

THANKSGIVING DINNER

STARTERS

CRISPY FRIED OYSTERS

Alfalfa ~ Giardiniera ~ Green Goddess Dressing ~ 16

BUTTERNUT SQUASH BISQUE

Wenatchee Apple ~ Spiced Whipped Cream **VEG**
Cup ~ 8 | Bowl ~ 11

ROASTED GOLDEN BEETS

Strawberry ~ Goat Cheese ~ Arugula ~ Fregola ~ Balsamic ~ Cashews ~ 17 **VEG, GF**

JUMBO GRILLED ASPARAGUS

Dungeness Crab ~ Blistered Tomato ~ Parmesan Cream ~ Lemon Oil ~ 16 **GF**

CRAB CAKES

Apple Chayote Slaw ~ Red Pepper Aioli ~ 22

JIMMY'S CAESAR

Lil' Gems Romaine ~ White Anchovy ~ Roasted Tomato ~ Parmesan ~ Crostini ~ House Caesar Dressing ~ 18
VEG, GF UPON REQUEST

CHICKEN PESTO FLATBREAD

Arugula ~ Artichoke ~ 20

SIGNATURE SPECIALS

TURKEY DINNER

Rosemary Golden Potatoes ~ Crostini Stuffing ~ Sage Gravy
Brussels Sprouts with Pancetta and Almonds ~ Cranberry Sauce ~ 34

PRIME RIB 14OZ.

Rosemary Golden Potatoes ~ Citrus Glazed Carrots ~ Demi Glace ~ 44 **GF**

KING SALMON

White Wine Poached ~ Bean Ragu ~ Tomato ~ Radish ~ Fennel ~ Baby Spinach ~ 32 **GF**

PASTA DIAVOLO

Butternut, Tomato, & Calabria Pepper Cream Sauce ~ Fresh Burrata ~ 20 **VEG**
Grilled King Salmon + 15 ~ Shrimp + 13 ~ Grilled Chicken Breast + 9

MISHIMA WAGYU BURGER

8 oz. Wagyu Patty ~ Smoked Provolone ~ Lettuce ~ Red Onion ~ Heirloom Tomato ~ Mayo ~ 25

SWEETS

PUMPKIN BREAD PUDDING

Crème Anglaise ~ Strawberries ~ 12

CHOCOLATE CRUNCH CAKE

Fresh Blueberries ~ Mixed Berry Coulis ~ Whipped Cream ~ Cashew ~ 12

CHEESECAKE

Strawberry ~ Passion Fruit ~ Whipped Cream ~ 12

SORBET

Three Scoops Frozen Mango Frappe ~ 10 **GF**

*consuming raw or undercooked seafood, poultry, shellfish, eggs & meat can increase your risk of foodborne illness.

VEG= vegetarian **GF**= gluten-free - availability subject to change

WINE

WHITE

| | |
|---|---------|
| RIESLING <i>Chateau Ste Michelle Columbia Valley</i> | 13 48 |
| PINOT GRIS <i>Lone Birch Yakima Valley</i> | 13 48 |
| CHARDONNAY <i>Stonecap Columbia Valley</i> | 12 44 |
| SAUVIGNON BLANC <i>Oyster Bay Marlborough NZ</i> | 13 48 |

RED

| | |
|---|---------|
| PINOT NOIR <i>Sea-Sun Monterey</i> | 13 48 |
| PINOT NOIR <i>Domaine Serene Willamette Valley</i> | 99 |
| MERLOT <i>Barnard Griffin Columbia Valley</i> | 16 60 |
| MERLOT <i>Northstar Columbia Valley</i> | 72 |
| MERLOT <i>Le Ecole Yakima Valley</i> | 94 |
| SYRAH <i>Barnard Griffin Columbia Valley</i> | 17 64 |
| RED BLEND <i>Gilbert Cellars Left Bank Yakima Valley</i> | 14 52 |
| RED BLEND <i>Delille Cellars D2 Columbia Valley</i> | 96 |
| CABERNET <i>Stonecap Columbia Valley</i> | 12 44 |
| CABERNET <i>Fidelitas Red Mountain</i> | 85 |
| CABERNET <i>Abeja Columbia Valley</i> | 100 |

