

THE  
**CALCUTTA**  
GRILL

## APPETIZERS

**Vietnamese Style Chicken Wings** 10 / 18  
*sesame seeds, cilantro, lime - half order (6), full order (12)*

**Warm Spinach Artichoke Dip** 14  
*togarashi seasoned corn chips, crudite*

**Olive Oil Poached Pacific Octopus** 17  
*smoked paprika, lemon-garlic broth, confit tomato, bell peppers, sweet basil*

**Soup of the Day** 7 / 10  
*cup or bowl*

**Olive Tapenade** 12  
*imported olives, sea salt-garlic crostini, caperberry*

**Oki Potato Chips** 8  
*served with caramelized onion dip*

## SALADS

*add to any salad: chicken, shrimp, tempura fried black cod, or tofu 8*

**Lacinato Kale Salad** 14  
*dried cranberries, spiced pecans, radish, smoked blood orange vinaigrette*

**PNW Steak Salad\*** 21  
*four ounces of sliced Royal Ranch Flat Iron Steak, romaine & little gem lettuce, toasted hazelnuts, fresh marionberries, brown sugar-bacon vinaigrette*

**Roasted Baby Beets & Burrata Salad** 15  
*blistered shishito peppers, chipotle-lime vinaigrette, micro basil*

**Classic Caesar Salad** 12  
*romaine lettuce, sourdough croutons, aged parmesan, lemon-garlic vinaigrette*

## *Signature* ENTRÉES

**Cajun Penne Pasta** 27  
*grilled chicken, shrimp, onion, tomato, spinach, cajun cream sauce, aged parmesan*

**Steak Frites\*** 35  
*eight ounces of sliced Royal Ranch Flat Iron Steak, fries, smoked chimichurri*

**General Tso's Chickpeas** 24  
*forbidden black rice pilaf, broccolini, bell peppers, scallions, toasted sesame seeds*

**Street Tacos** 21  
*choice of blackened fish or tofu, cilantro, shredded romaine, scallions, chipotle-lime crema in two flour tortillas served with hatch chili ranch beans*

**Tempura Battered Black Cod\*** 33  
*sesame rice noodles, sweet & spicy peppers, wild mushrooms, green onion, lemon*

## SANDWICHES

*add to any sandwich: fries, petite caesar salad, petite kale salad or cup of soup 3*

**Calcutta Burger\*** 18  
*½ pound country natural beef, bacon, lettuce, tomato, onion, cheddar, remoulade, brioche bun*

**French Dip** 19  
*prime rib, horseradish crème, Beecher's white cheddar, toasted baguette, au jus*

**Rare Seared Ahi Tuna Sandwich\*** 18  
*wasabi aioli, ginger slaw, brioche bun*

**Grilled Chicken Pesto Club** 17  
*garlic pepita pesto, bacon, lettuce, tomato, mozzarella cheese, Macrina Giuseppe Bread*

**Pork Banh Mi** 17  
*smoked pulled pork, house pickles, shredded carrots, scallions, cilantro, jalapeños, kewpie style aioli, Macrina Bui Bun*

*Gluten free bun available upon request • \$3 split plate charge*

*\*consuming raw or undercooked meat, seafood, shellfish, or eggs may increase risk of foodborne illnesses*

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**BEER**

**CAN 16oz**

Budweiser 6

Bud Light 6

Michelob Ultra 6

**DRAFT**

Coors Light 6.5

Goose Ridge Orchards Apple Pear Cider 6.5

Mac & Jack's Amber Ale 8

Pyramid Hefeweizen 8

Manny's Pale Ale 8

Deschutes Black Butte Porter 8

Deschutes Fresh Squeezed IPA 8

Elysian Space Dust 8

Elysian Contact Haze IPA 8

Elysian The Immortal IPA 8

Stella Artois 8

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**FEATURED COCKTAILS**

**Prosecco Margarita 12**

*salted rim & everything you love about a margarita on the rocks, topped with Chloe Prosecco*

**Blushing Whiskey Sour 12**

*Bushmills Irish Whiskey, housemade lemon simple syrup, marionberries, served on the rocks*

**Cuban Peach 12**

*simple & refreshing white rum, peach schnapps, lime juice, served up with a sprig of mint*

**Old Flame 12**

*gin, sweet vermouth, campari, with a splash of orange to offset the bitter flavor of an "Old Flame"*

**Irish Coffee 12.5**

*fresh coffee, Bailey's, Jameson, whip cream*

**Vanilla White Russian 12**

*fresh coffee, Kahlua, vanilla vodka, splash of cream*

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**WINE** *by the glass*

**SPARKLING**

Chloe Prosecco 12

*Italy*

Gruet "Domaine Saint Vincent" Brut Rose 12

*NM*

**WHITE**

H3, Sauvignon Blanc 12

*Horse Heaven Hills*

Sparkman Cellars, Apparition Roussanne 14

*Yakima Valley, WA*

Chateau Ste Michelle, Riesling 12

*Columbia Valley, WA*

**RED**

Benton Lane Pinot Noir 14

*Willamette Valley, OR*

Waterbrook, Malbec 13

*Columbia Valley, WA*

Mark Ryan "Lu & Oly" Red Blend 14

*Woodinville, WA*

Heritage by Browne Cabernet 15

*Columbia Valley, WA*

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**HOUSE WINES 12**

Rose

Pinot Gris

Chardonnay

Cabernet

Merlot

Syrah

*\*wines by the bottle available upon request*

