

this & that

RBG'S BAKERY BASKET Extra virgin olive oil & tapenade	3.50
ROASTED RED PEPPER HUMMUS Kalamata olives, crumbled feta cheese & pita chips & grilled crostini	6.50
FRESH MADE GUACAMOLE Corn tortilla chips, jalapeño, lime, cilantro & salsa	8.50
GRILLED CROSTINI North-west mushroom sauté, garlic, shallots & thyme	8.50
SPICY BUFFALO WINGS Celery & blue cheese dressing	11.50
FRIED IDAHO POTATO SKINS Barbecued pork, aged cheddar, scallions & sour cream	10.50
PIZZA SALSICCIA Fennel sausage, tomato sauce, mozzarella, onion & garlic	11.50
FISH TACOS Corn tortilla, seared fish fillet, guacamole, slaw & salsa	12.50

soup & salad

CLAM CHOWDER New potatoes, bacon & dill	6.50
TOMATO & RED PEPPER BISQUE Basil & parmesan crumble	5.50
FIELD GREEN SALAD Tomato, olives, scallions & parmesan cheese	6.50
CLASSIC CAESAR SALAD Hearts of romaine, shaved parmesan, herb croutons, cherry tomatoes & classic Caesar dressing w/ grilled free range chicken w/ local Dungeness crab meat	8.00 13.50 15.50
GREEK FETA SALAD Field greens, feta cheese, Kalamata olives, cherry tomatoes, cucumber, extra virgin olive oil & lemon dressing	11.50
RBG's COBB SALAD Hearts of Romaine, apple smoked bacon, corn, tomato, queso fresco & lemon dressing	12.75
GRILLED SALMON SALAD Avocado, lime, cilantro, salsa, tortilla strips, mesclun greens & citrus dressing	15.75

burgers & sandwiches

CLASSIC CHEESE BURGER Certified Black Angus beef, lettuce, tomato, red onion & aged cheddar	10.50
WESTERN BURGER Certified Black Angus beef, apple smoked bacon, lettuce, tomato, barbecued onions & pepper jack cheese	11.50
FRENCH BURGER Certified Black Angus beef, lettuce, tomato, melted Brie cheese & Dijon aioli	11.50
BLACK BEAN VEGGIE BURGER Lettuce, tomato, goat cheese & tomato salsa	10.50
REUBEN SANDWICH Caraway rye, corned beef brisket, Swiss cheese, sauerkraut & 1000 island dressing	11.00
GRILLED CHICKEN SANDWICH Dijon mayo, lettuce, tomato, pickles & Brie cheese	10.50
BARBECUED PORK SANDWICH Pulled pork butt, aged Cheddar cheese & bibb salad	12.50

local favorites

GRILLED WILD SALMON Stir fried vegetables, soy, ginger & citrus salsa	23.00
FISH & CHIPS Batter dipped cod fillet, French fries & tartar sauce	17.00
LOCAL DAY BOAT HALIBUT Dill, tomato, chopped egg, horseradish, drawn butter & mashed potatoes	market price
SEAFOOD FETTUCCINI Dungeness crab, halibut, salmon, scallions, tomato & creamy white wine sauce	16.00
FREE RANGE CHICKEN BREAST Wild mushroom sauce, mashed potatoes & thyme	18.00
NEW YORK STRIP LOIN 12 oz. aromatic butter & shoe string potatoes	26.00

side dishes

SHOE STRING POTATOES Truffle oil & parmesan cheese	4.50
MASHED POTATOES	4.50
STIR FRIED VEGETABLES Ginger & soy	4.50
SMALL GREEN SALAD Tomato, olives, scallions & parmesan cheese	4.50

children's menu

CLASSIC BURGER French fries, tomato & pickles	6.50
CHICKEN FINGERS French fries, salad & ranch dressing	6.50
FRIED FISH FILLET Mashed potatoes & vegetables	6.50
FETTUCCINI WITH MEATBALLS Tomato sauce & parmesan cheese	6.50

