

ANDERSON ALES ON DRAFT

Brewers — Mike Green & Alex Coggins

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 Stout ABV: 6.45 IBU: 30

Black, smooth, robust, chocolate, rich, bitter, and bold.

4) McMenamins Hard Seltzer—Raspberry Lemon ABV: 5

Light, refreshing, & crisp low calorie option! Flavors of raspberry & lemon.

5) 1983 Lager ABV: 5 IBU: 8

A clean and smooth Premium American lager with a crisp finish.

6) Mount Baker Gold ABV: 5.03 IBU: 10

Crisp, cool & refreshing. Simple malt build and friendly hop combination.

7) Black Bear Dark Lager ABV: 5.42 IBU: 17

German inspired lager—blend of dark malts to create crisp & light body.

8) Unleash the Kraken Double Hazy IPA ABV: 8 IBU: 100

Fruit forward HDIPA with big malt body and hop flavor.

9) Captain Flannel Amber Ale ABV: 5.16 IBU: 15

A medium-body Amber Ale with the perfect blend of light malt sweetness, caramel, and a mild touch of fruity hop flavor.

10) 5th Floor IPA ABV: 6.84 IBU: 43

Grapefruit, orange, & pine aromas. Earthy undertones & citrus flavors.

11) Egyptian Cotton Hazy IPA ABV: 6.5 BU: 6

A full bodied yet drinkable Hazy IPA crammed with beautiful flavors of fresh citrus.

12) Barrel-Aged Great Uncle Jim (Tulip) ABV: 9.1 IBU: 15

This 2023 Great Uncle Jim Coffee Stout was brewed with lactose and a barrel aged cold brew, then aged for one year in Hogshead whiskey barrels.

13) Irish Stout (Nitro) ABV: 4.9 IBU: 35

Coffee-like, roasted barley bitterness, and semi-sweet chocolate

14) Chocodream—Milk Chocolate Porter (Nitro) ABV: 6.71 IBU: 5

Smooth, medium-bodied porter infused with liquid cocoa and lactose. Creamy & balanced.

MCMENAMINS EDGEFIELD CIDERS ON DRAFT

Hard Apple	ABV: 6.2
Blackberry	ABV: 5.7
Muscat (Tulip)	ABV: 6.5
Pomegranate	ABV: 6.1

GUEST BEERS

Chuckanut Kolsch
Ghostfish Gluten Free
Heineken 00 N/A



FOOD SPECIALS

Chef Daniel Christensen

Country Benedict | 22

(Available from Open 'til 3pm)

Cornflake Battered Fried Chicken / Poached Eggs /
Chef's Blend Mushroom-Soy Gravy / Buttermilk
Biscuit / Chive Served w/ Cottage Potatoes

East Coast Chopped Cheese | 22

(Available from Open 'til Close)

Thin-Sliced Ribeye / American Cheese / Caramelized
Onions / Lobster Roll

Served w/ Choice of Fries or Salad

Washington Apple Salad | 17

(Available from Open 'til Close)

Fresh Apple / Shallot / Beecher's Flagship Reserve
Cheddar / Candied Pecans / Apple Cider Vinaigrette /
Mixed Greens

*Add Protein: Prawns 7.50, Chicken Breast 7.25, Salmon
13, Flank Steak 11*

DESSERTS

Billy Whiskey Bread Pudding (21+) | 19

Spiked w/ Cherries & Dark Chocolate, Doused w/
Whiskey Sauce, Topped with Cream, Chocolate Sauce
& Amarena Cherry

Satin's Tiramisu | 16

Sponge Coke Drenched w/Esspresso & Rum Syrup,
Filled with Mascarpone Mousse, Iced w/ Whipped
Cream & Dusted w/ Cocoa Powder

Tangerine & Cream Basque Cheesecake | 16

Deeply Caramelized Basque
Cheesecake / Pomegranate Coulis / Whipped Cream

Black & Tan Brownie Sundae | 14

Caram-Ale & Chocolate Sauce / Vanilla Bean
Ice Cream / Whipped Cream / Amarena Cherry

Peach Cobbler A la Mode | 13

(Available Open 'til Close)

