

UPPER CASE

SIGNATURE COCKTAILS

Single Engine \$14
Westland Single Malt, Jasmine Syrup, Fernet Branca,
Orleans Bitters

Test Pilot \$13
Tequila, Aperol, Yellow Chartreuse, Lime

Jetsetter \$12
Gin, St. Germaine, Lime, Grapefruit, Simple Syrup

Black Mountain Song \$14
Rittenhouse Rye, Brandy, Averna, Orange Bitters

The Red Barn \$13
Orange Vodka, Luxardo Cherry, Lime, Cranberry,
Simple Syrup, Cava

BEER

On Tap \$8
Georgetown Bodhizafa IPA SEATTLE, WA
Black Raven Updraft Pale Ale REDMOND, WA
Diamond Knot Lower Deck Lager MULKITEO, WA
Scuttlebutt Amber Ale EVERETT, WA

By the bottle/can

Bale Breaker Topcutter IPA YAKIMA, WA \$6
Georgetown Roger's Pilsner SEATTLE, WA \$6
Diamond Knot Tropic Island Stout MULKITEO, WA \$6
Boundary Bay Scotch Ale BELLINGHAM, WA \$6
Rainier Lager YAKIMA HOPS, WA \$6

WINE MASTER FLIGHTS

3 oz of each

Sparkling Flight \$19
Pacific Rim "White Flowers" N/V WA
Treveri Cellars Rose N/V WA
Eola Hills Brut N/V OR

Crisp White Flight \$17
Pomum "Upland Vineyard" Riesling 2015 WA
Solena Pinot Gris 2016 OR
Lobo Hills Sauvignon Blanc 2018 WA

On the Light Side Red Flight \$18
Angela Pinot Noir 2014 OR
Cana's Feast "Bricco" Red Blend 2015 OR
Gilbert Cellars "Allobroges" GSM Blend 2016 WA

Medium Bodied Red Flight \$24
Seven Hills Vineyard Merlot 2016 WA
Spring Valley Vineyards "Katherine" Cabernet Franc 2016 WA
K Vintners "Milbrandt" Syrah 2016 WA

Full Bodied Red Flight \$27
Double Canyon Cabernet Sauvignon 2015 WA
Woodward Canyon "Artist Series" Cabernet Sauvignon 2015 WA
Cote Bonneville "Carriage House" Dubrul Vineyard
Red Blend 2010 WA

BLOODY MARYS

Classic Bloody Mary \$10
Pearl Vodka, House Mix

Spicy Bloody Mary \$12
Jalapeño infused Pearl Vodka, Pickled Veggies,
Mama Lil's Peppers, House Mix

COFFEE COCKTAILS

Irish Coffee \$15
Jameson, Baileys, Caffe Vita Coffee, Whipped Cream

Mexican Coffee \$12
Tequila, Kahlua, Caffe Vita Coffee, Whipped Cream

Spanish Coffee \$12
Rum, Kahlua, Caffe Vita Coffee, Whipped Cream

Coffee Nudge \$12
Brandy, Kahlua, Caffe Vita Coffee, Whipped Cream,
Coco Powder

MIMOSA FLIGHT

3 oz of each \$12

Orange Juice, Cranberry Juice, Grapefruit Juice

SPARKLING COCKTAILS

Aperol Spritz \$11
Aperol, Cava, Orange Bitters, Splash Soda

WINE BY THE GLASS

Sparkling
Pacific Rim "White Flowers" N/V WA \$9
Treveri Cellars Rose N/V WA \$12
Eola Hills Brut N/V OR \$21

White

Milbrant Vineyards Rose 2018 WA \$10
L'Ecole No 41 Chardonnay 2017 WA \$15
Lobo Hills Sauvignon Blanc 2018 WA \$12
Solena Pinot Gris 2016 OR \$11
Pomum "Upland Vineyard" Riesling 2015 WA \$11

