

cocktails

GINGER SPRITZ prosecco ginger liqueur club soda	10.	RASPBERRY MOJITO Capital rum raspberries mint lime	12.	SPIKED LEMONADE Tito's vodka lemonade grenadine	12.
RANCH WATER Hornitos tequila soda water lime agave nectar	12.	ESPRESSO MARTINI Timberland vodka Kahlua cold brew	12.	CRANBERRY ORANGE WHISKEY SOUR Heritage whiskey ginger beer cranberry orange juice	12.

draught beers

10 BARREL PUB BEER	5. / 20.	ELEMENTAL BLOOD ORANGE CIDER	6.5 / 26.
LAZY BOY AMBER	6.5 / 26.	ELYSIAN SPACEDUST	6.5 / 26.
STELLA	6.5 / 26.	WIDMER HEFEWEIZEN	6.5 / 26.
NARROWS TEMPEST HAZY IPA	6.5 / 26.	7 SEAS BLACKBERRY SOUR	6 / 24.

wine

RED

CALLAWAY CABERNET, CA	7. / 26.
PRIMARIUS PINOT NOIR, OR	9. / 34.
UPPER LEFT MERLOT, WA	7. / 26.
ADARAS SYRAH, SPAIN	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.
CAVATAPPI PINOT GRIS, WA	8. / 30.
MAGNIFICENT RIESLING, WA	7. / 26.
CANOE RIDGE SAUVIGNON BLANC, WA	8. / 30.

CHAMPION WINE

RED

WATERBROOK MERLOT, WA	40.
WATERBROOK CABERNET, WA	40.
ELY CABERNET, CA	42.
BROWNE FAMILY RED BLEND, WA	60.

WHITE

ELY CHARDONNAY, CA	36.
PRIMARIUS PINOT GRIS, OR	34.
CANOE RIDGE PINOT GRIS, WA	32.
DIORA CHARDONNAY, WA	36.
BROWNE BRUT ROSE CHAMPAGNE, WA	32.
VEUVE CLICQUOT BRUT, FRANCE	80.

eat a little

PULLED PORK SLIDERS bbq pork shoulder chipotle slaw crispy onions	12.	FRIED SHRIMP black & white sesame seed Gochujang aioli	15.	STEAK STREET TACOS grilled steak OR pork carnitas corn tortilla jalapeno shredded cabbage tajin sour cream	12.
FRIED BRUSSELS SPROUTS goat cheese agave	13.	CALAMARI FRITO lightly fried pepperoncini Old Bay aioli	15.	add avocado \$3	

soups & salads

HOUSE SALAD mixed greens watermelon radish tomatoes	10.	SOUTHWEST CHICKEN SALAD crispy or grilled chicken romaine diced tomato red onion black beans corn frizzled onion BBQ-herb dressing	17.	<i>ADD TO ANY SALADS: CHICKEN 7. SALMON 9. SHRIMP 10.</i>	
CHAMBERS BAY CAESAR romaine parmesan Caesar dressing croutons	13.	CRANBERRY PEAR BALSAMIC mixed greens pear bacon red onion dried cranberries candied filberts blue cheese dressing	15.	SOUP OF THE DAY	8. cup 10. bowl
				CHAMBERS BAY CLAM CHOWDER	8. cup 10. bowl

eat a lot

BAY BURGER* hand pressed beef arugula red onions tomato cheddar garlic aioli brioche bun add Daily's bacon \$3 <i>sub meatless patty</i>	15.	FRENCH DIP roast beef provolone horseradish creme au jus	16.	FISH N CHIPS beer battered cod charred lemon slaw horseradish-caper tartar shoestring fries	17.
BBQ BRISKET BURGER * bbq brisket hand pressed beef cheddar crispy onions bbq sauce chipotle aioli brioche bun	17.	STAND UP REUBEN corned beef sauerkraut Swiss thousand island marbled rye	17.	PASTA PRIMAVERA seasonal vegetables parmesan grilled bread	16.
THAI CHICKEN SANDWICH grilled chicken sweet Thai slaw cucumber provolone cheese chipotle aioli brioche bun	16.	CADDIE CLUB smoked ham turkey Daily's bacon swiss lettuce tomatoes avocado stone ground mustard garlic aioli toasted sourdough	18.	FETTUCCINE ALFREDO alfredo sauce parmesan fresh herbs grilled bread	14.
		WOULD YOU LIKE A DIFFERENT BREAD??? Wheat Rye Sourdough		<i>ADD TO ANY PASTA CHICKEN 7. SALMON 9. SHRIMP 10.</i>	
		Ciabatta Brioche bun Lettuce Wrap			

*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.