

cocktails

SPIKED MOCHA 10. Heritage whiskey creme de cocoa irish cream coffee whipped cream	CADILLAC MARGARITA 12. El Jimador reposado orange liqueur agave nectar fresh lime juice	WINTER TITO'S MULE 12. cinnamon infused Tito's vodka Gosling's ginger beer apple
BOOZY HOT CHOCOLATE 10. Heritage rum hot chocolate whipped cream	APEROL SPRITZ 12. prosecco aperol club soda orange slice	

draught beers

10 BARREL PUB BEER 5. / 20.	NARROWS IPA 6.5 / 26.
GOOD LIFE SWEET AS! ALE 5.75 / 23.	ELYSIAN SPACEDUST IPA 6.5 / 26.
CHAINLINE PILSNER 5.75 / 23.	STELLA ARTOIS 6.5 / 26.
ELYSIAN NIGHT OWL 6.5 / 26.	WIDMER HEFEWEIZEN 6.5 / 26.

wine

RED

STONECAP CABERNET, WA 7. / 26.	CHAMPION WINE	
STONECAP MERLOT, WA 8. / 32.	CONUNDRUM WHITE WINE, CA 34.	
LINE 39 PINOT NOIR, CA 9. / 38.	VEUVE CLIQUOT PONSARDIN BRUT, FRANCE 80.	
UPPER LEFT SYRAH, WA 8. / 32.	WATERS 21 GRAMS CABERNET, WA 170.	
NORTH BY NORTHWEST RED BLEND 10. /	WOODWARD CANYON OLD VINES CABERNET, WA 175.	
WATERBROOK RED BLEND, WA 10. /		

WHITE

WYCLIFF BRUT CHAMPAGNE, CA 6. / 22.
STONECAP CHARDONNAY, WA 7. / 26.
FERRARI CARANO ROSE, WA 7. / 26.
BROWNE GRENACHE ROSE, WA 7. / 26.
ST. MICHELLE RIESLING, WA 7. / 26.
WATERBROOK SAUVIGNON BLANC, WA 8. / 32.
SKYFALL PINOT GRIS, WA 8. / 32.
LUNETTA PROSECCO SPLIT 9. /

eat a little

FRIED BRUSSELS SPROUTS 11. gochujang dressing roasted peanuts	BABY BACK RIBS 14. jerked bbq chipotle slaw	MUSHROOM FLATBREAD 16. arugula roasted garlic mushrooms caramelized onions jack cheese truffle aioli
FRIED CALIMARI 13. parmesan chipotle aioli	SEARED AHI* 16. red onions sesame seeds arugala poke dressing	

soups & salads

HOUSE SALAD 10. arcadian greens pepitas tomatoes radishes balsamic vinaigrette	CHAMBERS BAY CAESAR 13. romaine parmesan Caesar dressing croutons	CHAMBERS BAY CLAM CHOWDER 8. cup / 10. bowl
SALMON QUINOA SALAD 19. grilled salmon arcadian greens quinoa ginger lime vinaigrette edamame wonton strips	PUGET SOUND SALAD 23. Dungeness crab poached prawns bacon radish tomato iceberg green goddess dressing	SOUP OF THE DAY 8. cup / 10. bowl
		<i>ADD ONS:</i> <i>CHICKEN 7.</i> <i>PRAWNS 10.</i> <i>DUNGENESS CRAB 14.</i>

eat a lot

TUNA MELT 14. tuna salad cheddar tomato toasted sourdough	PASTRAMI REUBEN 16. pastrami swiss sauerkraut russian dressing marbled rye	COD N CHIPS 17. beer battered cod charred lemon chipotle slaw horseradish-caper tartar shoestring fries
TOP SHELF GRILLED CHEESE 14. cheddar jack smoked gouda tomatoes avocado pesto focaccia bread	CHICKEN BLT 16. Daily's bacon lettuce tomato cheddar green goddess dressing toasted sourdough	TRUFFLE MAC N CHEESE 17. aged cheddar smoked gouda manchego truffle oil
BRAISED PORK BELLY SLIDERS 15. tomato chutney lettuce mayo shoestring fries	WAGYU BURGER* 17. 2 - 4oz wagyu beef patties aged cheddar Daily's bacon lettuce onions tomatoes mayonnaise mustard	CADDIE CLUB 18. smoked ham turkey Daily's bacon swiss lettuce tomatoes avocado stone ground mustard garlic aioli toasted sourdough
BLACKENED STEAK WRAP* 16. blackened steak romaine lettuce tomatoes parmesan cheese blue cheese dressing		

*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