

# Cocktails \$15

## House

### Dragon's Dream

green tea-infused dragonwell vodka, honey, lemon, egg white

### Port of Call

tawny 10yr port, giffard cacao liquor, pomegranate, spiced chocolate

### Diamante de Canela

tequila, cinnamon agave simple, black walnut, lemon, sparkling wine

### Pine Frost Collins

rosemary-infused oola gin, mint, honey, lemon, sprig of rosemary

### Hearth & Hollow

zacapa 23yr dark rum, butterscotch, lemon, vanilla simple, spritz of smoke

## Draft

### Fireside Mule

ketel one, lime juice, ginger

### Willows Wassail

zacapa 23yr dark rum, washington spiced cider, autumn spices, orange

## Classics

### Woodinville Old Fashion

woodinville bourbon or rye, demerara, bitters

### French 75

gin, limoncello, sparkling wine

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## Happier Hour

4:00pm to 6:00pm Daily

### Drinks

- Bubbles 7.
- Rosé 7.
- Red 7.
- Draft Beer 5.
- Draft Cocktails 10.

### Food

- Hummus 10.
- Artichoke Dip 10.
- Grand Marnier Prawns 12.
- Choice of Fries 6.
- Artisan Cheese Flight 15.
- Braised Short Rib Taco 6.

***No substitutions or to-go orders and may not be combined with other offers. Not available on holidays.***

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## Salads

### Caesar 12.

house-cROUTONS, white anchovy, parmesan

### Beet 12.

arugula, shaved fennel, goat cheese, candied walnuts, blood-orange vinaigrette

### Mixed Baby Greens 10.

roasted squash, dried cranberries, white cheddar, pepitas, champagne vinaigrette

### Fried Brussels Sprouts 14.

bacon lardoons, golden raisins, white cheddar mornay, pickled onions

add chicken 6. add crab 10.

add sautéed prawns 8.

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

## Snacks & Share Plates

### Fries 8.

truffle & parmesan, regular, garlic, or sweet potato

### Tempura Fried Cauliflower 14.

parmesan, garlic aioli

### Cheese Plate 20.

seasonal accoutrements

### Parmesan Artichoke Dip 16.

naan, fresh herbs

add crab 8.

### Hummus & Roasted Garlic 16.

seasonal vegetables, naan

### Grand Marnier Prawns 22.

mixed greens, mandarin oranges,

lemongrass vinaigrette

### Fig & Pig 16.

focaccia, prosciutto, whipped goat cheese,

fig jam, toasted hazelnuts, aged balsamic

### Bacon Wrapped Stuffed Dates 18.

goat cheese, frisée, arugula, chipotle aioli

### Bacon Popcorn 8.

apple smoked bacon, bacon caramel, candied peanuts

### Burrata & Rosemary Olive Oil Bread 14.

extra virgin olive oil, aged balsamic, basil,

tomato jam, fleur de sel

## Sandwiches & Entrées

### Braised Short Rib Tacos 16.

garden slaw, pickled onions, avocado salsa verde

### Beef Burger\* 18.

white cheddar, whiskey onions, thick cut bacon, black

pepper aioli, choice of fries

### Chef B's Lamb Burger\* 18.

goat cheese, arugula, red wine onions, aioli, brioche

bun, choice of fries

### Fireside Flatbread 16.

butternut squash, provolone, goat cheese, red wine  
onions, sherry vinegar reduction, spiced pepitas, arugula  
or

sausage, mushrooms, castelvetrano olives, pine nuts,  
fresh basil, mozzarella, tomato sauce

### Mac & Cheese 14.

tillamook white cheddar, brioche bread crumbs

add bacon 3. add truffle oil 4. add crab 10.

