

BIN (NO)

20

WINE BAR &
RESTAURANT

STARTERS

Crab Cakes	10
Grilled and served with Asian slaw and red pepper aioli.	
Scallops*	12
Pan seared and served with shitake cream sauce, crisp prosciutto and grilled bread.	
Calamari	8
Fried and served with lemon dill aioli and Creole remoulade dipping sauces.	
Seasonal Fruit and Cheese Plate	11
Chef's selection of fresh fruit, cheeses and grilled toast points.	
Bin 20 Sampler	12
Fried oyster with greens and citrus mojo, pan-seared scallop with shitake cream sauce, crab cake with red pepper aioli, and bruchetta with garlic toast points.	

SOUPS AND SALADS

French Onion Soup	6
Caramelized Walla Walla sweet onions, Gruyère and sherry.	
Bin 20 Wedge Salad	7
Iceberg wedge, crisp prosciutto, balsamic glaze and sherry-bleu vinaigrette.	
Cobb Salad	13
Chicken breast, spring greens, fried prosciutto, hard boiled eggs, sliced avocado, teardrop tomatoes, blue cheese crumbles and red wine vinaigrette.	
Heirloom Tomato and Buffalo Mozzarella Salad	8
Served with thin sliced fresh basil and balsamic glaze.	
Goat Cheese Salad	7
Goat cheese coated with sugar and caramelized, spring greens, radish, hazelnuts and blueberry vinaigrette.	

FRESH SHELLFISH & SEAFOOD

Add a dinner salad for \$4.00.

Sun-Dried Tomato Prawn and Scallop Linguine	26
Pan seared and tossed in sun-dried tomato cream sauce.	
Alaskan Halibut*	28
Pan roasted and served with roasted garlic quinoa, fresh seasonal vegetables, red crab and beurre blanc sauce.	
Ahi Tuna*	25
Pan seared and coriander crusted, served with avocado wasabi cream, jasmine rice and fresh seasonal vegetables. Served rare.	

ENTRÉES

All entrees are served with fresh seasonal vegetables and a choice of garlic mashed potatoes, wild mushroom risotto or roasted garlic quinoa. Add a dinner salad for \$4.00.

Filet Mignon*	31	14 oz. Ribeye Steak*	32
12 oz. New York Steak*	32	Choice of the following sauces: Bernaise, Cabernet Demi Glace, Whiskey Demi Glace or Peppercorn. Add bleu cheese or sautéed mushrooms and onions to any steak order for 2.00	

Steak Diane*	32
Two pan-seared 4 oz. filet mignons with Dijon mushroom cream sauce.	
Artichoke Chicken*	23
Pan seared breast, served with artichoke and shitake mushroom cream sauce.	
Balsamic Marinated Portabella Mushroom	18
Pan roasted with roasted garlic quinoa.	
Red's Burger*	single 8 double 10
1/3 lb. all beef patty served with lettuce, tomato, cheese, onion, pickles and Red's signature sauce. Served with homemade Yukon potato fries.	
Bin 20 Club	14
Triple decker with sourdough, turkey, ham, bacon, Swiss cheese, avocado, leaf lettuce and tomato. Served with fresh cut French fries.	

Consuming raw or under-cooked meat, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness especially in children or people with certain medical conditions.

	Glass	Bottle
WHITE WINES		
Pacific Rim Sweet Riesling – Columbia Valley, WA Moderately sweet with flavors of pineapple and peach.	7	26
Chateau Ste Michelle Riesling – Columbia Valley, WA A refreshing, off-dry Riesling delivers a sweet lime and peach character with subtle mineral notes.	7	26
Chateau Ste Michelle Pinot Gris – Columbia Valley, WA Offers flavors of pear, fig, and a hint of spice.	7	26
Thurston Wolfe PGV – Horse Heaven Hills, WA Blend of Pinot Gris and Viognier known for its white peach, tropical fruit, jasmine and orange aromas.	8	31
Fidelitas Semillon – Red Mountain, WA Opens with aromas of bright citrus accompanied by lush tropical fruit tones and a touch of minerality. Finishes with fresh lemon, orange zest and pineapple notes.	9	35
Waterbrook Chardonnay – Columbia Valley, WA Fragrance of pineapple and mango with flavors of dried apricots and toast.	8	31
Terra Blanca Arch Terrace Riesling – Columbia Valley, WA Inviting aromas of pear and citrus lead to flavors of tart pear and lemon, with notes of minerality on the palate.		29
Barnard Griffin Chardonnay – Columbia Valley, WA Beautifully focused flavors of orange, pear, white peach, and delicate nectarine mingle with pleasant oak accents.		36
L'Ecole Chardonnay – Columbia Valley, WA Offers an enticing mix of tropical fruit, fresh apples, and old world characters of flint and slate.		39
Gordon Brothers Chardonnay – Columbia Valley, WA Delivers aromas of pineapple and toffee and presents flavors of pear, golden delicious apple, citrus zest, and cloves.		36

