

THE CALCUTTA GRILL

BRUNCH
10:00 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, butter lettuce, 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, tomato, Macrina's sesame brioche, dill pickle	
Black Bean & Quinoa Burger	24
Hatch pepper mayo, avocado, Monterey jack, butter lettuce, vine ripe tomato, Macrina's sesame brioche, crispy tortilla strips, cherry pepper	

**GF bread or bun available on request*

ANYTIME FAVORITES

Vegan Thai Red Curry with Tofu	28
rice noodles, mango, bell peppers, snap peas, vegan red curry paste, coconut milk, bean sprouts & pea vines	
Cajun Penne Pasta	32
Grilled chicken, prawns, onion, tomato, spinach, Cajun cream sauce, aged parmesan	
Pacific Cod & Chips	29
local lager battered, quick fried, served with tartar sauce, Cole slaw, lemon	

BRUNCH IN THE GRILL

Grilled Avocado Toast	25
sesame baguette, poached eggs, za'tar oil, frisee-radish salad, crunchy garbanzos, citrus—cilantro vinaigrette	
Eggs in Purgatory	28
guanciale, poached eggs, spicy tomato sauce, micro salad, grilled bread served with frisee salad, cilantro vinaigrette	
Thick Sliced French Toast	28
Macrina's brioche, egg dipped. Served with whipped butter, warm maple syrup, choice of carver ham or peppered bacon	
Classic Eggs Benedict	28
Carver ham, English muffin, hollandaise. Served with a cup of fruit or home fried potatoes	
Southern Fried Chicken & Waffles	29
buttermilk battered chicken breast quick fried served with spicy honey butter sauce & candied pecans	
Smoked Salmon Hash	31
Potatoes, smoked paprika, peppers, sweet onions, baby kale, San Juan Island black truffle sea salt, poached eggs. Served with toast & jam	
Hanger Steak & Eggs	32
Two eggs any style, served with toast, savory au jus, herbs. Served with toast, jam a choice of a cup of fruit or home fried potatoes	
Dungeness Crab Omelet	36
3 eggs, chervil, chives, wild mushrooms, drunken goat cheese, crème fraiche. Served with toast, jam a cup of fruit or home fried potatoes.	
*Add a Basket of Warm Scones (3 ea)	6
Served with butter & jam	

All Food & Beverage purchases are subject to a 1.6% Kitchen Service Charge (taxable per Washington State Law)
100% of the service charge will be paid to our hourly cooks & Dishwashers only. Note: None of the service charge is distributed to servers, bartenders or hosts
An auto-gratuity of 24% will be included for parties of 6 or more

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