

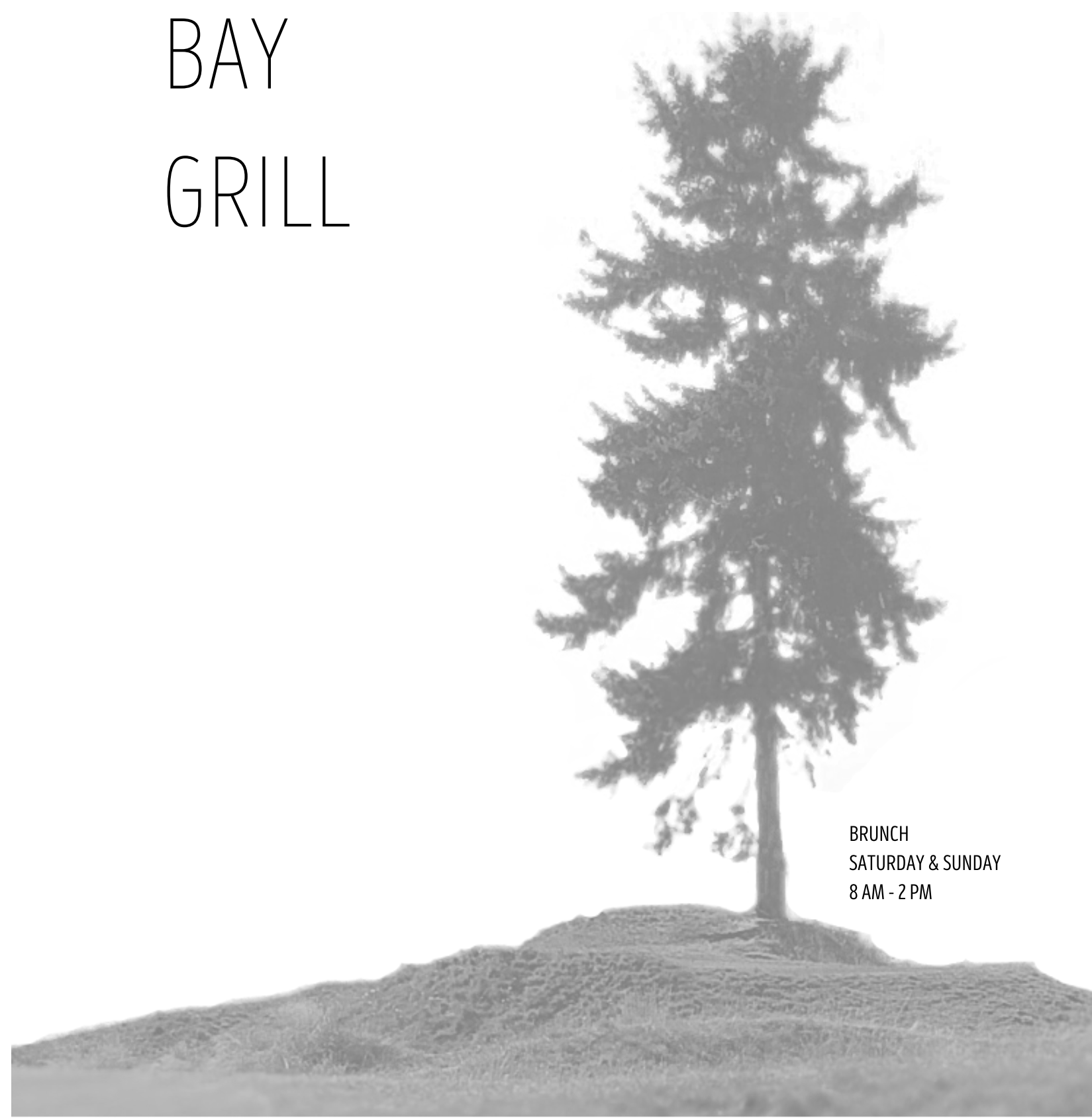
CHAMBERS BAY GRILL

@chambersbaygolf



 Chambers Bay®

BRUNCH
SATURDAY & SUNDAY
8 AM - 2 PM



cocktails

CLEAR & SUNNY 10. Heritage rum ginger beer lime	TEQUILA SUNRISE 10. El Jimador reposado orange juice grenadine	CHAMBERS BAY BLOODY MARY 12. Heritage vodka house-made bloody mary mix bacon & garden toppings
GREYHOUND 10. Hendricks gin grapefruit juice	BLOOD ORANGE MIMOSA 10. Wycliff champagne blood orange San Pellegrino	

