



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, saba, hazelnuts, 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,
sherry vinaigrette, smoked almonds 14

northwest louie

dungeness crab, oregon shrimp, farm egg, tomato,
black olive, avocado, classic dressing 27

FLOATS AND OTHER DRINKS

root beer float 7

henry weinhard's root beer, vanilla ice cream

flavored lemonades 5

mango, strawberry lavender

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

FEATURED WINE



	Vint.	GL	BT
cabernet sauvignon, ste michelle, indian wells, wa	2013	12/18	47
chardonnay, ste michelle, indian wells, wa	2015	11/17	45
riesling, eroica, columbia valley, wa	2014	11/17	45

*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

SANDWICHES & BURGERS

served with parmesan garlic fries or spiced potato chips,

*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 your server for today's feature 18

ENTREES

pear and gorgonzola ravioli

hazelnuts, sage brown butter 17

roasted sunrise farms chicken

wild mushroom ragout, cheesy polenta, herb salad
smoked almond, saba 21

SIDES

spiced potato chips 5

parmesan garlic rosemary fries 5

wild greens 5

crispy bacon roasted brussels sprouts 9

**"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

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
rose, disruption wine co.,	2016	11/17	44

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)	

COCKTAILS

bloody mary, habanero bloody mary or tom scratch made bloody mary mix with pepper infused vodka or rosemary infused gin	8
power mary green tomato juice, pepper infused vodka, rosemary salt	8
champagne cocktail sparkling wine, brown sugar, bitters and lemon twist	8
collections mimosa michelle brut, orange juice	8
cucumber mule vodka, cucumber dry soda, splash of ginger ale	9
dark and stormy gosling black rum, gosling ginger beer & lime juice	9
bsb manhattan heritage brown sugar bourbon, cardamom bitters, sweet vermouth, maple syrup infused cherries	12

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

