

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. Heritage 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

ELYSIAN SUPERFUZZ 5.75 / 23.	ELYSIAN SPACEDUST IPA 6.5 / 26.
GOOD LIFE SWEET AS! ALE 5.75 / 23.	NARROWS GIANT OCTOPUS IPA 6.5 / 26.
NARROWS PB COOKIE BLONDE 5.75 / 23.	STELLA ARTOIS 6.5 / 26.
GOOD LIFE SIPPY CUP HAZY PALE 5.75 / 23.	WIDMER HEFEWEIZEN 6.5 / 26.

wine

RED

STONECAP CABERNET, WA 7. / 26.	BROWNE MERLOT, WA 42.
SAGELANDS MERLOT, WA 8. / 32.	VA PIANO SYRAH, WA 75.
LINE 39 PINOT NOIR, CA 9. / 38.	SOLEMN CELLARS PHEASANT RUN CABERNET, WA 80.
WATERBROOK SYRAH, WA 8. / 32.	KONTOS MALBEC, WA 80.
NORTH BY NORTHWEST RED BLEND, OR 10. /	GRAMERCY CELLARS MOURVEDRE, WA 85.
WATERBROOK RED BLEND, WA 10. /	CORLISS RED BLEND, WA 150.

CHAMPION RED

WATERS 21 GRAMS, WA 170.	WOODWARD CANYON OLD VINES, WA 175.
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WHITE

WYCLIFF BRUT CHAMPAGNE, CA 6. / 22.	
PEPPERWOOD GROVE CHARDONNAY, WA 7. / 26.	
FERRARI CARANO ROSE, WA 7. / 26.	
BROWNE GRENADE ROSE, WA 7. / 26.	
ST. MICHELLE RIESLING, WA 7. / 26.	MONARCHA ROSE, WA 36.
PEPPERWOOD GROVE PINOT GRIS, WA 8. / 30.	VEUVE CLIQUOT PONSARDIN BRUT, FRANCE 80.
CLONE 7 SAUVIGNON BLANC, WA 8. / 30.	
LUNETTA PROSECCO SPLIT 9. /	

CHAMPION WHITE

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 tomato 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
HEIRLOOM CAPRESE 16. fresh 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