



Grand Award Winner

NORTHWEST WINE SELECTION

Sparkling

	Vint.	GL	BT
blanc de blancs brut, treveri, wa	NV		35
brut, michelle domaine	NV	8	33

White Wines

	Vint.	5oz/9oz	BT
chardonnay, disruption wine co., wa	2015		35
chardonnay, ste michelle, indian wells, wa	2015	12/18	47
riesling, airfield estates late harvest, wa	2013	9(3 oz)	36
riesling, eroica, columbia valley, wa	2014		45
pinot gris, adelheim vineyard, or (.375ml)	2016		30
pinot gris, iris vineyard, or	2015	12/18	44
sauvignon blanc & semillion, caradetta, wa	2015	11/17	42
rose, disruption wine co.,	2016	10/16	44

Red Wines

	Vint.	5oz/9oz	BT
merlot, seven falls, wahluke slope, wa	2012	11/17	47
syrah, terra blanca, columbia valley	2013		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		35
cabernet sauvignon, ste michelle indian wells, wa	2013	12/18	47
red blend, disruption wine co., wa	2014	10/16	35
washington port, whidbey's, wa	2011	9(3 oz)	

COCKTAILS

bloody mary, habañero bloody mary or tom scratch made bloody mary mix with pepper infused vodka or rosemary infused gin	10
power mary green tomato juice, pepper infused vodka, rosemary salt	10
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, ginger beer & lime juice	9
p.o.g. cocktail cruzan aged rum, pineapple, orange, guava	9
cynar manhattan choice of jim beam bourbon or dickel rye, sweet vermouth and bitters	11

DRAFT BEERS

	12oz/16oz
bud light, anheuser-busch, america	4/5
anthem, hard apple cider, wandering aengus ciderworks, or	5/7
manny's pale ale, georgetown brewing co., wa	5/6
scuttlebutt hefeweizen, scuttlebutt brewing co., wa	5/6
irish death, dark smooth ale, iron horse brewing, wa	5/6
seasonal northwest draft	MP

BOTTLES

mocha porter, rogue ales	7
bitburger non-alcoholic, germany	7





STARTERS

- beecher's cheese curds**
smoked tomato romesco, fried garlic powder 13
- crispy salt and pepper gulf shrimp**
pickled fresno chili, coconut spring onion purée,
sunchoke chip, chili oil 16
- dungeness crab cakes**
edamame emulsion, pea tendrils, kumquat marmalade 16
- buratta cheese**
stinging nettle pesto, focaccia, toasted pine nuts,
balsamic reduction 13
- tater tot nachos**
grilled chicken, crispy speck, salsa roja, lime crema,
smoked beecher's cheese sauce 15

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** 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

COFFEE & TEA

- fonté cerrado blend** 4
- fonté decaf** 4
- revolution hot teas** 4
- fonté resort iced tea** 4

SANDWICHES & BURGERS

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

- *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**
oven roasted tomato, beecher's marco polo,
chicory, goat cheese hummus 18
- panini of the day**
ask your server for today's feature 18

ENTREES

- sundried tomato goat cheese ravioli**
chicory, lime crema, pickled fresno, curried romanesco,
fried kale, roasted garlic oil 17
- roasted sunrise farms chicken**
jerusalem artichoke, spring carrot, crimson beet, green goddess 21
- macaroni and cheese**
prosciutto, lime crema, served with a mixed green salad 18

SIDES

- garlic tater tots** 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.

*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

3.26.2018