Red

Cana's Feast "Bricco" Red Blend 2015 OR \$11
Gilbert Cellars "Allobroges" GSM Blend 2016 WA \$14
Angela Pinot Noir 2014 OR \$15
Double Canyon Cabernet Sauvignon 2015 WA \$12
Woodward Canyon "Artist Series"
Cabernet Sauvignon 2015 WA \$18
Cote Bonneville "Carriage House" Dubrul Vineyard
Red Blend 2010 WA \$25
Seven Hills Vineyard Merlot 2016 WA \$14
Spring Valley Vineyards "Katherine"
Cabernet Franc 2016 WA \$18
K Vintners "Milbrandt" Syrah 2016 WA \$20

UPPER CASE

SNACKS

Beecher's Nut Mix ^{GF,DF,V} \$5
Lime, aleppo, sea salt

Yakimole Dip ^{GF,DF,V} \$8
Creamy sweet potato, serrano chile, lime.
Veggies or chips to dip.

Marinated Olives ^{GF,DF,V} \$8

CHEESE BOARDS

Beecher's Three Cheese Board \$14
Beecher's Cheese & Charcuterie Board \$19
Beecher's Five Cheese Board \$21
Cheesemonger's Choice Three Cheese Board \$19
Cheesemonger's Choice Five Cheese Board \$29

SOUPS & SALADS

Flagship Tomato Soup \$8
Beecher's classic

French Onion Soup \$8
Flagship, croutons

Mishima Reserve Steak Salad* \$21
Beef bavette, seasonal greens and vegetables,
Flagship Reserve cheese

Kale Chicken Caesar Salad* \$13
Garlic croutons, Flagship cheese

Aztec Trinity Salad ^{GF,DF,V} \$10
Roasted yams, black beans, corn, lime, Thai sweet
chile sauce, garlic and spices

Chicken Florentine Salad \$10
Roasted chicken breast, orzo, spinach, kalamata olives,
almonds, garlic and spices

Mixed Greens Salad ^{GF} \$11
Beecher's Flagship cheese, cranberries, pistachios,
basic vinaigrette

PLATES

Served with roasted seasonal vegetables

Mishima Reserve Butcher's Steak* ^{GF,DF} \$21
House chimichurri

Smoked Chicken Breast ^{GF,DF} \$17
Poblano relish

Wild Alaskan King Salmon* ^{GF} \$23
Lightly smoked, spiced yogurt

MAC & CHEESE

"World's Best" \$13

Mariachi \$14

Pea & Prosciutto \$15

Mac & Cheese Flight of Three \$15

GRILLED SANDWICHES

*All sandwiches are served with a small Mixed Green Salad.
Sub Flagship Tomato Soup for \$1.*

Grilled Cheese \$12
Flagship, Just Jack

Flagship \$13
Flagship, Just Jack, basil, tomato, Beecher's spread

Smoked Turkey \$13
Flagship, Just Jack, turkey, tomato, Beecher's spread

Mishima Reserve Steak Sandwich* \$17
Flagship, Marco Polo, poblano relish, avocado

Chicken & Mama Lil's \$14
Flagship, Just Jack, chicken, Mama Lil's Peppers,
Mama Lil's Mayo, arugula

Kimchi Melt \$13
Flagship, Just Jack, kimchi

COLD SANDWICHES

*All sandwiches are served with a small Mixed Green Salad.
Sub Flagship Tomato Soup for \$1.*

Smoked Turkey, Flagship, and Chutney Sandwich \$11
On brioche

Caprese Sandwich \$9
Fresh mozzarella, Roma tomato, basil, on ciabatta

GRILLED BREAKFAST SANDWICHES

Served with a side of fresh fruit.

Egg & Cheese \$12
Flagship, Just Jack, Max/Min seasoned eggs

Chicken Sausage, Egg & Cheese \$13
Flagship, Just Jack, chipotle spread, Max/Min seasoned eggs

PASTRIES FROM ESSENTIAL BAKERY

Muffins, Scones, Croissants \$3

Bars, Banana Bread \$4

Coconut Macaroon \$3

COFFEE & ESPRESSO

Full menu available. Ask your server.

GF - Gluten Free, DF - Dairy Free, V - Vegan

*Consuming raw or under-cooked meat, eggs, shellfish and/or fish may increase your risk of food-borne illness.