cocktails

LONE FIR MAI TAI 12.
Heritage rum | Gosling dark rum | pineapple | orange | grenadine

STRAWBERRY BASIL REFRESHER 12.
Heritage gin | strawberries | basil | soda water

CADILLAC MARGARITA 12.
El Jimador reposado | orange liqueur | agave nectar | fresh lime juice

ELDERFLOWER SPRITZ 12.
prosecco | elderflower | club soda | lemon twist

GHOST DOG MULE 12.
Ghost Dog whiskey | Gosling's ginger beer | fresh squeeze lime

draught beers

10 BARREL PUB BEER	5. / 20.
MICHELOB ULTRA	5.75 / 23.
LAZY BOY AMBER	5.75 / 23.
STELLA	6.5 / 23.
10 BARREL PROFUSE JUICE	6.5 / 26.
ELYSIAN CONTACT HAZE	6.5 / 26.
ELYSIAN SPACEDUST IPA	6.5 / 26.
WIDMER HEFEWEIZEN	6.5 / 26.

wine

RED

SAGELANDS CABERNET, WA	7. / 26.
PRIMARIUS PINOT NOIR, OR	9. / 34.
UPPER LEFT MERLOT, CA	7. / 26.
UPPER LEFT SYRAH, WA	8. / 30.
WATERBROOK RED BLEND	10. /
MERF CABERNET SAUVIGNON, WA	10. /

WHITE

WYCLIFF BRUT CHAMPAGNE, CA	6. / 22.
SAGELANDS CHARDONNAY, WA	7. / 26.
FERRARI CARANO ROSE, WA	7. / 26.
BROWNE GRENACHE ROSE, WA	9. / 34.
CAVATAPPI PINOT GRIS, WA	8. / 32.
WASHINGTON HILLS RIESLING, WA	7. / 26.
WATERBROOK SAUVIGNON BLANC, WA	8. / 30.

CHAMPION WINE

RED

ALDER RIDGE CABERNET	60.
BROWNE FAMILY MERLOT	42.
BROWNE FAMILY TRIBUTE RED BLEND	48.
BROWNE FAMILY CABERNET	48.
WARP & WEFT RED BLEND	60.
WATERS 21 GRAMS CABERNET, WA	170.

WHITE

CONUNDRIM WHITE BLEND	34.
PRIMARIUS PINOT GRIS, OR	34.
BROWNE HERITAGE CHARDONNAY	36.
VEUVE CLIQUOT PONSARDIN BRUT, FRANCE	80.

eat a little

FRIED BRUSSELS SPROUTS 13.
pickled shallots | bacon | parmesan cheese

BURRATA MOZZARELLA 15.
tomato jam | balsamic reduction | basil | crostini

ROASTED CAULIFLOWER 15.
parmesan | shaved fennel | red pepper coulis

FRIED CALAMARI 15.
parmesan | chipotle aioli

WINGS 16.
BBQ sauce or sweet chili

STEAK SKEWERS 17.
grilled flatbread | chimichurri | arugula | tomatoes

soups & salads

HOUSE SALAD 10.
arcadian greens | pepitas | tomatoes | radishes | balsamic vinaigrette

CHAMBERS BAY CAESAR 13.
romaine | parmesan | Caesar dressing | croutons

STEAK SALAD 19.
roasted tomatoes | arugula | blue cheese dressing | corn salsa

PUGET SOUND SALAD 23.
crab | poached prawns | bacon | radish | tomato | iceberg | green goddess dressing

ADD TO ANY SALAD:
CHICKEN 7.
PRAWNS 10.
CRAB 14.

CHAMBERS BAY CLAM CHOWDER 8. cup / 10. bowl

SOUP OF THE DAY 8. cup / 10. bowl

eat a lot

TUNA MELT 14.
tuna salad | cheddar | tomato | toasted sourdough

MEDITERRANEAN VEGGIE SANDWICH 14.
fresh vegetables | pesto | smoked gouda | arugula | tomato

CHIPOTLE CHICKEN SANDWICH 16.
bacon | lettuce | tomato | cheddar | chipotle aioli | sourdough

COD N CHIPS 17.
beer battered cod | charred lemon | chipotle slaw | horseradish-caper tartar | shoestring fries

WAGYU BURGER* 17.
2 - 4oz wagyu beef patties | aged cheddar | Daily's bacon | lettuce | onions | tomatoes | mayonnaise | mustard
sub meatless patty

CADDIE CLUB 18.
smoked ham | turkey | Daily's bacon | swiss | lettuce | tomatoes | avocado | stone ground mustard | garlic aioli | toasted sourdough

PRIME RIB SANDWICH* 18.
horseradish | swiss | caramelized onions

MAC N CHEESE 15.
aged cheddar | smoked gouda | parmesan

ADD TO YOUR MAC N CHEESE:
BACON 2.
TRUFFLE OIL 5.
CHICKEN 7.
PRAWNS 10.
CRAB 14.

GRILLED CHICKEN CARBONARA 16.
spaghetti | garlic cream | bacon | poached egg | arugula

*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.