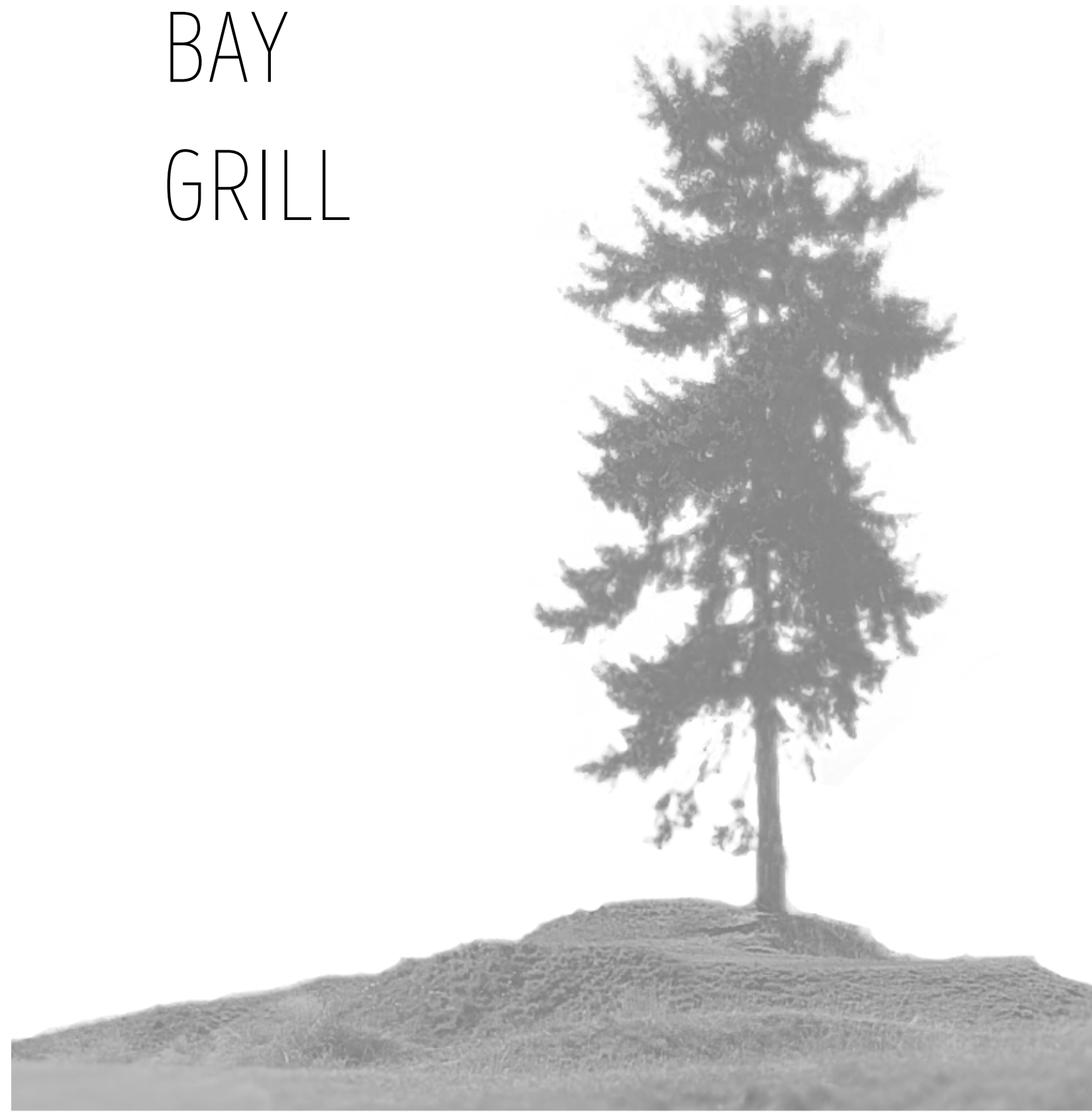


# CHAMBERS BAY GRILL

@chambersbaygolf



 Chambers Bay®



## cocktails

<b>SPICY MARGARITA</b> El Jimador reposado   Ancho Reyes Chile liqueur   agave nectar   fresh lime juice	10.	<b>BROWN SUGAR COFFEE</b> Brown Sugar Bourbon   Kahlua   Baileys   coffee   cream   spices	12.	<b>ROSEMARY MEZCAL NEGRONI</b> Mezcal Joven   rosemary infused Campari   sweet vermouth	12.
<b>PEAR MELON SPRITZ</b> prosecco   Midori   club soda   fresh pear   lemon	10.	<b>HAZELNUT OLD FASHIONED</b> Knob Creek whiskey   hazelnut simple syrup   aromatic bitters	12.	<b>WINTER MARTINI</b> Heritage vanilla vodka   Frangelico   Kahlua   velvet cream liqueur   graham cracker rim	12.

## draught beers

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

## wine

### RED

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

### WHITE

WYCLIFF BRUT CHAMPAGNE, CA	6. / 22.
CALLAWAY CHARDONNAY, CA	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

<b>MOJO'S</b> squash   sweet Thai chili   Sriracha ranch	9.	<b>BRUSCHETTA CLASSICO</b> grilled bread   tomato   basil   onion   balsamic reduction	10.	<b>BRUSCHETTA AVOCADO</b> grilled bread   avocado   arugula   parmesan cheese   lemon oil	12.
<b>DIRTY FRIES</b> shoe string fries   roasted garlic   brown gravy   Parmesan cheese <i>make them filthy +2</i> <i>same as above with added porchetta</i>	12.	<b>CALAMARI FRITO</b> lightly fried   pepperoncini   Old Bay aioli	15.	<b>STEAMERS</b> white wine   panchetta   garlic   grilled bread	15.
		<b>FRIED BRUSSELS SPROUTS</b> crispy red onion   bacon   balsamic reduction	13.		