draught beers

10 BARREL PUB BEER 5. / 20.	ELYSIAN SPACEDUST IPA 6.5 / 26.
CORONA PREMIER 5. / 20.	NARROWS GIANT OCTOPUS IPA 6.5 / 26.
CHAINLINE PILSNER 5.75 / 23.	STELLA ARTOIS 6.5 / 26.
LAZY BOY AMBER 5.75 / 23.	WIDMER HEFEWEIZEN 6.5 / 26.
ELYSIAN HAZY IPA 6.5 / 26.	

wine

RED

STONECAP CABERNET, WA 7. / 26.	CHAMPION RED	BROWNE MERLOT, WA 42.
CHAMBERS BAY RESERVE CABERNET, WA 10. /		GRAMERCY CELLARS SYRAH, WA 65.
WATERBROOK FOUNDERS RED BLEND, WA 8. / 32.		VA PIANO SYRAH, WA 75.
CONUNDRUM RED BLEND 1 LITER, CA 8. / 32.		SOLEMN CELLARS PHEASANT RUN CABERNET, WA 80.
COBLY RED BLEND, WA 8. / 32.		KONTOS MALBEC, WA 80.
CHAMBERS BAY RED BLEND, WA 10. /		GRAMERCY CELLARS MOURVEDRE, WA 85.
WATERBROOK RED BLEND, WA 10. /		CORLISS RED BLEND, WA 150.
WATERBROOK SYRAH, WA 8. / 32.		WATERS 21 GRAMS, WA 170.
LINE 49 PINOT NOIR, CA 9. / 38.		WOODWARD CANYON OLD VINES, WA 175.

WHITE

MERF CHARDONNAY, WA 7. / 26.	CHAMPION WHITE	
SKYFALL PINOT GRIS, WA 8. / 30.		GRATIEN & MEYER, FRANCE 26.
WATERBROOK SAUVIGNON BLANC, WA 8. / 30.		KONTOS GOSSAMER, WA 30.
FERRARI CARANO ROSE, WA 7. / 26.		NEWTON'S CHARDONNAY, CA 32.
BROWNE GRENACHE ROSE, WA 7. / 26.		MONARCHA ROSE, WA 36.
WYCLIFF BRUT CHAMPAGNE, CA 6. / 22.		VEUVE CLIQUOT PONSARDIN BRUT, FRANCE 80.
LUNETTA PROSECCO SPLIT 9. /		
ST. MICHELLE RIESLING, WA 7. / 26.		

breakfast

CROISSANT BREAKFAST SANDWICH* 9. fried egg aged cheddar choice of smoked ham, Daily's bacon, sausage links or vegetables	FRESH GARDEN* 14. two eggs your way breakfast potatoes spinach caramelized onions tomato jack cheese	BUTTERMILK PANCAKES 14. choice of smoked ham Daily's bacon sausage
AVOCADO TOAST* 11. sourdough toast cherry tomatoes avocado sunny side egg side of fruit	DIRTY BIRDIE* 15. two eggs your way Daily's bacon smoked ham cheddar cheese breakfast potatoes sausage gravy	FRENCH TOAST 14. choice of smoked ham Daily's bacon sausage
TWO EGG BREAKFAST* 12. two eggs your way breakfast potatoes toast choice of smoked ham, Daily's bacon, sausage links, or vegetables	EGGS BENEDICT* <i>ham 14. florentine 15. Dungeness crab 19.</i> english muffin two poached eggs hollandaise breakfast potatoes	sides

