

eighteen15

BEVERAGE | FOOD

MAINS

GARLIC PARMESAN FRIES with chipotle fry sauce	12
TRADITIONAL HUMMUS toasted pita & fresh vegetable crudité	14
JUMBO BAVARIAN PRETZEL stone ground mustard & garlic butter	14
OVEN BAKED WINGS with choice of buffalo or BBQ sauce, served with cucumbers/tomatoes and bleu cheese dill dressing	14
BLACKENED NORTHWEST SALMON CAESAR SALAD* romaine lettuce tossed with grated parmesan, Caesar dressing & garlic croutons	21
COLD SMOKED SALMON WRAP* cold smoked salmon in a flour tortilla with dill cream cheese, brown sugar onions, shredded romaine roma tomatoes, cucumbers, and ranch dressing. Served with side of garlic fries.	18
RAJUN CAJUN CHICKEN SANDWICH* pan seared boneless chicken breast dressed in cajun spices, topped with melted provolone brown sugar onions, lettuce, tomato, and sweet honey mustard, served on toasted brioche bun, with side of seasoned jo-jo potatoes	18
ROASTED CHICKEN QUESADILLA medley of cheese, caramelized onions & cilantro lime crema	14
THE BBB BURGER* black angus burger topped with melted cheddar and smoked bacon on brioche bun add on item \$1.00 ea.	14
CLASSIC MARRIOTT BURGER* 8oz black angus ground chuck patty topped with Jack & Coke BBQ sauce, smokey bacon, melted cheddar, caramelized onions, lettuce, tomato, chipotle aioli served on a toasted brioche bun, with side of jo-jo potatoes	19
HAND BREADED FRESH ALASKAN COD FILETS* Served with old bay jo-jo potatoes and homemade tarter sauce	21

SWEET BITES

CHOCOLATE MOLTEN LAVA CAKE scoop of vanilla ice cream & whipped cream	11
BANANAS FOSTER scoop of vanilla ice cream, whipped cream & crushed walnuts	11

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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COCKTAILS

ESPRESSO MARTINI	15
Kahlua, cold brew, vodka & honey simple syrup	
IRISH GINGER MULE	15
Irish Whiskey, ginger beer, lime juice & Domaine de Canton	
COLD TODDY	14
Bourbon, Drambuie & lemon juice	
VS BOULEVARDIER	15
Rye, Campari, Sweet Vermouth & V.S.	
BLUE SOUND	14
Malibu, rum, pineapple juice, blue curacao freshly squeezed lemon juice & soda water	
NOT YOUR DAD'S OLD FASHION	15
dark rum, bitters, simple syrup & orange bitters	
KILLER WHALE	16
gin, lavender syrup, lemon juice, champagne & Chambord	
GRAPEFRUIT SOUR	15
gin, simple syrup, grapefruit juice, lemon juice, Aquafaba & Angostura bitters	
THE RESI SPECIAL	14
tequila, elderflower liquor & lime	
BLACK RAZZY LEMONADE	15
Chambord, vodka, lemon juice, lime & ginger beer	

WINE AND BEER

RED

Six Prong Cabernet Sauvignon, WA	12 14
Vino Rosso Cabernet Sauvignon, WA	13 44
Washington Hills Cabernet Sauvignon, WA	8*
Alta Vista Estate Mendoza, Argentina	13 47
Washington Hills Merlot, WA	8*
Beringer Quantum Red Blend, CA	13 48
La Crema Pinot Noir, CA	14 56
Western Edge Pinot Noir, OR	12 48

WHITE

Washington Hills Chardonnay, WA	8*
King Estate Pinot Grigio, WA	12 44
14 Hands Pinot Grigio, WA	11 40
Washington Hills Riesling, WA	8*
Chateau Ste. Michelle Sauvignon Blanc, WA	14 56
Kim Crawford Sauvignon Blanc, NZ	18 60

SPARKLING

Korbel Brute Rose, CA	12 44
Korbel Brut, CA	12 44

DRAFT BEER

Bodhizafa IPA	8
Space Dust Elysian IPA	8
Hefeweizen Silver City	8
Coors	8

BOTTLED BEER

Coors Banquet	7
Corona	7
Fat Tire	7
Guinness	7
Heineken	7
Lagunitas IPA	7
Miller Lite	7
Rainier	7
Sam Adams	7
Stella Artois	7

BAR OPEN

3 p.m. to 10 p.m. - DAILY

FOOD MENU AVAILABLE:

Monday - Friday

3 p.m. to 10 p.m.

Happy Hour - 4 p.m. to 6 p.m. | \$2 off all drinks

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