

Lunch Specialties

Sandwiches

Served with fries | Substitute soup or mixed greens salad \$3

SALMON SLIDERS

Pesto aioli, pickled red onion, mixed greens,
toasted brioche bun | 24

ALL-AMERICAN BACKYARD BURGER*

Angus beef, white cheddar, caramelized onions, lettuce,
tomato, toasted pub bun | 18

LOBSTER MELT

House made lobster dip, sliced tomato, cheddar cheese,
served open-faced on a toasted croissant | 19

Fish & Chips

Served with fries, coleslaw, lemon-caper aioli

COD & CHIPS

Three piece 23 | Two piece 19

PRAWNS & CHIPS

Four piece | 28

Featured Cocktails

MIMOSA

Orange, Cranberry, or Pineapple juice ,
Sparkling Wine | 11

WHITE PEACH BELLINI

White Peach Puree, Sparkling Wine | 12

BACON BLOODY MARY

Aloo Vodka, House Mary Mix,
Candied Bacon Garnish | 14

CHAMPAGNE MAGNOLIA

Grand Marnier, Sparkling Wine,
Orange Juice | 14

IRISH COFFEE

Jameson Irish Whiskey, Baileys Irish Cream,
Coffee | 12

BITTER BLOSSOM

Blanco Tequila, Aperol, Elderflower,
Grapefruit, Lime | 13

GARDEN IN A GLASS

Gin, Yellow Chartreuse, Cucumber, Lime,
Scrappy's Celery Bitters, Soda Water | 13

A 1.5% Surcharge will be added to each guest check.
100% of this surcharge will be distributed to our dedicated kitchen team.

*Can be ordered undercooked or is served raw. Consuming raw or undercooked foods may increase your risk of foodborne illness.

Lo**bs**ter Shop

~ COMMENCEMENT BAY ~

House Specialty Cocktails

BELLE OF THE BAY

Pear Infused Vodka, Brovo "Pretty" Vermouth,
Chamomile, Lemon, Sparkling Wine | 13

SAVORY MARTINI

Old Tom Gin, Dry Vermouth, Celery Bitters,
Olive Oil, Blue Cheese Stuffed Olives | 15

SPICED CALVADOS COLLINS

Calvados, Spiced Rum, Lime, Apple Soda | 14

RUSTON REVIVAL

Reposado Tequila, Dry Orange Curaçao, Allspice Dram,
Agave, Lemon, Egg White | 16

AMERICAN BEAUTY

Bourbon, Aperol, Clear Creek Cranberry, Honey, Lemon | 15

BONDED BRANDY OLD FASHIONED

Laird's Bonded Apple Brandy,
Whiskey Barrel-Aged & Orange Bitters | 15

THE USUAL

Rye Whiskey, Amaro Nardini, Demerara,
Scrappy's Cardamom Bitters | 16

Wines by the Glass

Sparkling & Champagne

Borgoluce 'Lampo', Prosecco, Treviso, Italy, NV	12
Treveri Cellars Brut Rosé, Yakima Valley, WA, NV	12
Nicolas Feuillatte 'Brut Cuvée Gastronomie Reserve', Champagne, France, NV	18

White

Helfrich Pinot Gris, Alsace, France, 2021	12
Delille Cellars 'Chaleur Blanc', Sauvignon Blanc-Semillon, Columbia Valley, WA, 2021	15
Paco & Lola Albariño, Rias Baixas, Spain, 2020	15
Simpatico Viognier, Yakima Valley, WA, 2020	14
Napa Cellars Chardonnay, Napa Valley, CA, 2020	15

Rosé

Stoller Willamette Valley, OR, 2021	11
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Red

Maison L'Envoyé Fleurie, Beaujolais, France, 2019	12
Cedar & Salmon Pinot Noir, Willamette Valley, OR, 2018	17
Domaine Les Grandes Bois 'Les Trois Soeurs', Côtes Du Rhône, France, 2020	13
Cune Crianza Rioja, Spain, 2018	11
Fidelitas 'M100' Cabernet Sauvignon, Columbia Valley, WA, 2020	15

Spirit Free

PASSION FRUIT MULE

Passion fruit, lime, ginger beer | 9

CHAMOMILE LEMONADE

Chamomile, lemon, soda | 9

SOUR APPLE SPRITZ

Fuji Apple Dry Soda, Demerara, Verjus | 9

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