lunch

HOUSE SALAD 10. arcadian greens pepitas tomatoes radishes balsamic vinaigrette	BEER BRAISED BRATS (2) 15. caramelized onions pickles mustard	TRUFFLE MAC N CHEESE 17. aged cheddar smoked gouda manchego truffle oil
CHAMBERS BAY CAESAR 13. romaine parmesan Caesar dressing croutons	PASTRAMI REUBEN 16. pastrami swiss sauerkraut russian dressing marbled rye	CADDIE CLUB 18. smoked ham turkey Daily's bacon swiss lettuce tomatoes avocado stone ground mustard garlic aioli toasted sourdough
PUGET SOUND SALAD 23. dungeness crab poached prawns bacon radish iceberg green goddess dressing	WAGYU BURGER* 17. 2 - 4oz wagyu beef patties aged cheddar Daily's bacon lettuce onions tomatoes mayonnaise mustard	
ADD ONS: <i>CHICKEN 7.</i> <i>PRAWNS 10.</i> <i>SALMON 12.</i> <i>DUNGENESS CRAB 14.</i>	COD N CHIPS 17. beer battered cod charred lemon chipotle slaw horseradish-caper tartar shoestring fries	
CHAMBERS BAY CLAM CHOWDER 8. cup /		
SOUP OF THE DAY 10. bowl		

*THESE MENU ITEMS ARE PREPARED TO YOUR SPECIFICATIONS. CONSUMING RAW OR UNDERCOOKED, MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. WE MAKE EVERY EFFORT TO BUY LOCALLY GROWN, NATURAL, AND SUSTAINABLE PRODUCTS. ~ CHEF CHRIS LEWIS

