Brunch Specials
Available from 8am to 3pm

Crab Cake Benedict | $20
House made crab cake, arugula, poached eggs, and hollandaise, served with cottage potatoes or hash browns

Breakfast Tacos | 3 for 16
Crispy pork belly, black bean and tomato relish, cabbage slaw, and charred jalapeno aioli

Cali Benedict | 18
Heirloom tomatoes, avocado mash, poached eggs, and hollandaise, served with cottage potatoes or hash browns

Dinner Specials
Available from 3pm to close

Oven Roasted Halibut | 30
Sautéed pea vines, cauliflower cream sauce, and marinated tomato salad

Spring Pasta | 34
Fresh pappardelle, prawns, spring peas, and asparagus, topped with a charred radicchio and grapefruit salad, in a ricotta cream sauce

Seared Pork Belly | 12
Smoked jalapeno glaze and pineapple salsa
SPECIALTY COCKTAILS

MARY-O-LALA | 12.50
Oola Pepper Vodka, McMenamins’ bloody Mary mix, fresh lime juice, Mama Lil’s pickled veggies, and bacon

KIR ROYAL | 10
McMenamins’ Blanc de Noirs and Chambord

LOCAL OLD FASHIONED | 15
Woodinville whiskey, Woodinville maple syrup, and Angostura bitters

Available to go | 29 for 2

SOMETHING ABOUT KELI | 10
Bombay Bramble, lemon, orgeat, and soda water

PALERMO AMORE | 12
Luna Azul tequila, Montenegro Amaro, fresh grapefruit juice, and mole bitters

THE DERBY | 12
McMenamins’ Hogshead whiskey, fresh lemon, Aperol, peach puree, and Angostura bitters

GROW A PEAR | 13
Grey Goose La Poire, fresh lemon juice, and basil

OAXACAN DEAD | 14.50
Peloton de la Muerta Mezcal, fresh lime juice, agave, Cappelletti, and blackberries

THE MITCH | 14
Zubrowka Vodka, apple cider, passionfruit puree, and giffard peach liqueur

FEATURED FLIGHTS

ANGEL’S ENVY | 28.50
Angel’s Envy bourbon, rye, and cask strength

TEELING | 15.75
Teeling small batch, single grain, and single malt

MCMENAMINS CIDERS ON DRAFT

EDGEFIELD HARD CIDER | ABV: 6.8
BLACKBERRY CIDER | ABV: 6.8
CHERRY CIDER | ABV: 6.8

MCMENAMINS DISTILLERY FLIGHTS

WHISKEY | 15
Hogshead, Billy, & Monkey Puzzle

CORDIAL | 13.50
Aval Pota, Phil Hazelnut, & Herbal No. 7

RUM | 14
Three Rocks, Three Rocks Spiced, & Frank High Proof

BRANDY | 16
Pot Still, Pear, & High Council

GUEST TAPS ON DRAFTS

CHUCKANUT VIENNA LAGER | ABV: 4.5
TIETON HONEY LAVENDER CIDER | ABV: 5.7