	Glass	Bottle
RED WINES		
Primarius Pinot Noir – Willamette Valley, OR A wonderfully aromatic wine featuring raspberry, rhubarb, clove, vanilla and tomato leaf with flavors of strawberry and rhubarb.	10	38
Fidelitas M100 Red – Red Mountain, WA A blend offering dark chocolate, cassis, vanilla and spice flavors.	10	38
Thurston Wolfe Zinfandel – Horse Heaven Hills, WA A rich full bodied wine with aromas of raspberry, strawberry and white pepper, complemented by oak spice, vanilla and clove.	10	38
Three Rivers Merlot – Walla Walla Valley, WA Full bodied with bright fruit notes of huckleberry, Bing cherry and raspberry, with hints of cedar and sweet spices.	10	36
Barnard Griffin Merlot – Columbia Valley, WA A dense and complex wine with flavors of cherry plum and red currant fruit shaded by licorice and appealing earthy accents.	10	36
Snoqualmie Syrah – Columbia Valley, WA Rich black fruit aromas of blackberry and blueberry mingle with herbal, smoky tones.	7	26
Gordon Brothers Syrah – Columbia Valley, WA Opens with aromas of olive, cocoa powder, and tea with hints of lavender with flavors of cranberry, currants and black licorice.	10	38
Terra Blanca Arch Terrace Cabernet Sauvignon – Red Mountain, WA A wonderful bouquet of red raspberry, red current, cedar and orange marmalade with bright fruit flavors.	10	36
Dunham Three Legged Red – Columbia Valley, WA This wine brings aromas of cherry and strawberries with cocoa and sweet spice, and delivers chocolate and darker fruit flavors on the palate.		39
Long Shadows Nine Hats Red – Columbia Valley, WA Big and juicy with flavors of dark cherry, plum, cedar, toast, saddle leather, cigar smoke, and espresso.		54
Terra Blanca Arch Terrace Malbec – Columbia Valley, WA Delicate scents of ripe cherry, raspberry and a faint hint of white pepper leads to a concentrated palate of candied raspberry and boysenberry.		56
L'Ecole Merlot – Columbia Valley, WA Rich with enticing aromas of plum, nutmeg, and clove with robust flavors of black cherry, blackberry and spice.		49
Columbia Crest Grand Estates Cabernet Sauvignon – Columbia Valley, WA Exhibiting big, bold flavors of black cherry, plum, and spice on the mid-palate which are complemented by smooth tannins on the finish.		30
Fidelitas Cabernet Sauvignon – Red Mountain, WA Offers plum, black current and green pepper aromas, with flavors of black fruit, cedar and herbal accents.		58

	Glass	Bottle
SPARKLING WINES		
Domaine Ste Michelle Blanc de Noir – Columbia Valley, WA A medium dry wine with aromas and flavors of spicy ripe raspberry and strawberry.		28
Argyle Brut – Dundee Hills, OR Full aromas of creamy vanilla, poached pear and fresh sourdough with flavors of ripe guava, pear, lemon, toast and honeysuckle.		62

LION'S LIBATIONS

VODKA

Café Martini	7.75
Stolichnaya Vanil Vodka, Patrón XO Café Liqueur and half & half.	
Strawberry Cran Lemonade	7.25
Svedka Vodka mixed with lemonade, cranberry juice and fresh strawberries.	

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Strawberry Apple Martini	7.25
Tanqueray Gin and DeKuyper Sour Apple Pucker shaken with fresh lime juice and fresh strawberries.	
Cucumber Collins	8.00
Hendrick's Gin and fresh lemon juice muddled with cucumbers and mint.	

WHISKEY

Jack's Honey Ginger	7.50
Jack Daniel's® Tennessee Honey Whiskey and fresh lime juice topped with ginger ale.	
Spiced Wood	8.00
Woodford Reserve Bourbon, ginger simple syrup, fresh lime juice and freshly squeezed orange juice.	

TEQUILA

Blood Orange Margarita	8.00
Milagro Silver Tequila, Solerno Blood Orange Liqueur and Finest Call Margarita.	
Black Raspberry Margarita	8.00
1800 Silver Tequila, Chambord Black Raspberry Liqueur and Finest Call Margarita.	

RUM

Tiki Punch	7.25
Kraken Black Spiced Rum, orange juice, pineapple juice, fresh lime juice and a dash of grenadine.	
Coconut Cooler	7.25
Don Q Coconut Rum, orange juice and fresh lime juice topped with soda water.	

DRAFT BEERS

Ask your Server about the rotating taps

MICROBREWS

Red Lion 20th Ave. Amber	4.00	Alaskan Amber	4.00	Guinness Draught	4.50
Redhook IPA	4.00	Sam Adams Boston Lager	4.75	Widmer Hefeweizen	4.75

DOMESTIC

Bud Light	3.50	Coors Light	4.25	Sam Adams	4.50
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BOTTLED BEERS

IMPORTS

Heineken	4.00	Corona	4.50	Kokanee	4.00
Modelo	4.50				

DOMESTIC

MGD	3.75	Coors Light	3.75	Miller Light	3.75
Budweiser	3.75	Bud Light	3.75	Michelob Ultra	3.75

MALTERNATIVE

Smirnoff Ice	4.50	NON-ALCOHOLIC		GLUTEN-FREE	
		St. Pauli N.A.	4.00	Omission Lager	4.75