



Bar Appetizers

Pacific Northwest 9
Seafood Chowder
 Enjoy a bowl of our House made Pacific Northwest Chowder (Cal.380)

Northwest Autumn 9
Salad
 Mixed Greens, Goat Cheese, Apple Chips, red onion, almonds, beets, sorghum, with a blood orange shallot vinaigrette dressing (Cal. 410)
 + *Salmon 10*
 + *Chicken 6*

Fried Brussels 18
 Brussels sprout, bacon crumbles, goat cheese, toasted almonds and a maple cider glaze (Cal. 590)

Bar Menu

Catch of the Day 35
 Locally Caught Fresh Fish, seasonal veggies, butternut puree, sweet soy sauce, lime square (Cal. 620)

Wild Caught Salmon 34
 Local Salmon, toasted cous cous, seasonal veggies, dill shallot cream sauce (Cal. 680)

Pacific Northwest Fish n' Chips 22
 Three Pieces of Locally Caught Rockfish, beer battered and fried. served with tartar sauce, and seasoned fries (cal. 1640)

Maple Leaf Duck Breast 33
 Seared Duck Breast, asparagus, tomato, garlic, butternut puree, maple beurre blanc (Cal. 780)
 + *Sub Duck for airline chicken breast*

Olympic Pub Burger 18
 ½ LB Local beef patty, cheddar, lettuce, tomato, pickles, boom sauce served on a brioche bun with seasoned fries (Cal. 960)
 + *GF Bun 2 + Bacon 3 + Avocado 3*

4 OZ Vegan Beyond Burger 17
 Vegan Beyond Burger topped with lettuce, tomato, onion and green onion marmalade sauce served on a brioche bun with seasoned fries (Cal.700)
 + *GF Bun 2 + Avocado 3*

Vegan Beyond Meatloaf (V) (GF) 28
 Beyond meat, wild rice mélange, local vegetable medley, and golden gravy (Cal.690)

Drinks

See bar list for Alcohol Ask about our desserts

Coffee and Tea

Starbucks Regular or Decaf \$3, Starbucks Canned Nitro Cold Brew \$4 Tazo Teas \$3 Iced Tea \$3