STARTERS

Beecher's Cheese Curds

Smoked Tomato Romesco, Green Goddess, Black Garlic 13

Manila Clams

House Made Chorizo, Fire Roasted Tomato, Aged Sherry, Oregano 16

Wild Gulf Shrimp Gambas

Fresno Chili, Garlic Aioli, Lemon, Focaccia 16

Dungeness Crab Cakes

Apple-Watermelon Radish Slaw, Mama Lil's Aioli 16

Buratta Cheese

English Pea Pistou, Saba, Pea Shoots, Toast Points 13

Crispy Chicken Sliders

Pickle Brined Sunrise Farms Chicken, Napa Slaw, Fried Pickles, Chili Aioli 14

SOUPS & SALADS

Seasonal Soup

Cup 7 Bowl 10

Clam Chowder

Bacon, Yukon Golds, Herb Crostini Cup 8 Bowl 12

Chopped

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

Spinach and Strawberry

Goat Cheese Mousse, Marcona Almond, Poppyseed-Champagne Dressing 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, Seasonal Flavor

Dry Sodas 4

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 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. 50z/90z

Rosé, Disruption Wine Co., WA 2015 11/17

*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

05.04.2017



SANDWICHES & BURGERS

Served with Yukon Potato Salad, Burgers Served with Parmesan Garlic Rosemary Fries

*Signature Burger

Red Onion Jam, Applewood Bacon, Beecher's Marco Polo, Mama Lil's Aioli 20

*RR Ranch Burger

Speck, Cambozola, Tomato Jam, Crispy Walla Walla Onion, Arugula 21

Ancient Grains Veggie Burger

Hummus, Beecher's Marco Polo, Oven Roasted Tomato, Cucumber Ribbons, Radish Shoots 18

Panini of the Moment

Ever Changing, Always Amazing, Served with Yukon Potato Salad 18

ENTREES

English Pea and Mint Ravioli

Pea Shoots, Lemon Brown Butter 17

Salmon Creek Farms Pork Baby Back Ribs

Jalapeño Cornbread, Smoked Beans, Honey Slaw 26

SIDES

Yukon Potato Salad 5

Parmesan Garlic Rosemary Fries 5

Wild Greens 5

Smoked Beans 6

Jalapeño Cornbread 4

Coleslaw 4

"I love to find the beauty in everyday objects."

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 SELECTIONS

Sparkling	Vint.	GL	BT
Brut, Argyle, Willamette Valley, OR	2012		49
Blanc de Blancs Brut, Treveri, WA	NV	9	35
White Wines	Vint.	50z/90z	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, Iris Vineyard, OR	2015	11/17	44
Pinot Gris, Four Graces, Willamette Valley, OR	2015		45
Sauvignon Blanc & Semillion, Caradetta, WA	2015	11/17	42
White Blend, NHV, "Zeste", Columbia Valley, WA	2015	14/18	48
Red Wines	Vint.	50z/90z	BT
Pinot Noir, For A Song, Willamette Valley, OR	2012	11/17	42
Pinot Noir, Twelve, Yamhill-Carlton Estate, OR	2014		47
Merlot, Seven Falls, Wahluke Slope, WA	2012	12/18	47
Syrah, Montague, Columbia Valley, 2013	2014	12/18	47
Red Blend, Disruption Wine Co., WA	2014	10/16	35
Red Blend, Robert Ramsey Mason Red Cellars, WA	2015		48
Red Blend, Smasne Cellars County Line, WA	2012		49
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)	
Rosé, Disruption Wine Co., WA	2015	11/17	44

COCKTAILS

Collections Bloody Mary, Tom or Power 8 Scratch Made Bloody Or Power Mary Mix With Pepper Infused Vodka Or Rosemary Infused Gin

Champagne Cocktail 8

Sparkling Wine, Brown Sugar, Bitters And Lemon Twist

Cucumber Mule 9

Vodka, Cucumber Dry Soda, Splash Of Ginger Ale

Sparkling Gin Cocktail 10 Rosemary Infused Gin, Sparkling Wine, Elderflower, Lime Juice, Simple Syrup

Collections Paloma 9

Grapefruit Vanilla Shrub, Gold Tequila, Salted Rim

DRAFT BEERS

Bud Light, Anheuser-Busch, America	5
Seasonal Northwest Draft	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
Anthem CiderWorks, Hard Apple Cider, OR	7

BOTTLES

Mocha Porter, Rogue Ales, OR Becks Non-Alcoholic, USA 5