FUN STUFF

| | |
|--|---------|
| ROSÉ <i>Ryan Patrick Columbia Valley</i> | 13 48 |
| SPARKLING BRUT <i>Tirridis Columbia Valley</i> | 13 48 |
| SPARKLING ROSÉ <i>Segura Viudas Spain</i> | 48 |
| CHAMPAGNE BRUT <i>Nicolas Feuillatte France</i> | 80 |
| CHAMPAGNE BRUT <i>Veuve Clicquot France</i> | 110 |

SWEETS

SIGNATURE

CHOCOLATE CRUNCH CAKE

Fresh Blueberry ~ Berry Coulis
Whipped Cream ~ Cashew ~ 12

CHEESECAKE

Fresh Strawberry ~ Passion Fruit ~ Whipped Cream ~ 12

APPLE TART

À La Mode ~ Caramel ~ 12

ICE CREAM

VANILLA ~ 10 **GF**

LIQUID DESSERT

PBJ WHITE RUSSIAN ~ 16

Peanut Butter Whiskey ~ Port ~ Kahlua ~ Almond milk
Served on the rocks

BOOZY ROOT BEER FLOAT ~ 15

Averna Amaro ~ Bedford's Root Beer
Lime Wedge ~ Scoop of vanilla ice cream
Served in a chilled glass

PORT OPULENTO ~ 13

SHERRY MANUEL ARAGON ~ 10

LIMONCELLO ~ 10

SAMBUCA ~ 10

AMARO ~ AVERNA OR MONTENEGRO ~ 13



HAPPY THANKSGIVING



COCKTAILS

JIMMY'S COSMO ~ 13

Vodka ~ Muddled Cranberries ~ Lime ~ White Cranberry Juice
Served up

NITRO ESPRESSO MARTINI ~ 16

Nitrous - Alphabet Vodka Arabica Coffee ~ Chicory
Vanilla Bean ~ Caramel
Served up

VERONA ~ 15

Hendrick's Gin ~ Amaretto ~ Orange Juice

MONTLAKE MANHATTAN ~ 16

Elijah Craig Bourbon ~ Peychaud's Bitters ~ Benedictine
Walnut Liqueur ~ Luxardo Cherry
Served up

PAINKILLER ~ 14

Dark rum ~ Pineapple ~ Orange ~ Coconut ~ Nutmeg
A classic tiki cocktail from the British Virgin Islands
Served on the rocks

MULE IN THE BRAMBLE ~ 14

Rye ~ Apple ~ Chambord ~ Ginger Beer ~ Cinnamon Sugar Rim
Served on the rocks

HOUSE MADE SANGRIA ~ 12

Brandy ~ Red Wine ~ Peach Schnapps ~ Sprite

IRISH COFFEE ~ 16

Jameson ~ Bailey's ~ Nutmeg ~ Whipped Cream

PINEAPPLE UPSIDE DOWN CAKE ~ 16

House-Infused Vanilla Vodka ~ Malibu
Pineapple Juice ~ Grenadine

BEER

GOLD LAGER *Ninkasi | Eugene 5% ABV 10 IBU*

PILSNER *Stoup | Seattle 5.2% ABV 37 IBU*

MANNY'S PALE *Georgetown | Seattle 5.4% ABV 38 IBU*

WEST COAST IPA *pFriem | Hood River 6.8% ABV 45 IBU*

ROBUST PORTER *Reuben's | Seattle 5.9% ABV 30 IBU*

TROPIC HAZE IPA *Silver City | Silverdale 5.4% ABV 38 IBU*

Craft Can ~ 9

SEMI-SWEET CIDER *Schilling | Auburn 6% ABV*

MOON BERRIES CIDER *Schilling | Auburn 5.2% ABV*

DIRTY FACE AMBER *Icicle | Leavenworth 5% ABV 21 IBU*

IRISH DEATH SMOOTH DARK *Iron Horse | Ellensburg 7.8%*

ABV

7

MODELO *Mexico 4.4% ABV*

COORS LIGHT *Golden, Co. 4.2% ABV*

CLAUSTHALER N/A BEER *Germany*