dessert

RASPBERRY SORBET	4.00
SELECTION OF OLYMPIC MOUNTAIN ICE CREAMS	4.75
INDIVIDUAL CHEESE CAKE Oreo cookie crust & strawberry compote	7.50
BAKED WASHINGTON STATE APPLE Almond paste, raisins & vanilla ice cream	7.50
WARM CHOCOLATE BROWNIE Local hazelnuts, Jack Daniels praline cream & chocolate sauce	7.75
SELECTION OF LOCAL CHEESES	12.00

shakes & smoothies

VANILLA & STRAWBERRY MILK SHAKE	3.50
CHOCOLATE & BANANA MILK SHAKE	3.50
BANANA, RASPBERRY & ORANGE SMOOTHIE	3.50

coffee, tea & soft drinks

SELECTION OF RISHI TEAS	2.95
ICE TEA	2.95
FRESH BREWED COFFEE	2.95
HOT CHOCOLATE	2.50
COCA COLA PRODUCTS	2.50

draught beer

ROTATING HANDLE Local Seasonal offerings	5.00
MANNY'S PALE ALE (Washington) Northwest hops, premium barley, and our unique yeast give this ale a rich and complex malty middle with a snappy hop finish.	5.00
FISH TALE ORGANIC INDIA PALE (Washington) Medium-bodied beer with a rich golden color. The organic pale and crystal malts lay down a firm malt body.	5.00
ALPINE PILSNER (Washington) Golden colored, full bodied example of this popular beer. A very slight maltiness is balanced with a generous dose of noble hops, which gives this beer a wonderful hoppy aroma without making it too bitter.	5.00

bottle beer

HEINEKEN (Holland)	5.25
CORONA (Mexico)	4.75
GUINNESS STOUT (Ireland)	5.25
BUDWEISER	4.75
BUDWEISER LIGHT	4.75
COORS LIGHT	4.75
MILLER LIGHT	4.75
PYRAMID HEFEWEIZEN	5.25
RED HOOK ESB	5.00
HENRY'S PRIVATE RESERVE	5.00
KALIBER (NON ALCOHOL)	4.25

Blog

whites

	glass	bottle
Chardonnay, “Canoe Ridge” Chateau St Michelle 2008 (Washington) This Chardonnay delivers crisp apple and white grapefruit aromas and flavors with a clean, refreshing finish.		40.00
Chardonnay, Joel Gott, 2010. (California) Bright aromas of pear, melon, orange blossom, and honeysuckle. Peach and apricot round out the aromas of this Chardonnay. The mouthfeel is round on the mid-pallet and the mouthwatering, crisp acidity makes for a balanced finish.		33.00
Chardonnay, Duck Pond Cellars, 2009. (Washington) A medium Chardonnay with notes of honey, pineapple and vanilla.	7.25	25.00
Chenin Blanc/Viognier, Pine Ridge Vineyards, 2010. (California) Wonderfully crisp, elegant, fresh honeydew melon, spring flower, white peach and honeysuckle aromas soar from the glass of this luscious flavors of Anjou pear, fresh pineapple, apricot and white nectarine. A light and slightly off-dry flavor profile lasts through the delightfully refreshing, clean finish.		36.00
Reisling, Columbia Winery, 2009. (Washington) Great Riesling from the Pacific Northwest delicate, floral with hints of honeysuckle, and lemon zest. Great paired with seasonal salads, cheese and fruit platters.		27.00
Pinot Gris, “Acrobat” King Estate, 2010. (Oregon) Fresh pear, citrus, And honeydew melon, with a well balanced finish.		27.00
Sauvignon Blanc, Houge Cellars, 2010 (Washington) Classic varietal combination of tropical fruit and tangy citrus. Ripe guava, peach and apple are balanced by refreshing grapefruit, lemon-lime and grassy notes, along with a touch of vanilla. Sauvignon Blanc is a versatile food wine that pairs well with fresh oysters, seafood salads, or grilled baby artichokes with olive oil and lemon.	7.00	24.00
Pinot Gris, Pendulum Winery, 2008, (Washington) Extremely clean and fruit driven, this wine offers up aromas of fresh melon, Asian pear, vanilla flower and jasmine. Seamless and round on the palate, the flavors echo the aroma and are persistent from start to finish; driven by a clean and balanced acid profile.	7.50	27.00
Viognier, McManis Vineyards, 2010, (California) Pear and Peach are the predominant scents. However, more subtle notes of flint and honey can also be detected. The wine is viscous and full in the mouth, with good balancing acidity. The most evident flavor is that of Pear, which is joined by Peach in the soft smooth finish.		24.00
Sauvignon Blanc, Murphy Goode Winery, 2009. (California) Boasts a citrus tropical flavor profile which results in a glorious blend of texture, bright notes of grapefruit and hints of tangerine.		27.00