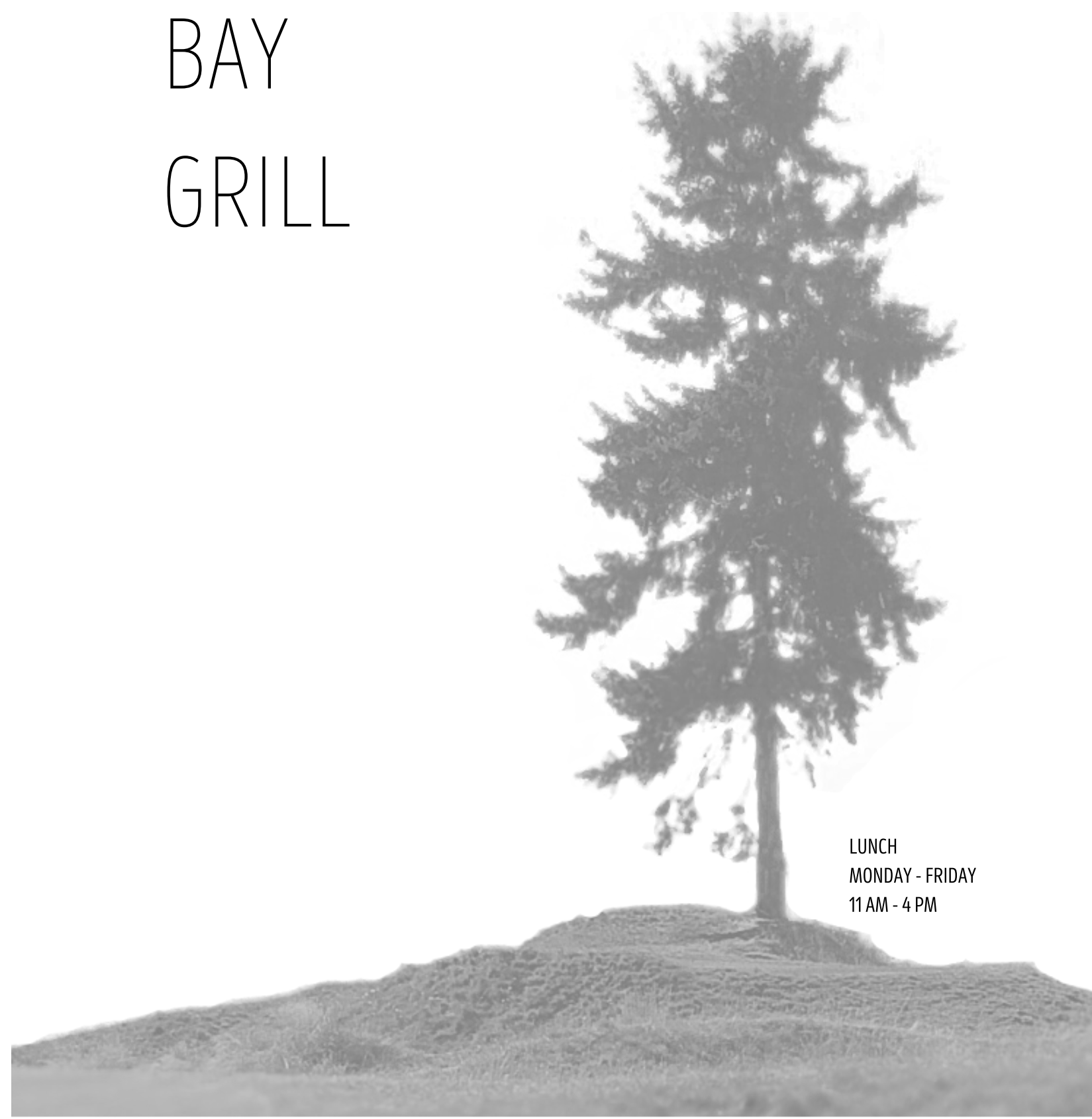
CHAMBERS BAY GRILL

@chambersbaygolf



 Chambers Bay®

LUNCH
MONDAY - FRIDAY
11 AM - 4 PM



cocktails

CADILLAC MARGARITA 12. El Jimador reposado orange liqueur agave nectar fresh lime juice	RYE OLD FASHION 12. Jack Daniel's Rye raw sugar bitters orange peel	APEROL SPRITZ 12. prosecco aperol club soda orange slice
GIN REFRESHER 12. Hendrick's gin lime juice grenadine tonic fresh blueberries lime	PINEAPPLE GINGER MOJITO 12. Heritage rum pineapple juice Gosling's ginger beer fresh mint lime	TITO'S MULE 12. Tito's Vodka Gosling's ginger Beer lime juice lime

draught beers

10 BARREL PUB BEER 5. / 20.	ELYSIAN SPACEDUST IPA 6.5 / 26.
CORONA PREMIER 5. / 20.	NARROWS GIANT OCTOPUS IPA 6.5 / 26.
CHAINLINE PILSNER 5.75 / 23.	STELLA ARTOIS 6.5 / 26.
LAZY BOY AMBER 5.75 / 23.	WIDMER HEFEWEIZEN 6.5 / 26.
ELYSIAN HAZY IPA 6.5 / 26.	

wine

RED

STONECAP CABERNET, WA 7. / 26.	CHAMPION RED	BROWNE MERLOT, WA 42.
CHAMBERS BAY RESERVE CABERNET, WA 10. /		GRAMERCY CELLARS SYRAH, WA 65.
WATERBROOK FOUNDERS RED BLEND, WA 8. / 32.		VA PIANO SYRAH, WA 75.
CONUNDRUM RED BLEND 1 LITER, CA 8. / 32.		SOLEMN CELLARS PHEASANT RUN CABERNET, WA 80.
COBLY RED BLEND, WA 8. / 32.		KONTOS MALBEC, WA 80.
CHAMBERS BAY RED BLEND, WA 10. /		GRAMERCY CELLARS MOURVEDRE, WA 85.
WATERBROOK RED BLEND, WA 10. /		CORLISS RED BLEND, WA 150.
WATERBROOK SYRAH, WA 8. / 32.		WATERS 21 GRAMS, WA 170.
LINE 49 PINOT NOIR, CA 9. / 38.		WOODWARD CANYON OLD VINES, WA 175.

WHITE

MERF CHARDONNAY, WA 7. / 26.	CHAMPION WHITE	
SKYFALL PINOT GRIS, WA 8. / 30.		GRATIEN & MEYER, FRANCE 26.
WATERBROOK SAUVIGNON BLANC, WA 8. / 30.		KONTOS GOSSAMER, WA 30.
FERRARI CARANO ROSE, WA 7. / 26.		NEWTON'S CHARDONNAY, CA 32.
BROWNE GRENACHE ROSE, WA 7. / 26.		MONARCHA ROSE, WA 36.
WYCLIFF BRUT CHAMPAGNE, CA 6. / 22.		VEUVE CLIQUOT PONSARDIN BRUT, FRANCE 80.
LUNETTA PROSECCO SPLIT 9. /		
ST. MICHELLE RIESLING, WA 7. / 26.		

