

THE CALCUTTA

GRILL

BRUNCH / LUNCH

SATURDAYS 11:30 TO 4:00 / SUNDAYS 10:00 AM to 4:00 PM

SMALL PLATES

Jumbo Chicken Wings	12	24
choice of traditional buffalo with bleu cheese, bourbon-teriyaki with charred aioli, southwestern dry rub with avocado-ranch		
Garlic-Parmesan Fries	14	
roasted garlic, reggiano parmesan, rosemary, sage, sea salt, remoulade		
Roasted Grape & Olive Bruschetta	21	
whipped feta, parsley infused cold pressed olive oil, pine nuts, grilled Macrina's seeded baguette		
Fried Brussels Sprouts	18	
guajillo chili-maple glaze, crunchy pecan muesli		
Achiote Carnitas Tacos	23	
slow roasted pork shoulder, black bean puree, cilantro, queso fresco, aji dulce pepper sauce		
Steamed Manila Clams with Miso Broth	26	
Chinese sausage, shallot, garlic, green onion, red miso broth		

FROM THE KETTLE

Smoked Salmon & Corn Chowder	8	16
Old bay, Oyster Crackers, Chives		
French Onion Soup	15	
caramelized onions, beef broth, rustic crouton, gruyere		

STARTER SALADS

Honey Crisp Apple & Pomegranate	11	17
mixed greens, toasted hazelnuts, Beecher's Flagship, pomegranate-champagne vinaigrette		
Classic Caesar	10	16
hearts of romaine, parmesan, rustic croutons, classic dressing, lemon		
<i>*Add to Any Salad (Grilled or Blackened)</i>		
Chicken Breast (7 oz)		12
Jumbo Prawns (5 ea)		16
Hanger Steak (6 oz)		18
Filet of Creative King Salmon (4 oz)		21

SIGNATURE SALADS

Grilled Chicken Cobb	29	
hearts of romaine, hard-boiled egg, peppered bacon, cherry tomatoes, Oregon blue cheese, avocado, roasted garlic-balsamic vinaigrette		
Grilled Steak & Roasted Beets	37	
idiazabal cheese, watercress, blood oranges, pickled onion, toasted pepitas, oregano-mint vinaigrette		
Wilted Spinach & Seared Sea Scallops	39	
fennel, pears, pickled cranberries, candied pecans, cranberry-poppy seed vinaigrette		

BURGERS & SANDWICHES

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

Grilled Pear & Roast Turkey Melt	24	
prosciutto, fontina, sage aioli, Macrina Giuseppe bread, cherry pepper		
Black Bean & Quinoa Burger	22	
Hatch pepper mayo, avocado, Monterey jack, butter lettuce, vine ripe tomato, Macrina's sesame brioche, crispy tortilla strips, cherry pepper		
Painted Hills Pub House Burger	26	
ground chuck, peppered bacon, Beecher's flagship, sweet onion-cabernet jam, butter lettuce, vine ripe tomato, Macrina's sesame brioche, dill pickle		
King Salmon BLT	28	
herb crusted, peppered bacon, iceberg lettuce, vine ripe tomatoes, remoulade, Macrina's rye bread, gherkins		

**GF bread or bun available on request*

ANYTIME FAVORITES

Pacific Cod & Chips	29	
three piece, lager beer battered, quick fried, served with tartar sauce, Cole slaw, lemon		
Vegan Thai Red Curry with Tofu	26	
rice noodles, mango, bell peppers, snap peas, vegan red curry paste, coconut milk, basil, bean sprouts & pea vines.		
Cajun Penne Pasta	32	
grilled chicken, prawns, onion, bell peppers, tomato, spinach, Cajun cream sauce, aged parmesan, grilled focaccia		

BRUNCH IN THE GRILL

Maple-Black Pepper Sausage Sandwich	24	
Tillamook Cheddar, fried egg, bacon-onion jam, brioche roll served with a cup of fruit or home fried potatoes		
Cream Biscuits & Gravy	27	
sausage gravy, house-made pork sausage patty, poached eggs. served with a cup of fruit or home fried potatoes		
Thick Sliced French Toast	28	
Macrina's brioche, egg dipped. Served with whipped butter, warm maple syrup, choice of carver ham or peppered bacon		
Shrimp & Grits	29	
corn grits, creole butter, chardonnay, cream, andouille sausage, green onions, poached eggs		
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		
Classic Eggs Benedict	28	
carver ham, English muffin, hollandaise. Served with a cup of fruit or home fried potatoes		
Hanger Steak & Eggs	32	
two eggs any style, savory au jus, mixed herbs. Served with toast, jam a choice of a cup of fruit or home fried potatoes		
<i>*Add a Basket of Warm Scones (3 ea) with butter & jam</i> 6		

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

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