## soups & salads

<b>HOUSE SALAD</b> mixed greens   watermelon radish   tomatoes	10.	<b>FRUITS DE MAR SALAD</b> poached prawns & scallops   watermelon radish   tomato   mixed greens   blue cheese dressing	20.	<b>CHAMBERS BAY CLAM CHOWDER</b>	8. cup 10. bowl
<b>CHAMBERS BAY CAESAR</b> romaine   parmesan   Caesar dressing   croutons	13.			<b>SOUP OF THE DAY</b>	8. cup 10. bowl

### ADD TO ANY SALAD:

CHICKEN 7.

BAY SCALLOPS 9.

PRAWNS 10.

## eat a lot

<b>MEDITERRANEAN VEGGIE SANDWICH</b> fresh vegetables   pesto   smoked gouda   arugula   tomato   sourdough	14.	<b>BAY BURGER*</b> 1/3 pound ground chuck   arugula   red onions   tomato   cheddar   aioli   brioche bun <i>sub meatless patty</i>	15.	<b>COD N CHIPS</b> beer battered cod   charred lemon   coleslaw   horseradish-caper tartar   shoestring fries	17.
<b>COD SANDWICH</b> beer batter cod   coleslaw   Old Bay aioli   fresh roll	15.	<b>FABERGE BURGER*</b> 1/3 pound ground chuck   tomato jam   cheddar   crispy shallots   fried egg   aioli   brioche bun	16.	<b>CRISPY PORTABELLA</b> country-fried portabella   season vegetables   pepper gravy   roasted potatoes	15.
<b>PORKALETTA</b> porchetta   pickled vegetables   tapenade   provolone   ciabatta bread	15.	<b>THAI CHICKEN SANDWICH</b> pan-seared chicken   sweet Thai slaw   cucumber   provolone cheese   brioche bun	16.	<b>SPAGHETTI &amp; MEATBALLS</b> house made meatballs   San Marzano sauce   parmesan   basil   grilled bread	16.
<b>CADDIE CLUB</b> smoked ham   turkey   Daily's bacon   swiss   lettuce   tomatoes   avocado   stone ground mustard   garlic aioli   toasted sourdough	18.	<b>MEATBALL SUB</b> house made meatballs   provolone   aioli   tapenade	14.	<b>FLANK STEAK *</b> demi-glaze   roasted potatoes   seasonal vegetables	20.

\*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 JOAQUIN BUTTNER