eat a little

FRIED BRUSSELS SPROUTS 11. agave preserved lemon aioli	KALBI BEEF SHORT RIBS* 15. sesame bean sprout salad	STEAMED CLAMS 17. fennel tomato cream cotija cilantro crostini
FISH TACOS (3) 13. chipotle slaw salsa verde onion cilantro	CEVICHE* 16. prawn cod scallop avocado wonton chips	

soups & salads

HOUSE SALAD 10. arcadian greens pepitas tomatoes radishes balsamic vinaigrette	PUGET SOUND SALAD 23. Dungeness crab poached prawns bacon radish iceberg green goddess dressing	CHAMBERS BAY CLAM CHOWDER 8. cup / 10. bowl
CHAMBERS BAY CAESAR 13. romaine parmesan Caesar dressing croutons	ADD ONS: CHICKEN 7. PRAWNS 10. SALMON 12. DUNGENESS CRAB 14.	SOUP OF THE DAY 8. cup / 10. bowl
BURRATA CAPRESE 16. burrata mozzarella heirloom tomatoes balsamic reduction fresh basil		

eat a lot

PORTOBELLO PANINI 14. grilled portobello spinach tomatoes smoked gouda herb cheese spread	PASTRAMI REUBEN 16. pastrami swiss sauerkraut russian dressing marbled rye	WAGYU BURGER* 17. 2 - 4oz wagyu beef patties aged cheddar Daily's bacon lettuce onions tomatoes mayonnaise mustard
BEER BRAISED BRATS (2) 15. caramelized onions pickles mustard	CUBAN 17. mojo pork ham swiss pickle mustard french roll	COD N CHIPS 17. beer battered cod charred lemon chipotle slaw horseradish-caper tartar shoestring fries
CHICKEN QUINOA WRAP 16. grilled chicken quinoa mixed greens cucumbers cotija honey mustard	CADDIE CLUB 18. smoked ham turkey Daily's bacon swiss lettuce tomatoes avocado stone ground mustard garlic aioli toasted sourdough	TRUFFLE MAC N CHEESE 17. aged cheddar smoked gouda manchego truffle oil
BBQ BACON CHICKEN BURGER 16. Daily's bacon lettuce aged cheddar crispy shallots bbq sauce		

*THESE MENU ITEMS ARE PREPARED TO YOUR SPECIFICATIONS. CONSUMING RAW OR UNDERCOOKED, MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. WE MAKE EVERY EFFORT TO BUY LOCALLY GROWN, NATURAL, AND SUSTAINABLE PRODUCTS. ~ CHEF CHRIS LEWIS

