

CHAMBERS BAY GRILL

@chambersbaygolf



 Chambers Bay®



cocktails

SPICY MARGARITA 10.
El Jimador reposado | fresh jalapenos
| agave nectar | fresh lime juice

GINGER SPRITZ 10.
prosecco | ginger liqueur | club
soda

PRICKLY PEAR MARTINI 12.
Timberland Vodka | elderflower
liqueur | prickly pear pear

ZESTY OLD FASHIONED 12.
Jameson Orange whiskey |
simple syrup | aromatic bitters |
orange & cherry

CITRUS GIN & TONIC 12.
Tanqueray gin | orange | tonic

RANCH WATER 12.
Tequila | Topo Chico mineral
water | lime | agave nectar

draught beers

10 BARREL PUB BEER 5. / 20.
LAZY BOY AMBER 6.5 / 26.
STELLA 6.5 / 26.

ELEMENTAL BLOOD ORANGE CIDER 6.5 / 26.
ELYSIAN SPACEDUST 6.5 / 26.
WIDMER HEFEWEIZEN 6.5 / 26.

wine

RED

CALLAWAY CABERNET, WA 7. / 26.
PRIMARIUS PINOT NOIR, OR 9. / 34.
UPPER LEFT MERLOT, WA 7. / 26.
UPPER LEFT SYRAH, WA 8. / 30.
CORRAL CREEK CABERNET, WA 9.
WATERBROOK RED BLEND, WA 9.

WHITE

WYCLIFF BRUT CHAMPAGNE, CA 6. / 22.
CALLAWAY CHARDONNAY, CA 7. / 26.
FERRARI CARANO ROSE, WA 7. / 26.
BROWNE GRENACHE ROSE, WA 9. / 34.
ACROBAT PINOT GRIS, WA 8. / 32.
MAGNIFICENT RIESLING, WA 7. / 26.
CANOE RIDGE SAUVIGNON BLANC, WA 8. / 30.

CHAMPION WINE

RED

BROWNE FAMILY MERLOT, WA 42.
THREE FINGER JACK RED BLEND, WA 60.
BROWNE FAMILY RED BLEND, WA 60.
WATERS 21 GRAMS CABERNET, WA 170.

WHITE

BROWNE CHARDONNAY, WA 36.
VEUVE CLICQUOT BRUT, FRANCE 80.
BROWNE BRUT ROSE CHAMPAGNE, WA 32.

eat a little

PULLED PORK SLIDERS 12.
bbq pork shoulder | shaved
apples

FRIED BRUSSELS SPROUTS 13.
goat cheese | balsamic
reduction

STEAK STREET TACOS 12.
grilled steak | corn tortilla |
shredded cabbage | lime
crema

CALAMARI FRITO 15.
lightly fried | pepperoncini |
Old Bay aioli

BRUSCHETTA AVOCADO 12.
grilled bread | avocado |
arugula | parmesan cheese |
lemon oil

STEAMERS 15.
white wine | panchetta | garlic |
grilled bread

soups & salads

HOUSE SALAD 10.
mixed greens | watermelon
radish | tomatoes

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

WATERMELON FETA SALAD 12.
fresh diced watermelon | feta |
fresh mint | red onion | topped
with balsamic glaze

SOUTHWEST CHICKEN SALAD 17.
romaine | diced tomato | red
onion | black beans | corn |
crispy chicken | frizzled onion |
BBQ-herb dressing

FRESH BERRY SALAD 15.
mixed greens | seasonal
berries | candied pecans |
crumbled gorgonzola | grape
tomatoes | raspberry
vinaigrette

ADD TO ANY SALADS:
CHICKEN 7.
SALMON 9.
PRAWNS 10.

SOUP OF THE DAY 8. cup
10. bowl

**CHAMBERS BAY CLAM
CHOWDER** 8. cup
10. bowl

eat a lot

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

BAY BURGER* 15.
1/3 pound ground chuck |
arugula | red onions | tomato |
cheddar | aioli | brioche bun
sub meatless patty

BBQ BRISKET BURGER * 17.
bbq brisket | all beef patty |
cheddar | crispy onions | bbq
sauce | brioche bun

STAND UP REUBEN 17.
corned beef | sauerkraut | Swiss |
thousand island | marbled rye

THAI CHICKEN SANDWICH 16.
grilled chicken | sweet Thai
slaw | cucumber | provolone
cheese | brioche bun

FRENCH DIP 16.
roast beef | provolone |
sautéed spinach | au jus

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

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

SPAGHETTI 14.
San Marzano sauce | parmesan |
basil | grilled bread

FLANK STEAK* 20.
demi-glaze | roasted potatoes |
seasonal vegetables

*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.