

THE CALCUTTA

GRILL

LUNCH

11:30 AM to 3:00 PM

SMALL PLATES

Jumbo Chicken Wings	14	28
choice of Vietnamese sticky sauce, traditional buffalo with bleu cheese or Caribbean dry jerk rub with pickapeppa aioli		
Garlic-Parmesan Fries	18	
roasted garlic, reggiano parmesan, rosemary, sage, sea salt, remoulade		
Shichimi Togarashi Squid	22	
seasoned flour, shishito peppers, grilled lime, cilantro-sesame aioli		
Carne Asada Tacos	23	
hanger steak, mojo, salsa, sour cream, queso fresco, white corn tortillas, micro cilantro, lime		
Burrata with Grilled Peaches	25	
heirloom tomatoes, herb salad, aged balsamic, cold pressed olive oil, sea salt, grilled focaccia		
Manila Clams	26	
chardonnay, pepperoni xo, charred shallots, micro sorrel, Macrina Bakery's rustic baguette		
Dungeness Crab Salad Dip	36	
kewpie mayonnaise, freeze-dried corn, green onions, pickled mustard seeds, togarashi spiced kettle chips		

FROM THE KETTLE

Smoked Salmon & Corn Chowder	10	18
Old bay, chives, oyster crackers		
Chili Con Carne	9	17
Walla Walla Sweets, Tillamook cheddar		
Soup of the Day	7	14
Selection varies		

STARTER SALADS

Strawberry & Goat Cheese Salad	11	17
Little gem, frisee, lola rosa, cucumber, roasted olives, hearts of palm, prosciutto crisp, pine nuts, local honey-tarragon vinaigrette		
Classic Caesar	10	16
hearts of romaine, parmesan, rustic croutons, classic dressing, lemon		

***Add to Any Salad** (*Grilled or Blackened*)

Chicken Breast	10
Creative King Salmon (4 oz)	21
Jumbo Prawns (5)	16
Thomas Cattle Hanger Steak	18

SIGNATURE SALADS

Grilled Chicken Cobb	29
romaine, hard-boiled egg, peppered bacon, cherry tomatoes, Oregon blue cheese, avocado, balsamic vinaigrette	
Salted Watermelon Steak Salad	38
Grilled Thomas Cattle Angus hanger steak, arugula, pickled red onions, shaved murcia al vino, marcona almonds, smoky Dijon dressing	
King Salmon Teriyaki Salad Bowl	36
teriyaki glaze, field greens, bamboo infused jade sticky rice, edamame, crunchy chickpeas, micro greens & sesame seeds	

BURGERS & SANDWICHES

Served with choice of fries, house salad, cup of soup

King Salmon BLT	29
Herb crusted, peppered bacon, iceberg lettuce, heirloom tomatoes, remoulade, Macrina's rye bread, gherkins	
Painted Hills Pub House Burger	27
Ground chuck, peppered bacon, Beecher's flagship, sweet onion-cabernet jam, butter lettuce, heirloom tomato, Macrina's sesame brioche, dill pickle	
Turkey & Avocado Club	26
peppered bacon, butter lettuce, heirloom tomatoes, hatch pepper mayo, Monterey jack, honey wheat bread, gherkin	
Smoked Prime Rib Dip	27
Caramelized onions, Swiss, horseradish cream, Macrina's rustic potato roll, savory jus, gherkin	
Southern Fried Chicken Sandwich	26
buttermilk battered, Nashville hot mayonnaise, slaw, apple cider gastrique, ciabatta roll, dill pickle	
Black Bean & Quinoa Burger	24
Hatch pepper mayo, avocado, Monterey jack, butter lettuce, heirloom tomato, Macrina's sesame brioche, crispy tortilla strips, cherry pepper	

**GF bread or bun available on request*

ANYTIME FAVORITES

Capellini Pomodoro	26
fresh tomatoes, tomato sauce, extra virgin olive oil, basil, oregano, garlic, grilled focaccia	
Vegan Thai Red Curry with Tofu	28
rice noodles, mango, bell peppers, snap peas, vegan red curry paste, coconut milk, bean sprouts & pea vines	
Pacific Cod & Chips	29
local lager battered, quick fried, served with tartar sauce, Cole slaw, lemon	
Cajun Penne Pasta	32
Grilled chicken, prawns, onion, tomato, spinach, Cajun cream sauce, aged parmesan	
Kimchi Mac N Cheese Skillet	32
gochujang glazed pork belly, Beecher's flagship-panko crust, micro cilantro	

BRUNCH IN THE GRILL

Grilled Avocado Toast	25
sesame baguette, poached eggs, za'tar oil, frisee-radish salad, crunchy garbanzos, citrus—cilantro vinaigrette	
Southern Fried Chicken & Waffles	29
buttermilk battered chicken breast quick fried served with spicy honey butter sauce & candied pecans	
Eggs in Purgatory	28
guanciale, poached eggs, spicy tomato sauce, micro salad, grilled bread served with frisee salad, cilantro vinaigrette	
Hanger Steak & Eggs	32
Two eggs any style, served with toast, savory au jus, herbs. Served with a choice of a cup of fruit or home fried potatoes	

Kitchen Service Charge (taxable per Washington State Law)

ly. Note: None of the service charge is distributed to servers, bartenders or hosts

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase the risk of foodborne illness