WINE SPECIAL OF THE WEEK  
Syrah | 8.50

BEER SPECIAL OF THE WEEK  
Anderson Amber | 6.00

COCKTAIL SPECIAL OF THE WEEK  
Something About Keli | 9.50

MCMENAMINS WINES

ROSE
Umbrella Jimmy 10 gls | 32 btl | 22 to go

WHITES
White Rabbit 10 gls | 32 btl | 22 to go
Pinot Gris 10 gls | 32 btl | 22 to go
Chardonnay 10 gls | 32 btl | 22 to go

REDS
Black Rabbit Red 10 gls | 32 btl | 22 to go
Pinot Noir 10 gls | 32 btl | 22 to go
Cuvee de L’Abri Rouge 11 gls | 35 btl | 28 to go

GUEST WINES BY THE GLASS

ROSE
‘20 Pink Street Rose | 9
NV J Laurens Cremant de Limoux Sparkling Brut Rose | 11

WHITES
‘18 Long Shadows Poet’s Leap Riesling | 12

‘19 Abacela Vineyards Albarino | 12
‘18 Rombauer Chardonnay | 15

REDS
‘16 Baer Star Merlot | 12
‘18 Sparkman Holler Cabernet Sauvignon | 13
‘18 Two Vintners Grenache | 12

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

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

Peruvian Ceviche | 16
Shrimp, roasted corn, sweet potatoes, Leche de Tigre, and avocado, served with tortilla chips

Thai Spiced Duck Wings | 12
Basil and coriander duck wings with coconut milk and peanut dipping sauce, served on a bed of greens

Caprese Salad | 12
Heirloom tomatoes, mozzarella, basil, red onion, balsamic reduction, and basil oil
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 | 10.50
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

MCMEENAMINS 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

MCMEENAMINS CIDERS ON DRAFT

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

GUEST TAPS ON DRAFTS

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

ANDERSON ALES ON DRAFT

Brewer – Mike Green & Eric Krakora

1) RUBY | ABV: 4.13 IBU: 5
Light raspberry, fruity, crisp, pink, and effervescent

2) HAMMERHEAD | ABV: 6.00 IBU: 44
Northwest pale, caramel, balanced, mildly bitter, and citrus

3) TERMINATOR | ABV: 6.45 IBU: 30
Black, smooth, robust, chocolate, rich, bitter, and bold

4) PARTY TIME PILSNER | ABV: 5.42 IBU: 25
Classic German style pilsner with a NW hoppy kick

5) 33RD STATE IPA | ABV: 6.97 IBU: 53
Juicy with big flavor and aroma

6) ROCKSTEADY HAZY PALE | ABV: 5.55 IBU: 7
Juicy and fruity with low hop bitterness

7) EGYPTIAN COTTON IPA | ABV: 6.58 IBU: 35
Crisp and silky rolled oats

8) ANDERSON AMBER | ABV: 5.7 IBU: 15
Smooth, full bodies with caramel notes

9) BOAT BUILDER BROWN | ABV: 5.9 IBU: 21
Roasted and brown malts, American brown

10) UNLEASH THE KRAKEN DIPA | ABV: 8 IBU: 100
Hop flavors of citrus, pine, dragonfruit and red grapefruit

11) BOBCAT PALE ALE | ABV: 5.16 IBU: 41
Crisp and refreshing, light-bodied

12) COHO COLD IPA | ABV: 6.71 IBU: 22
West Coastish IPA. Aromatic, clear, and bright

13) IRISH STOUT (Nitro) | ABV: 4.90 IBU: 35
Ebony-colored Stout, thick, creamy, coffee, semi-sweet chocolate

14) COOKIE PATCH BATCH (Nitro) | ABV: 9.67 IBU: 11
Think Samoas! Caramel, chocolate, and coconut