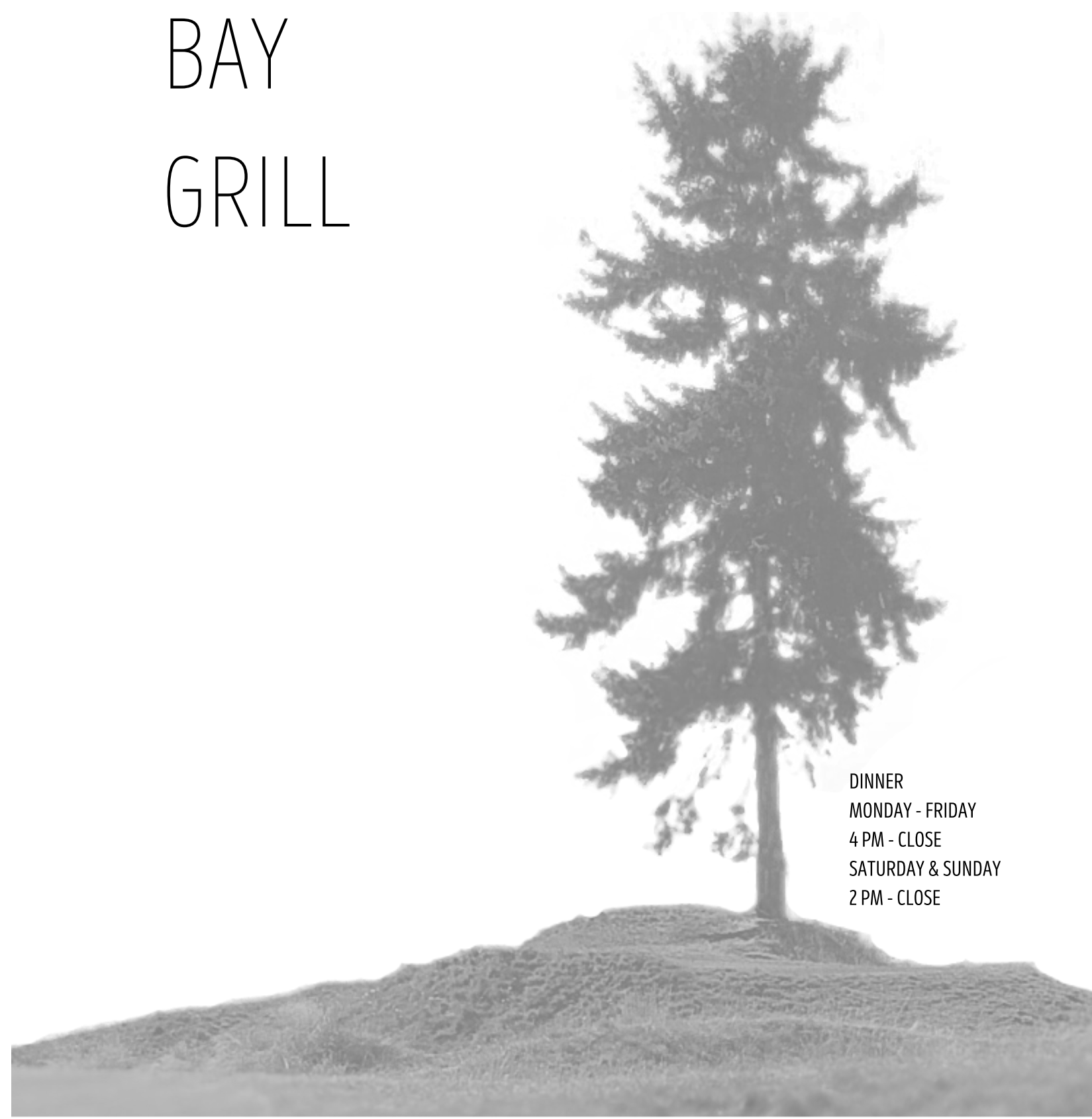
CHAMBERS BAY GRILL

@chambersbaygolf



 Chambers Bay®

DINNER
MONDAY - FRIDAY
4 PM - CLOSE
SATURDAY & SUNDAY
2 PM - CLOSE



cocktails

CADILLAC MARGARITA 12. El Jimador reposado orange liqueur agave nectar fresh lime juice	RYE OLD FASHION 12. Jack Daniel's Rye raw sugar bitters orange peel	APEROL SPRITZ 12. prosecco aperol club soda orange slice
GIN REFRESHER 12. Hendrick's gin lime juice grenadine tonic fresh blueberries lime	PINEAPPLE GINGER MOJITO 12. Heritage rum pineapple juice Gosling's ginger beer fresh mint lime	TITO'S MULE 12. Tito's Vodka Gosling's Ginger Beer Lime Juice Lime

draught beers

10 BARREL PUB BEER 5. / 20.	ELYSIAN SPACEDUST IPA 6.5 / 26.
CORONA PREMIER 5. / 20.	NARROWS GIANT OCTOPUS IPA 6.5 / 26.
CHAINLINE PILSNER 5.75 / 23.	STELLA ARTOIS 6.5 / 26.
LAZY BOY AMBER 5.75 / 23.	WIDMER HEFEWEIZEN 6.5 / 26.
ELYSIAN HAZY IPA 6.5 / 26.	