bubbles

	glass	bottle
Domaine Ste Michelle Brut, Non Vintage. (Washington) Bright acidity and effervesence cleanse the palate with citrus and green apple notes.	7.00	24.00

liquors

VODKA		
DRY FLY VODKA	8.00	
HANGAR ONE STRAIGHT	8.50	
HANGAR ONE KAFFIR LIME	8.50	
HANGAR ONE FRASER RIVER RASPBERRY	8.50	
ABSOLUT	8.00	
ABSOLUT MANDARIN	8.00	
GREY GOOSE	9.25	
KETEL ONE	8.50	
STOLICHNAYA	8.00	
GIN		
BEEFEATER	8.00	
BOMBAY SAPPHIRE	9.00	
TANQUERAY	8.00	
HENDRICKS	9.50	
DRY FLY GIN	8.00	

reds

	glass	bottle
Cabernet Sauvignon, Six Prong, 2009. (Washington) Deep saturated garnet color, the nose opens with aromas of maple wood, vanilla spice, dark chocolate and ripe dark cherry. The 22-month French oak maturation allows for an impressive roundness despite the big tannins.		40.00
Cabernet Sauvignon, Joel Gott, 2009. (California) Layered Aromas of blackberry and dark plumb with hints of spice, cedar and vanilla.	9.50	39.00
Malbec, “Kennedy Shaw “ Woodhouse Estates, 2008. (Washington) A fabulous unique Malbec from Washington, notes of dark cherry, blackberry, chocolate, black pepper and spice. A treat to pair with roasted meats, and grilled steaks.	9.25	38.00
Cabernet Sauvignon/Merlot blend, Apex, 2009. (Washington) The wine is quite complex with an explosive nose of cassis, leather and brown spice; fresh mint and cured meat. The palate is well-structured with good weight, yet with an impressive fruit-tannin balance and a ripe/toasty finish. Flavors of dark cherry and baking spice linger on the finish.		24.00
Grenache/Syrah/Mourvedre blend, “Austral Red” Chateau St Michelle, 2009. (Washington) This southern Rhone style blend is a lovely fusion the layers of dark fruit greet the palate and finish with a soft and supple mouth feel.	8.50	30.00
Merlot, Waterbrook, 2009. (Washington) Bright aromatics of black raspberry, clove and nutmeg swirl in the glass. The soft, juicy and plush palate presents interwoven layers of dark fruit. This easy to drink Merlot leaves you with a hint of star anise on the finish.		30.00
Merlot, “14 Hands Merlot” Chateau St Michelle 2009. (Washington) This merlot offers classic Washington aromas of blackberries, plums and black cherries. Expressive flavors of berries and cherries are joined by subtle nuances of mocha and spice. While soft and approachable, this wine maintains a firm backbone of tannins.		24.00
Pinot Noir, Eola Hills Cellars, 2010. (Oregon) Flavors include strawberries, bing cherries and cranberries. It is light bodied but with plenty to offer. Vanilla and strong tannins make up the finish.		40.00
Pinot Noir, Hinman Vineyards, 2009. (Oregon) Elegant with a delicate silky texture, bright cherry, mocha and tasty oak.	8.25	28.00
Rattlesnake Red Blend, Portteus Vineyard, 2010. (Washington) Flavors of cinnamon, pepper, licorice and roasted coffee. 29% Merlot, 23% Cabernet Sauvignon, 20% Sangiovese, 14% Petite Sirah and 14% Zinfandel.		28.00
Sangiovese, Latah Creek, 2009 (Washington) The components seen in this Washington State Sangiovese are very typical of it's Tuscan cousin with wonderful berry-like fruit flavors combine with subtle Italian herbs, nice bright red/purple color, and aromas of cherry and cassis.		24.00

