

SIGNATURE COCKTAILS

SUNBURST SPRITZ

Dry vermouth, Lillet Rosé, elderflower, blood orange, grapefruit, sparkling wine 14

PEAR AFFAIR

Pear infused vodka, spiced pear, Pineau des Charentes, rosemary-honey, lemon 14

WILD BLOOMS

Kur Gin, Crème de Rose, Lillet Blanc, strawberry, lemon 14

SAVORY MARTINI

Old Tom gin, dry vermouth, celery bitters, olive oil, blue cheese stuffed olives 16

DAIQUIRI VERDE

White rum, mint, green tea, lime 12

WATERMELON WAVE

Tequila or Mezcal, Ancho Verde, watermelon, cucumber, lime, saline 15

TACOMA TANGO

Tequila, tepache spiced pineapple, piment d'espelette, agave, lime 16

BOHEMIAN RHAPSODY

Bourbon, Brovo Forest Botanical, honey, ginger, lime 17

WINE BY THE GLASS

SPARKLING & CHAMPAGNE

Bisot Jeio **Prosecco**

Lombardy, Italy, NV 12

Santa Tresa 'Il Frappato' Spumante **Rosé Brut**

Sicily, Italy, NV 14

Laurent-Perrier 'La Cuvée' **Champagne Brut**

Champagne, France, NV 28

WHITE

Seven Hills **Pinot Gris**

Willamette Valley, Oregon, 2023 12

Walla Walla Vintners **Sauvignon Blanc**

Columbia Valley, Washington, 2025 14

Dopff & Irion 'Cuvée René Dopff'

Gewürztraminer Alsace, France, 2023 14

Domaine Louis Moreau **Chardonnay**

Petit Chablis, Burgundy, France, 2024 18

Isenhower Cellars **Viognier**

Columbia Valley, Washington, 2024 12

ROSÉ

Gilbert Cellars **Rosé**

Wahluke Slope, Washington, 2024 12

RED

Evening Land **Pinot Noir**

Eola-Amity Hills, Oregon, 2024 16

Les Caves du Prieuré **Gamay Noir**

Chénas, Beaujolais, France, 2022 17

Vietti **Barbera D'Asti**

Piedmont, Italy, 2023 13

COR Cellars 'Momentum' **Red Blend**

Horse Heaven Hills, Washington, 2023 13

Altocedro 'Año Cero' **Malbec**

Mendoza, Argentina, 2024 14

Amavi **Cabernet Sauvignon**

Walla Walla, Washington, 2022 18

BAR FOOD

MAINE LOBSTER ROLL

Chilled Maine lobster salad, toasted brioche roll, shoestring fries 40

CONNECTICUT LOBSTER ROLL

Warm buttered Maine lobster, toasted brioche roll, shoestring fries 40

FISH & CHIPS

Heidelberg Lager battered Lingcod fillet, shoestring fries, coleslaw

2 PIECE 26 | 3 PIECE 32

PRIME SIRLOIN STEAK SALAD*

Mixed greens, blue cheese crumbles, crispy fried onions, scallions, pickled red onion, grape tomato, blue cheese dressing 32

SEAFOOD LOUIE

Bay Shrimp, Dungeness crab, poached prawn, iceberg, grape tomato, egg, asparagus, black olive, Louie dressing, lemon wedge 30

WAGYU BEEF BURGER*

8 oz., white cheddar, horseradish aioli, pickled red onion, arugula, brioche bun, shoestring fries 26

DRAFT BEER

7 Seas Brewing 'Heidelberg' **Lager**
Tacoma, Washington 8

E9 'T-Dome' **Pilsner**
Tacoma, Washington 8

Seapine **Hefeweizen**
Seattle, Washington 8

Bale Breaker 'Duskbound' **Hazy IPA**
Seattle, Washington 9

Georgetown 'Bodhizafa' **IPA**
Seattle, Washington 8

Icicle 'Dirtyface' **Amber**
Leavenworth, Washington 8

Black Raven 'Coco Jones' **Coconut Porter**
Woodinville, Washington 8



*Can be cooked to your specification. Consuming raw or undercooked foods may increase your risk of foodborne illness.

A 1.5% surcharge is included on each check and 100% of that surcharge is paid to our kitchen team. An automatic 20% gratuity is included on all parties of 6 or more. WA State requires that we collect tax on all gratuity & surcharge.

HAPPY HOUR

Available in the bar & lounge (21+)
Monday-Friday 3:00pm-6:00pm

PROGRESSIVE OYSTER HAPPY HOUR

Chef's selection, champagne mignonette,
cocktail sauce, lemon

At 3:00pm oysters are 2.50 each then
every hour the price increases by 0.50

BAR SNACKS

SHOESTRING FRIES

Ketchup 5

CALAMARI

Panko fried rings and strips,
Mama Lil's peppers, spicy aioli 9

SWEET & SPICY SHRIMP

Cornstarch fried shrimp, sweet pepper
sauce, pickled vegetable slaw, micro
cilantro **GFO** 9

HEARTS OF PALM CAKES

Hearts of Palm and corn, chipotle aioli,
corn apple relish **GF** 9

WAGYU BEEF SKEWERS*

Sweet garlic chili sauce, frizzled
onions **GFO** 12

MINI LOBSTER ROLL

Maine or Connecticut style, toasted
brioche roll 15

CLAMS*

Manila clams, garlic, white wine,
butter, parsley **GFO** 15

COCKTAILS

MOSCOW MULE

Vodka, lime, ginger beer 10

MARTINI

Gin or vodka, dry vermouth,
olives or a twist 10

APPLE BLOSSOM

Gin, Salers gentian, apple,
ginger, lime 10

MARGARITA

Blanco tequila, triple sec,
lime, agave 10

MANHATTAN

Bourbon, house vermouth,
angostura bitters 10

WINE BY THE GLASS

Vega Medien **Brut Cava**
Valencia, Spain, NV 9

Man Family Wines **Chenin Blanc**
Western Cape, South Africa, 2023 9

Marqués de Cáceres, **Garnacha Blend**
Spain, 2024 9

DRAFT BEER

7 Seas Brewing, 'Heidelberg' **Lager**
Tacoma, Washington 7

Georgetown, 'Bodhizafa' **IPA**
Seattle, Washington 7

*Lobster
Shop*

BAR MENU

Available in the bar & lounge (21+)
Monday-Friday 3:00pm - Close