

— Singer Tavern Lounge —

APPETIZERS

Northwest Bounty Platter (Cal. 430)

Grilled Wild Caught Salmon Belly Skewers, Assorted Locally Grown Raw Vegetables,
Spring Onion Marmalade, Herb Ranch
\$23

Draper Valley Jumbo Chicken Wings (12) (Cal. 1250)

Carrots and Celery, Herb Ranch, Choice of Honey Garlic, Medium Buffalo,
or Smoked Sea Salt and Pepper
\$16

Truffled Parmesan Garlic Fries (Cal. 770)

Crispy Fries, Truffle Oil, Shaved Parmesan, Garlic
\$11

SOUPS & SALADS

Northwest Seafood Chowder (Cal. 200/280)

Cup \$7 • Bowl \$9

Vegetarian Soup of the Day (Cal. 150/350)

Cup \$7 • Bowl \$9

House Crescent Salad (Cal. 240)

Arcadian Greens, Heirloom Tomato, Cucumber, Carrot, Red Onion, Watermelon Radish,
and Lemon-Lavender Vinaigrette
\$9

Caesar Salad (Cal. 590)

Romaine, Shaved Parmesan, Brown Butter Croutons
\$9

Grilled Draper Valley Chicken Caesar (Cal. 730)

\$15

Locally Smoked Salmon Caesar (Cal. 710)

\$19

Dungeness Crab Caesar (Cal. 683)

\$22

18% gratuity may be charged for parties of six or more.

We proudly source and support local, sustainable and organic products when available. Ask your server for details. We are proud to serve only seafood that has been caught or farmed using environmentally friendly practices based on the Monterey Bay Aquarium Seafood Watch guidelines.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Please inform your server if you are allergic to dairy products, nuts, or other common ingredients. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

ENTREES

*All Entrees Served with Seasoned Fries
Substitute with Salad (Cal. 240) or Fruit (Cal. 80) for \$1*

Elk & Pork Bratwurst (Cal. 850)

Eastern Washington Apricot Relish
\$16

Northwest Fish and Chips (Cal. 1640/1910)

Amber Ale Battered Pacific Cod, Tartar Sauce, Poppy Seed Slaw
Two Piece \$17 • Three Piece \$21

Washington Farmer's Basket Griddled Provolone Bowl (Cal. 550)

Petite Vegetables, Avocado, Ancient Grains, Baby Arugula, Lemon Tahini Vinaigrette
\$23

***Washington Angus Half Pound Burger (Cal. 1270)**

Tillamook Smoked Cheddar, LC Boom Boom Sauce, Lettuce, Tomato, Onion, Seasoned Fries
\$17

- add Additional 8 oz. Patty (Cal. 670) \$5

- add Bacon to Any Sandwich (Cal. 260) \$3

Vegan 'Beyond' Burger (Cal 700)

Lettuce, Tomato, Onion, Spring Onion Marmalade, Potato Bun, Seasoned Fries
\$15

BARISTA DRINKS

Caffe Appassionato Signature Coffee (Cal. 10) \$3

Hot Chocolate (Cal. 400) \$3

Latte (Cal. 190), Mocha (Cal. 290), Cappuccino (Cal. 120), Americano (Cal. 10)
\$4

Espresso (Cal. 0) \$2

Extra Shot \$1 Each Flavor \$.50

BEVERAGES

**Bedford's Sodas, a local favorite: Ginger Ale (Cal. 160), Ginger Beer (Cal. 160),
Orange Crème (Cal. 170), Crème Soda (Cal. 170), or Root Beer (Cal. 180)**
\$3.5

House Made Lavender Lemonade (Cal 180) \$4

Pepsi Products Fountain Soda 16 oz (Cal. 0-290)
(free refills) \$3

Selection of Herbal & Green Tea (Cal. 0) \$3

Juices: Orange (Cal. 110), Apple (Cal. 120), Cranberry (Cal. 120), Grapefruit (Cal. 100)
\$3