Zinfandel, McManis, 2009. (California) Medium purple in color, the 2010 Zinfandel from McManis Family Vineyards, has an abundance of red berry fruit, on the nose, such as raspberry and strawberry. This classic Zinfandel has extreme flavors of red and black raspberry. The wine is round and full, vanilla, caramel and hazelnut are noticeable in the elegant finish.		24.00
---	--	-------

liquors

TEQUILA / RUM		
901 SILVER TEQUILA	9.25	
PATRON SILVER	12.00	
PATRON ANEJO	12.00	
BACARDI SILVER	7.50	
CAPTAIN MORGAN	7.50	
MEYERS ORIGINAL DARK	7.50	
WHISKEY / BOURBON / SCOTCH BLENDS		
DRY FLY WHEAT WHISKEY	9.50	
JACK DANIELS	8.00	
CROWN ROYAL	8.50	
BUSHMILLS	8.50	
JAMESON	8.50	
WOODFORD RESERVE	9.25	
KNOB CREEK	9.25	
MAKERS MARK	8.50	
CHIVAS REGAL	8.50	
CUTTY SARK	8.00	

cocktails

WASHINGTON APPLE Crown Royal, Cranberry Juice, Apple Pucker	10.00	
RBG’S BLOODY MARY Dry Fly Vodka, tomato juice, horseradish, spice & cilantro	9.50	
LONG ISLAND ICE TEA Vodka, gin, rum, tequila & cointreau	10.00	
RBG SPECIAL MARGARITA Patron Anejo Tequila, Cointreau, Fresh Limes & Blood Orange Puree	14.00	
WHISKEY LEMONADE Dry Fly Wheat Whiskey, lemonade & simple syrup	9.50	
SPARKLING PEAR SIDECAR Pear Brandy, Triple Sec, Fresh Lime Juice, Club Soda	9.50	
SPICED LIME COSMOPOLITAN Hangar One Kaffir Lime Vodka, Spicy ginger syrup, Fresh Lime Juice & simple syrup	10.50	
CLASSIC MOJITO Bacardi Silver Rum, simple syrup, lime & Fresh Mint	10.00	
RASPBERRY MOJITO Hangar One Fraser River Raspberry Vodka, Mint Leaves, Fresh Lime Juice & simple syrup	10.50	
PEAR & CRANBERRY BELLINI Sparkling Wine, Pear Nectar & Cranberry Juice	10.50	
PEACH JULEP Makers Mark Bourbon, Peach Nectar, Club Soda & Fresh Mint	9.50	
BAILEY’S CHOCOLATINI Bailey’s Irish Cream, Vodka & Godiva Chocolate Liqueur	10.00	
CHOCOLATE CREAM COFFEE Godiva Chocolate Liqueur, Bailey’s Irish Cream & Coffee Topped with whip cream & chocolate	9.50	
IRISH COFFEE Bushmills Irish Whiskey, Brown Sugar, Coffee & Topped with whip cream	9.50	
B52 COFFEE Bailey’s Irish Cream, Kahlua, Grand Marnier, Coffee & Topped with whip cream	9.50	
SINGLE MALT SCOTCH		
GLENLIVET 12 YEARS	9.50	
MCCALLEN 12 YEARS	12.00	
OBAN 14 YEARS	15.50	
COGNAC		
COURVOISIER VS	9.00	
REMY MARTIN VSOP	10.00	
HENNESSY VSOP	10.50	
CORDIALS		
KAHLUA	8.00	
DRAMBUIE	9.50	
TIA MARIA	8.50	
FRANGELICO	8.50	
SAMBUCA	8.50	
GODIVA	8.50	
GRAND MARNIER	9.50	
BAILEY’S	8.50	
AMARETTO DISARONNO	8.50	
B&B	9.25	