## Wine

## Bubbles

Brut, Domaine Ste Michelle, WA NV	10/40
Brut Rosé, Jaillance, FR NV	14/56
Brut, Moët & Chandon Impérial, FR NV	64
Brut, Nicolas Feuillatte, Blue Label, NV	72
Brut Rosé, L. Aubry Fils, FR NV	110
Brut, Veuve Clicquot, Yellow Label, FR NV	128

## Rosé

Rotating Selection	10/40
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## Whites

Chardonnay, Willows Lodge, WA 2017	10/40
Pinot Gris, Eyrie, OR 2016	12/48
Riesling, CSM, Eroica, WA 2016	15/60
Chardonnay, Gorman, Ashan, WA 2016	17/68
Sauvignon Blanc, DeLille, Chaleur, WA 2016	18/72
Chardonnay, Rombauer, Carneros, CA 2016	95
Viognier, àMaurice, Sparrow, Walla Walla 2016	104

## Reds

Cabernet, Willows Lodge, WA 2015	10/40
Zinfandel, Two Vintners, WA 2016	14/56
Syrah, Nine Hats, WA 2016	15/60
Pinot Noir, Boedecker, OR 2015	16/64
Cabernet, Amavi, Walla Walla, WA 2015	17/68
Red Blend, EFESTÉ, Final Final, WA 2014	18/72
Cabernet, Col Solare, WA 2014	25/100
Malbec, Stevens Winery, WA 2014	68
Grenache, Sparkman, Wonderland, WA 2015	75
Pinot Noir, Big Table Farm, Willamette Valley 2016	95
Cabernet Blend, Quilceda Creek, CVR, WA 2015	128

*Full Barking Frog Wine List available upon request.  
Corkage is \$30 per bottle, \$40 per bottle on our list.*

## Beer

## Draft \$7

Ciderworks Peach Ginger Cider  
*Woodinville, WA*

Diamond Knot Industrial IPA  
*Mukilteo, WA*

20 Corners Willows Lodge Blonde  
*Woodinville, WA*

Sumerian Holy Water IPA  
*Woodinville, WA*

Manny's Pale Ale  
*Georgetown, WA*

Elysian Night Owl Pumpkin Ale  
*Seattle, WA*

192 Brewing Co. Happy Dance Hefeweizen  
*Kenmore, WA*

Black Raven Festivus Holiday Ale  
*Redmond, WA*

## Large Format Bottles

Rueben's Robust Porter 22oz 12.  
*Seattle, WA*

Ninkasi Tricerahops Double IPA 22oz 15.  
*Eugene, OR*

Duvel Golden Ale 750ml 16.  
*Belgium*

Delirium Nocturnum Dark Ale 750ml 18.

## Dessert

(available until 10pm)

Banana Bread Pain Perdu 14.  
chai tea ice cream, whiskey toffee sauce, walnut  
ramos pinto 10 year tawny 12.

### Apples & Cheese 14.

brûléed port-salut, apple pie filling, charred date, pumpernickel crisp, warm apple cider

*pierre ferrand pineau des charentes 12.*

### Pears in a Nest 14.

port poached pear, cranberry mascarpone cream, rosemary frangipane, shredded phyllo

*marenco brachetto d'acqui 12.*

### Kabosu Chocolate Ganache 14.

chocolate cake crumb, caramel noodles, earl grey coulis, coconut sorbet, passion fruit caviar

*château roûmieu lacoste sauternes 18.*

### Vanilla Bean Crème Brulée 14.

### Housemade Ice Cream & Sorbet

single scoop 6.

trio of flavors 14.

## Dessert Drinks

### Sweet Wines

Moscato d'Asti, Cascina del Santaurio, IT 2016 10.

Brachetto, Marenco, IT 2016 12.

Semillon, Roûmieu Lacoste, Sauternes, FR 2015 18.

Riesling Ice Wine, Inniskillin, CA 2014 35.

### Port

Ramos Pinto 10 Year Tawny 12.

Ramos Pinto 30 Year Tawny 30.

Rocha 2003 Vintage 25.

### Fortified & Spirits

Pineau des Charentes, Pierre Ferrand, FR 12.

Grappa of Barolo, Maurolo, IT 15.

Port-style Wine, Sparkman Hallelujah, WA 2014 21.

### Cognac & Brandy

Courvosier 12.

Château du Breuil Calvados VSOP 14.

Remy VSOP 20.

Kammer-Williams Poire William Pear Brandy 20.

Château Saint Aubin Armagnac 45.

Hennessy XO 70.