

this & that

GREEN OLIVE TAPENADE & ARTISAN BREAD	5.00
Olive oil & olive tapenade single portion	2.00
ROASTED RED PEPPER HUMMUS	8.00
Kalamata olives, crumbled feta cheese & grilled pita bread	
FRESH-MADE GUACAMOLE	9.00
Corn tortilla chips, jalapeño, lime, cilantro & salsa	
MUSHROOM CROSTINI	12.00
Sautéed mushrooms, garlic, shallots & thyme	
GHOST PEPPER GARLIC WINGS	12.00
Celery & bleu cheese dressing	
BAKED BRIE AND PEAR	13.00
Pecan-crust brie, grilled crostini, poached pear & seasonal berries	
CALAMARI FRITTI*	11.00
Fried calamari, roasted garlic aioli & cherry peppers	
PIADINA FLATBREAD	13.00
Olive oil, tomato, fresh mozzarella, fresh basil & garlic	
add grilled chicken	6.00
add pepperoni or Italian sausage	3.00
BEECHER'S CHEESE CURDS AND TOTS*	13.00
Demi, bacon & chive with fried pickle	

soup & salad

CLAM CHOWDER	cup 8.00
Potatoes, bacon & dill	bowl 10.00
FRENCH ONION	cup 6.00
	bowl 8.00
MESCLUN GREENS SALAD	entrée 12.00
Baby field greens, bleu cheese, cherry tomatoes, red onions & balsamic vinaigrette	starter 6.00
CLASSIC CAESAR SALAD	entrée 10.00
Hearts of romaine, shaved parmesan, herb croutons & classic Caesar dressing	starter 7.00
add chicken	6.00
add steelhead	8.00
GREEK FETA SALAD	12.00
Field greens, feta cheese, kalamata olives, cherry tomatoes, cucumber, extra virgin olive oil & lemon dressing	
GRILLED STEELHEAD SALAD*	18.00
Guacamole, lime, cilantro, salsa, tortilla strips, field greens & citrus dressing	

local favorites

GRILLED STEELHEAD*	22.00
Salt-roasted Yukon potatoes, seasonal vegetable & pomegranate reduction	
SEARED VANCOUVER ISLAND ROCKFISH*	17.00
Salt-roasted Yukon potatoes, julienne roots & shallot lemon butter sauce	
FISH & CHIPS	17.00
Batter-dipped cod fillet, French fries & tartar sauce	

CHICKEN FETTUCCINI ALFREDO*	16.00
Seared chicken breast tossed with fettuccini & garlic alfredo sauce, topped with parmesan cheese	
WHITE TRUFFLE CRAB MAC-N-CHEESE*	24.00
Shell pasta, caramelized onion, Chilean crab, Beecher's white cheddar, house béchamel & truffle oil	
PAN-SEARED CHICKEN BREAST*	22.00
Salt-roasted Yukon potatoes, seasonal vegetable, truffle oil, cremini mushrooms & demi	
ANCHO-RUBBED FLAT IRON STEAK*	30.00
Choice 8 oz. flat iron steak, cheesy bacon tots, julienne roots & chimichurri sauce	
OVEN-ROASTED PORK CHOP*	21.00
Salt-roasted Yukon potatoes, julienne roots & Woodinville Bourbon apple demi	

burgers & sandwiches

RBG CLASSIC BURGER*	13.00
Ground chuck, lettuce, tomato, red onion, aged cheddar & bacon	
FRENCH BURGER*	14.00
Ground chuck, lettuce, tomato, melted brie cheese & Dijon aioli	
WESTERN BURGER*	14.00
Ground chuck, apple smoked bacon, lettuce, tomato, barbeque onions & pepper jack cheese	
PORTOBELLO SANDWICH	11.00
Spring mix, tomato, goat cheese, aioli & roasted peppers	
RUEBEN SANDWICH*	12.00
Marbled rye, corned beef brisket, Swiss cheese, sauerkraut & 1000 island dressing	
GRILLED CHICKEN SANDWICH*	13.00
Dijon mayo, Swiss cheese, lettuce, tomato, pickle	
add bacon	2.50
add sautéed mushrooms	3.00
add guacamole	1.50

side dishes

FRENCH FRIES	4.00
TRUFFLE FRIES	6.00
Truffle oil & parmesan cheese	
SALT-ROASTED YUKON POTATOES	5.00
ROOTS AND SEARED CAULIFLOWER	5.00
Shallots, garlic & butter	
BACON AND CHEESE TOTS	8.00

children's menu

(for children 12 and under)

CLASSIC KIDS BURGER*	6.50
French fries, tomato & pickles	
CHICKEN FINGERS	6.50
Choice of salad or French fries	
FISH AND CHIPS	6.50
With coleslaw & tarter	

*Consuming raw or undercooked meats may increase your risk of food-borne illness. A 20% charge applies to room service delivery.

dessert

VANILLA ICE CREAM AND CHOCOLATE SAUCE	6.00
SEASONAL BERRY SORBET	4.00
CRÈME BRULÉE Egg custard with caramelized sugar crust	8.00
NEW YORK CHEESE CAKE Strawberry compote & toppings	9.00
DOUBLE CHOCOLATE CAKE	9.00
DOUBLE CHOCOLATE CAKE ALA MODE	12.00
SEASONAL COBBLER	12.00

draft beer

PIKE'S NAUGHTY NELLIE GOLDEN ALE	6.50
PIKE'S SPACE NEEDLE IPA	6.50
GEORGETOWN ROGER PILSNER	6.50
ROTATING HANDLE Local seasonal offerings	6.50

imported beer

HEINEKIN (Holland)	6.50
CORONA (Mexico)	6.50
GUINNESS STOUT (Ireland)	6.50
STELLA ARTOIS (Belgium)	6.50

domestic beer

COORS LIGHT	6.50
MILLER LIGHT	6.50
RED HOOK ESB	6.50
REDHOOK LONG HAMMER IPA	5.50
SEATTLE CIDER	6.50
HENRY'S PRIVATE RESERVE	6.50
KALIBER (Non-Alcohol)	5.25

whites

	bottle
RYAN PATRICK, CHARDONNAY (WASHINGTON)	35.00
MENAGE A TROIS, MOSCATO (CALIFORNIA)	30.00
RYAN PATRICK, RIESLING (WASHINGTON)	29.00
CHATEAU STE. MICHELLE, CHARDONNAY (WASHINGTON)	36.00
SKYFALL PINOT GRIS (WASHINGTON)	38.00

reds

	bottle
"815" JOEL GOTT, CABERNET SAUVIGNON (CALIFORNIA)	50.00
RYAN PATRICK RED HEAD (WASHINGTON)	29.00
CAMILA MALBEC (ARGENTINA)	38.00
LODI OLD SOUL PURE RED (CALIFORNIA)	43.00
PENDULUM, BLEND (CALIFORNIA)	50.00
HANH, PINOT NOIR (CALIFORNIA)	48.00
SKYFALL MERLOT (WASHINGTON)	40.00

by the glass

	glass	bottle
CANYON ROAD CHARDONNAY (CALIFORNIA)	8.00	25.00
CANYON ROAD MERLOT (CALIFORNIA)	8.00	25.00
CANYON ROAD CABERNET SAUVIGNON (CALIFORNIA)	8.00	25.00
VANDORI PINOT GRIGIO (ITALY)	8.00	26.00
HOGUE SAUVIGNON BLANC (WASHINGTON)	8.00	26.00
B.V. BEAULIEU VINEYARDS MERLOT (CALIFORNIA)	8.00	26.00