



BRUNCH / LUNCH

SATURDAY & SUNDAY FROM 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	12	18
roasted garlic, reggiano parmesan, rosemary, sage, sea salt, remoulade		
Calamari Fritti		24
semolina crusted, buttermilk, lemon, fried parsley, roasted garlic aioli		
Grilled Mahi-Mahi Taco		26
cabbage slaw, spicy pineapple salsa, cilantro dressing, micro cilantro, lime, white corn tortilla		
Prosciutto & Melon with Burrata		27
baby arugula, pine nuts, shaved parmesan, balsamic glaze, cold pressed olive oil, sea salt, grilled focaccia		
Steamed Manila Clams	29	
chardonnay, lemon, herbs, roasted fennel butter, Macrina Bakery's rustic baguette		

FROM THE KETTLE

Smoked Salmon & Corn Chowder	10	18
Old bay, Oyster Crackers, Chives		
Soup of the Day	8	14
selection varies		

STARTER SALADS

Raspberry & Goat Cheese Salad	11	17
mixed greens, herbed goat cheese truffles, hearts of palm, spiced pecans, black truffle-raspberry vinaigrette		
Classic Caesar	10	16
hearts of romaine, parmesan, rustic croutons, classic dressing, lemon		
<i>*Add to Any Salad (Grilled or Blackened)</i>		
Mary's Organic Chicken Breast (7 oz)		12
Steelhead Fillet (4 oz)		16
Jumbo Prawns (5 ea)		16
Hanger Steak (6 oz)		18

SIGNATURE SALADS

Grilled Chicken Cobb		29
hearts of romaine, hard-boiled egg, peppered bacon, cherry tomatoes, Oregon blue cheese, avocado, roasted garlic-balsamic vinaigrette		
Salted Watermelon & Steak		38
arugula, pickled red onions, drunken goat cheese, marcona almonds, honey-tarragon vinaigrette		
Sesame Seared Ahi Tuna		34
arugula, spinach, cabbage, rice stick noodles, mango, bell peppers, snap peas, cucumber, green onions, Thai chili, herb salad, cashews, sesame dressing, grilled lime		

BURGERS & SANDWICHES

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

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	
Turkey & Avocado Club	26
peppered bacon, butter lettuce, heirloom tomatoes, hatch pepper mayo, Monterey jack, organic wheat bread, gherkin	
Blackened Steelhead Sandwich	26
remoulade, arugula, pickled onion, bibb lettuce, Macrina's ciabatta roll, cherry pepper	
Painted Hills Pub House Burger	27
ground chuck, peppered bacon, Beecher's flagship, sweet onion-cabernet jam, butter lettuce, vine ripe tomato, Macrina's sesame brioche, dill pickle	

**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	28
rice noodles, mango, bell peppers, snap peas, vegan red curry paste, coconut milk, basil, bean sprouts & pea vines.	
<i>*Add Grilled Chicken 12 or Grilled Prawns (5ea) 16</i>	
Cajun Penne Pasta	33
grilled chicken, prawns, onion, bell peppers, tomato, spinach, Cajun cream sauce, aged parmesan, grilled focaccia	

BRUNCH IN THE GRILL

Monte Cristo Sandwich	27
egg dipped thick sliced brioche, turkey, carver ham, Swiss, served with strawberry-rhubarb jam, a cup of fruit or home fried potatoes	
Egg White Frittata	29
spinach, summer squash, cherry tomatoes, onion, bell peppers, roasted garlic, fontina. Served with a choice of a cup of fruit or home fried potatoes	
Short Stack & Eggs	29
three buttermilk pancakes, two cage free eggs any style. Served with whipped butter, warm maple syrup, choice of carver ham or peppered bacon	
<i>*Add Blueberries 5</i>	
Classic Eggs Benedict	28
carver ham, English muffin, hollandaise. Served with a cup of fruit or home fried potatoes	
Smoked Salmon Hash	32
potatoes, smoked paprika, peppers, sweet onions, baby kale, San Juan Island black truffle sea salt, poached eggs. Served with toast & jam	
Hanger Steak & Eggs	36
two eggs any style, savory au jus, mixed herbs. Served with a choice of a cup of fruit or home fried potatoes, toast & jam	
<i>*Add a Basket of Warm Scones (3 ea) with butter & jam</i>	

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 to parties of 6 or more
**Consuming raw or undercooked meats, seafood, shellfish or eggs may increase the risk of foodborne illness*