

## STARTERS

salmon croquettes 15  
herbed remoulade, dill

dungeness crab cakes 17  
avocado purée, pickled beets,  
orange 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  
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

 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 4

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

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

 northwest louie 27  
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

## BRUNCH

batter dipped french toast 15  
seasonal fruit, orange vanilla anglaise

\*dungeness crab benny 23  
scratch made buttermilk biscuit, citrus hollandaise,  
breakfast potatoes

seasonal vegetable scramble 16  
muenster cheese, breakfast potatoes

seasonal hash 19  
poached eggs, hollandaise, seasonal vegetables

## ENTRÉES

macaroni and cheese 18  
prosciutto, lime crema, mixed green salad  
add dungeness crab \$6

## 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,  
muenster cheese, mama lil's aioli

vegan impossible burger 22  
100% plant-based patty, shaved romaine, tomato,  
garlic aqua fava aioli, red onion jam

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

turkey bacon panini 18  
mesquite smoked turkey breast, muenster cheese, arugula,  
tomato, avocado, buttermilk 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

10.19.2018

“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

	Vint.	GL	BT
brut, michelle domaine	NV	9	35
brut rose, michelle domaine	NV	9	35
blanc de blancs brut, treveri, wa	NV		35

### WHITE WINES

	Vint.	5oz/9oz	BT
chardonnay, disruption wine co., wa	2015		35
chardonnay, ste michelle, indian wells, wa	2015	12/18	47
pinot gris, 9 hats, wa	2017	11/17	45
reisling, eroica, wa	2014	12/18	45
sauvignon blanc & semillion, cadaretta, wa	2015	11/17	42
rose, trust, wa	2017	12/18	49

### RED WINES

	Vint.	5oz/9oz	BT
merlot, seven falls, wahluke slope, wa	2012	11/17	47
syrah, Gordon Estate, wa	2014		60
pinot noir, iris vineyard, or	2014	12/18	47
cabernet sauvignon, disruption wine co., wa	2014		35
cabernet sauvignon, ste michelle indian wells, wa	2013	12/18	47
red blend, disruption wine co., wa	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

**power mary** 10  
green tomato juice, pepper infused vodka, rosemary salt

**collections mimosa** 8  
michelle brut, orange juice

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

**dark and stormy** 9  
gosling black rum, ginger beer & lime juice

**hot buttered rum** 9  
house made hot buttered rum mix, captain morgan spiced rum, house made whip cream

**mulled cider** 9  
fresh spiced apple cider, cinnamon stick, orange twist and choice of captain morgan spiced rum or brandy

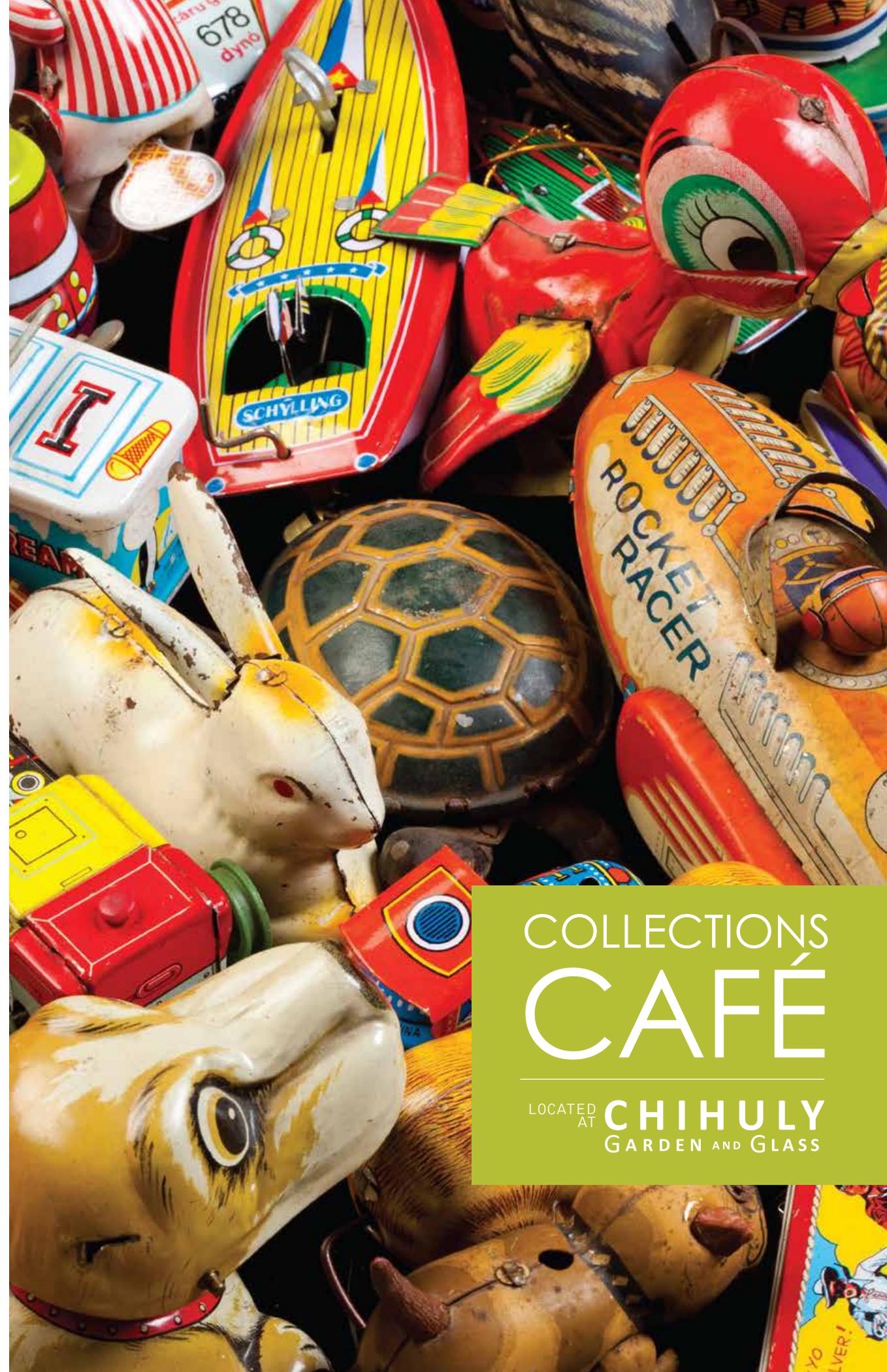
**holiday cup** 11  
vanilla cinnamon rice milk, cream, kahlua, captain morgan spiced rum

## DRAFT BEERS

	12oz/16oz
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
clauthaler non-alcoholic, germany	7
iron horse irish death, wa (16oz can)	7
san juan seltzer	6
fuji apple, huckleberry, pure	



COLLECTIONS  
CAFÉ

LOCATED AT  
CHI HULY  
GARDEN AND GLASS