wine

RED

STONECAP CABERNET, WA 7. / 26.	CHAMPION RED	BROWNE MERLOT, WA 42.
CHAMBERS BAY RESERVE CABERNET, WA 10. /		GRAMERCY CELLARS SYRAH, WA 65.
WATERBROOK FOUNDERS RED BLEND, WA 8. / 32.		VA PIANO SYRAH, WA 75.
CONUNDRUM RED BLEND 1 LITER, CA 8. / 32.		SOLEMN CELLARS PHEASANT RUN CABERNET, WA 80.
COBLY RED BLEND, WA 8. / 32.		KONTOS MALBEC, WA 80.
CHAMBERS BAY RED BLEND, WA 10. /		GRAMERCY CELLARS MOURVEDRE, WA 85.
WATERBROOK RED BLEND, WA 10. /		CORLISS RED BLEND, WA 150.
WATERBROOK SYRAH, WA 8. / 32.		WATERS 21 GRAMS, WA 170.
LINE 49 PINOT NOIR, CA 9. / 38.		WOODWARD CANYON OLD VINES, WA 175.

WHITE

MERF CHARDONNAY, WA 7. / 26.	CHAMPION WHITE	
SKYFALL PINOT GRIS, WA 8. / 30.		GRATIEN & MEYER, FRANCE 26.
WATERBROOK SAUVIGNON BLANC, WA 8. / 30.		KONTOS GOSSAMER, WA 30.
FERRARI CARANO ROSE, WA 7. / 26.		NEWTON'S CHARDONNAY, CA 32.
BROWNE GRENACHE ROSE, WA 7. / 26.		MONARCHA ROSE, WA 36.
WYCLIFF BRUT CHAMPAGNE, CA 6. / 22.		VEUVE CLIQUOT PONSARDIN BRUT, FRANCE 80.
LUNETTA PROSECCO SPLIT 9. /		
ST. MICHELLE RIESLING, WA 7. / 26.		

eat a little

FRIED BRUSSELS SPROUTS 11. agave preserved lemon aioli	FISH TACOS (3) 13. chipotle slaw salsa verde onion cilantro	CEVICHE* 16. prawn cod scallop avocado wonton chips
POLENTA 13. wild mushroom ragout	KALBI BEEF SHORT RIBS* 15. sesame bean sprout salad	STEAMED CLAMS 17. fennel tomato cream cotija cilantro crostini

soups & salads

HOUSE SALAD 10. arcadian greens pepitas tomatoes radishes balsamic vinaigrette	PUGET SOUND SALAD 23. Dungeness crab poached prawns bacon radish iceberg green goddess dressing	CHAMBERS BAY CLAM CHOWDER 8. cup / 10. bowl
CHAMBERS BAY CAESAR 13. romaine parmesan Caesar dressing croutons	ADD ONS: <i>CHICKEN 7.</i> <i>PRAWNS 10.</i> <i>SALMON 12.</i> <i>DUNGENESS CRAB 14.</i>	SOUP OF THE DAY 8. cup / 10. bowl
BURRATA CAPRESE 16. burrata mozzarella heirloom tomatoes reduced balsamic fresh basil		

eat a lot

WAGYU BURGER* 17. 2 - 4oz wagyu beef patties aged cheddar Daily's bacon lettuce onions tomatoes mayonnaise mustard	ROASTED CHICKEN 17. airline breast quinoa sauteed cabbage port gastrique	SALMON CIOPPINO 28. seared salmon clams prawns scallops tomato-fennel broth crostini
QUINOA BOWL 17. quinoa roasted vegetables wild mushrooms pickled shallots sunny side egg	COD N CHIPS 17. beer battered cod charred lemon chipotle slaw horseradish-caper tartar shoestring fries	GRILLED RIB EYE* 31. red potatoes roasted shishito peppers chipotle butter
TRUFFLE MAC N CHEESE 17. aged cheddar smoked gouda manchego truffle oil	CRAB AGLIO E OLIO PASTA 21. spaghetti garlic chili flakes Dungeness crab parsley	SESAME CRUSTED HALIBUT 33. parmesan polenta grilled zucchini cranberry chutney

*THESE MENU ITEMS ARE PREPARED TO YOUR SPECIFICATIONS. CONSUMING RAW OR UNDERCOOKED, MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. WE MAKE EVERY EFFORT TO BUY LOCALLY GROWN, NATURAL, AND SUSTAINABLE PRODUCTS. - CHEF CHRIS LEWIS