8oz House-Made Peach Cobbler / Streusel Crumble
Topping / Vanilla Bean Ice Cream / Caramel
Drizzle

*Items are cooked to order. Consuming raw or undercooked eggs &

SPECIALTY COCKTAILS

Assistant Bar Manager — Jamie Stevens

Mary-O-Lala | 13.5

Oola Pepper Vodka / McMenamins' Bloody Mary Mix / Lime / Mama Lil's Pickled Veggies / Bacon

Local Old Fashioned | 15

Woodinville Bourbon / Woodinville Barrel-Aged Maple / Angostura Bitters / Orange Bitters

Black Walnut Manhattan | 15

McMenamins Billy Rye / Nocino / Carpano Antica Sweet Vermouth / Orange Bitters / Mole Bitters

La Fraise 75 | 16

McMenamins High Council Brandy / Fragola Strawberry Liqueur / Rosemary Rhubarb Syrup / Lemon / McMenamins Blanc De Noirs Sparkling Wine

Lichi-Li | 12

McMenamins' Spar Lemon Vodka / Giffard Lichi-li / Lemon / Lavender Syrup

Easy Bee | 18

Earl Grey and Bergamot-Infused Gables Gin / McMenamins Cheshire Orange Liqueur / Bohemia Honey Liqueur / Lemon / Lemon-Basil Syrup / Cardamom Bitters / Black Strap Bitters / Egg white

Spring Rose Sangria | 13

Giffard Abricot De Roussillon / Lemon / Lime / Orange / Beet Syrup / Orange Blossom Water / McMenamins Umbrella Jimmy Rosé Wine

Razz Mochatini | 16

Stoli Razberi Vodka / McMenamins Coffee Liqueur / Dark Crème de Cocoa / Red Velvet Baileys / Cold Brew

Boozy Hot Chocolate | 13

5-Farms Irish Cream Liqueur / Hot Chocolate



FLIGHTS

Angel's Envoy | 40

Angel's Envoy Bourbon / Angel's Envoy Rye / Angel's Envoy Cask Strength Bourbon

McMenamins' Whiskey | 15

Hogshead Single Malt / Billy Wheat / Monkey Puzzle

McMenamins' Cordial | 13.5

Aval Pota / Phil Hazelnut / Herbal No. 7

McMenamins' Rum | 14

Three Rocks / Three Rocks Spiced / Frank High Proof

McMenamins' Brandy | 16

Longshot / Pear / High Council

FEATURED BOTTLES & GLASS POURS

Sommelier — Sean Thompson

Waris-Hubert Rose Brut Premier Cru | 80

This blended Premier Cru Rose wears a pink dress with almost fluorescent purple highlights. An elegant nose of floral notes and aromas of red fruits, red currant, and raspberry. More indulgent notes of blackberry and blackcurrant linger.

SPARKLING

Edgefield Blanc de Noirs	14.75/50
Valdo Prosecco Rosé	12.5/40
Mont Marcal Cava	11/35

ROSÉ

Edgefield Umbrella Jimmy Rosé	11.5/42
Januik Spring Run Rosé	10/45

WHITES

Edgefield White Rabbit	11.5/42
Edgefield Pinot Gris	11.5/42
Orin Swift 'Blank Stare' Sauvignon Blanc	15/50
Poet's Leap Riesling	11/40
Rombauer Chardonnay	16.5/56
Edgefield Chardonnay	11.5

REDS

Edgefield Black Rabbit Red	11.5/42
Edgefield Pinot Noir	11.5/42
Edgefield Cuvée de L'Abri Rouge	12.5/47
Edgefield Syrah	13.75/50
Edgefield Cabernet Sauvignon	13.75/50
Sparkman 'Holler' Cabernet Sauvignon	15/45
BAER 'Ursa' Cabernet Franc + Merlot	16.5/55
Mark Ryan 'Board Track Racer' Malbec	13.5/45

DESSERT WINE

(3oz POURS)

Edgefield Fireside Zinfandel	13/47
Edgefield Fireside Orange Muscat	13/47
Poley 10yr Cream Sherry	13/50
Vallein Tercinier Pineau des Charentes	13/50