

Grand Marnier Prawns	\$19
<i>Mixed Greens, Lemongrass Vinaigrette</i>	
Baby Romaine Caesar Salad*	\$13
<i>Crouton Crumbs, White Anchovy, Parmigiano Reggiano</i>	
Redhook Beer Braised Bratwurst	\$10
<i>Celery & Fennel Seed Sauerkraut, French Fries</i>	
Northwest Local Beef Burger*	\$17
<i>Ninety Farms Beef, Mt. Townsend Cheese, Bacon Onion Jam, Sliced Tomato, Iceberg Lettuce, Macrina Potato Bun, French Fries</i>	
Chef B's Grilled Lamb Burger*	\$14
<i>Red Wine Onions, Arugula, Gruyère, Garlic Aioli, Brioche Bun, Sweet Potato Fries</i>	
Pulled Pork Sandwich	\$12
<i>Bacon Peach & Shallot Relish, Sweet Potato Fries</i>	
Artisan Cheese Flight	\$15
<i>Selection of Local & Imported Cheeses</i>	
Artisan Charcuterie	\$15
<i>Selection of Cured Meats, Traditional Condiments</i>	
Prime Rib Quesadilla	\$9
<i>Pepper Jack Cheese, Pico de Gallo, Crème Fraîche</i>	
Fireside Pizzetta	\$12
<i>Changes Daily</i>	
Margarita Pizzetta	\$12
<i>Marinara, Mozzarella, Tomato, Basil</i>	
Basket of Little Scallop Beignets	\$16
<i>Piquillo Pepper Rouille</i>	
Fried Calamari	\$12
<i>Gremolata, Chipotle Aioli</i>	
Barking Frog Grilled Chicken Club	\$14
<i>Black Forest Ham, Apple Smoked Bacon, Lettuce & Tomato, Basil Aioli, Toasted Focaccia, Sweet Potato Fries</i>	
Small Fry	\$8
<i>Garlic, Sweet Potato or Regular</i>	
Mac & Cheese	\$10
<i>Tillamook White Cheddar, topped with Brioche Bread Crumbs Add Bacon or Truffle Oil 2.</i>	

Washington State Department of Health would like us to inform you that consuming raw or undercooked foods may pose a health risk