlebutt brewing, wa 5/6
seasonal northwest draft MP
anthem, hard apple cider 5/7

CANS & BOTTLES

bud light 5
clausthaler non-alcoholic, germany 7
iron horse irish death, wa (16oz can) 7
san juan seltzer 6
fuji apple, huckleberry, pure



COLLECTIONS
CAFÉ

LOCATED AT
CHIHULY
GARDEN AND GLASS