Fireside Entrées

Grilled Cheese & Tomato Fennel Soup 16.
sourdough, american cheese, gruyere, white cheddar mornay

Short Rib Tacos 14.
two each, corn tortillas, chipotle aioli, jalapeno slaw, avocado-lime crema

Mac & Cheese 14.
tillamook white cheddar mornay, breadcrumbs
add bacon 3. add truffle oil 4.
add short rib 6.

Smash Burger* 18.
two 3oz. patties, american cheese, tartar sauce, romaine, choice of fries

Chef B’s Lamb Burger* 18.
goat cheese, arugula, red wine onions, aioli, brioche bun, choice of fries

Fried Chicken Sammy 16.
pickles, pepper and cilantro slaw, garlic aioli choice of fries

*Tables in Fireside are available first come first served. We ask that you kindly not spend more than 2 hours at the table due to our limited seating capacity. Thank you for understanding*

Snacks & Share Plates

Fireside Caesar* 14.
house-made croutons, parmesan tuille
add chicken 8. prawns 8.

Beet Salad 16.
arugula, goat cheese, candied hazelnuts, honey citrus vinaigrette
add chicken 8. prawns 8.

Chef’s Choice Salad 12.
mixed green salad, seasonal selection
Fries 8.
truffle & parmesan, regular, garlic, or sweet potato

Pretzel Sticks 12.
aged white cheddar sauce and house mustard

Cheese Plate 20.
seasonal accoutrements
add charcuterie 10.

Parmesan Artichoke Dip 14.
pita, fresh herbs
add crab 10.

Grand Marnier Prawns 24.
mixed greens, mandarin oranges, lemongrass vinaigrette

Mixed Olives 10.
castelvetrano, kalamata, niçoise, herbs. evoo

Roasted Garlic & Red Pepper Hummus 14.
pita, carrots, cucumbers

Dessert

Chocolate hazelnut bread pudding 14.
brioche, salted caramel, white chocolate chantilly

Vanilla Bean Crème Brûlée 15.
shortbread cookies

Trio of Nutty Squirrel Gelato and Sorbets 16.

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

### Bubbles
- Brut, Domaine Ste Michelle, WA NV 12/42
- Extra Dry Prosecco, Andreola, NV 12/42
- Brut Rosé, J. Laurens, Crémant de Limoux 14/52

### Rosé
- Rosé, Mr. Pink, WA 2019 11/38

### White Wine
- Chardonnay, Willows Lodge, WA 2017 11/40
- Sauvignon Blanc, Mozaik, CA 2018 13/48
- Pinot Gris, Erath, OR 2018 13/48
- Albariño, Eidosela, Rias Baixas, SP 2017 14/52
- Chardonnay, EFESTE, Lola, WA 2017 20/70

### Red Wine
- Cabernet, SOZO, Contribute, WA 2015 12/46
- Cabernet Franc, Savage Grace, WA 2017 13/48
- Pinot Noir, Mozaik, CA 2017 13/48
- Syrah, Two Vintners, WA 2017 14/52
- Red Blend, EFESTE, Final Final, WA 2017 19/72
- Red Blend, Mark Ryan, Dissident, WA 2018 23/85

Barking Frog Wine List available upon request.

Corkage is $30 per bottle, $40 per bottle on our list.

## Seasonal Cocktails

### House
- Autumn and Soda 15.
  averna amaro, carpano sweet vermouth, campari, soda
- Fire Side-Car 15.
  brandy, oat milk, orange bitters, chai, citrus syrup
- Highland Remedy 15.
  blended scotch, ginger liqueur, orange juice,
  sage-honey syrup, orange bitters
- Fireside Old-Fashioned 18.
  whiskey, demerara, orange & barrel aged bitters

### Seasonal Draft Cocktails
- Mule 15.
- Sangria (served hot or cold) 15.

## Beer

### Draft $7
- Modelo Especial
- Black Raven Pilsner
- Winsome Seasonal Cider
- 20 Corners Fresh Hop IPA
- Hellbent Lager
- Pelican Brewing Hazy Rock IPA
- Mac & Jacks African Amber
- Elysian Night Owl Pumpkin Ale

## Large Format Bottles
- Reuben’s Robust Porter 22oz 12.
- Ninkasi Tricerahops Double IPA 19.2oz 15.
- Duvel Golden Ale 750ml 16.
- Delirium Nocturnum Dark Ale 750ml 18.
- Lucky Envelop Rotating Sour 500ml 15.