

## cocktails

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

<b>FRIED BRUSSELS SPROUTS</b> 11. agave   preserved lemon aioli	<b>FISH TACOS (3)</b> 13. chipotle slaw   salsa verde   onion   cilantro	<b>KALBI BEEF SHORT RIBS*</b> 15. sesame bean sprout salad
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## soups & salads

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

## eat a lot

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