

# ALL DAY MENU

## SMALL PLATES

*Snacks just for you or for the table.*

### Truffle Infused Popcorn \$5

Black truffle oil and Jacobson sea salt

### Crispy Onion rings \$6

Chipotle crema

### Deviled Egg Trio \$6

Sriracha-glazed bacon and aged white cheddar crumbles

### Chips and Ale Dip \$7

House-made potato chips and Fish Tale ale cheese dip

### Buttermilk Ranch Chicken Wings \$12

Served with a tangy herb dipping sauce

### Avocado Toast \$10

Crushed avocado, radish and green onion

### Roasted Veggie Hummus \$11

Roasted beet and carrot hummus with vegetables and grilled flatbread

### Charcuterie Board \$16

Beecher's No Woman Cheddar and Flagship Cheddar, Olli Smoked Salami and Calabrese Salami, Marcona almonds, diced fruit, honeycomb and grilled bread

### RL Mini Sliders

3 RL Beef Patties – beef, cheese, sliced red onion, tomato, lettuce \$13

3 Crab Cake Patties – lump crab, crunchy slaw, aioli, tomato \$15

### Street Tacos 3 for \$12

Served with pickled veggies and house-made tomatillo salsa

*Pork Carnitas with Red Onion*

*Crispy Halibut with Slaw and Chipotle Crema*

*Chicken Adobo with Avocado*

*Beef Chorizo and Potato with Cilantro*

### Grown Up Mac & Cheese \$12

Cavatappi noodles, smoked gouda, cheddar, béchamel, beer syrup

*Add grilled chicken \$6*

### Clam Chowder \$6 cup / \$10 bowl

Clams, cream, pancetta, fingerling potatoes, fennel and served with grilled bread

### Caprese Flatbread \$11

Tomatoes, pesto, fresh mozzarella, basil, extra virgin olive oil, aged balsamic

### Pulled Pork Flatbread \$12

Pulled pork, BBQ, cheddar, pickled red onions, roasted tomatoes and scallions

## SALADS

*Add protein to any of our salads:*

*Grilled Chicken Breast \$6, Grilled Salmon \$9*

### Washington Pear and Apple \$9

Spring mix, diced apples and pears, sliced candied almonds, dried cranberries, lemon vinaigrette

### Strawberry Basil Salad \$11

Arugula, strawberries, goat cheese, basil, orange blossom balsamic vinaigrette

### Classic Caesar \$9

Romaine hearts, Caesar dressing, anchovy caper garlic dust, croutons, parmesan, anchovies

## SIDES

### French Fries \$4

### Sweet Potato Fries \$5

### Roasted Veggies \$7

## LARGE PLATES

*Good for one, but great for sharing.*

### RL Ultimate Burger \$15

1/2 lb. beef burger, cheddar cheese, lettuce, tomato, red onion, dill pickle and fries

*Add pepper bacon \$1.50*

### Epic Mac n' Cheese Bacon Burger \$17

1/2 lb. beef burger, creamy bacon mac 'n cheese, cheddar cheese and pepper bacon and served with dill pickle and french fries.

### The Meltdown \$12

Sourdough grilled cheese sandwich with tomato bisque

### Buffalo Chicken Sandwich \$15

Buffalo chicken, blue cheese spread, tomato, shaved celery, carrots and ranch chips

### Fish & Chips \$21

Fish Tale Ale-battered halibut served with coleslaw and fries

### Roasted Tomato and Olive Rigatoni \$15

Rigatoni, roasted tomatoes, garlic, kalamata olives, basil, Parmesan

### PNW Salmon \$26

Marinated and grilled wild salmon, hazelnut gremolata, roasted fingerlings and asparagus

### Roasted Chicken \$20

Roasted chicken, farro, asparagus and blistered tomatoes

### Bistro Steak \$22

8 oz. C.A.B. flank steak, roasted fingerling potatoes, asparagus, herb compound butter

### Seasonal Quiche \$11

Served with arugula salad

## SWEET TREATS

*Sweeties \$14 for flight or \$4 each*

### Peanut Butter Chocolate

### S'mores

### Huckleberry Crumb

### Strawberry Lemon

### Red Velvet Fritters \$7

Powdered sugar, cream cheese icing, vanilla sea salt

### WA Cookie Skillet \$5

A cookie packed with hazelnuts, chocolate and cherries, served warm

### Seasonal Fruit Crisp \$7

Seasonal fruit, oat crumb topping and vanilla ice cream