

TEXT YOUR PICKUP ORDER TO: 425.409.2060



LOBBY-LEVEL PICKUP

Monday–Friday: 11 am–6 pm

Choice of sides: French fries, coleslaw, house salad, or Caesar salad

CRISPY LONG BEANS & SEA SALT EDAMAME (V) 13

Coriander aioli, lemongrass vinaigrette

CRISPY TEMPURA PRAWNS 13

Roasted-jalapeño honey, garlic scallion oil

CHICKEN DRUMETTES 16

Choose from Thai-style, Frank's RedHot, or Jim Beam BBQ

SEASONAL HOUSE SALAD (GF,V) 14

Wild greens, cherry tomatoes, black mustard seed vinaigrette, goat cheese, smoked almonds, strawberries

CAESAR SALAD 14

Romaine hearts, croutons, Parmesan cheese, anchovies, lemon Caesar dressing

WAC SOUTHWESTERN COBB SALAD (GF) 18

Romaine, frisée, mint, cilantro, achiote chicken, hard-boiled egg, avocado, bacon, tomato, corn, cotija cheese, roasted poblano vinaigrette

GRILLED SALMON SALAD (GF) 21

Kale, red quinoa, pickled blueberries, strawberries, avocado, toasted brown rice, honey and chia seed vinaigrette

DUNGENESS CRAB BISQUE 10

WAC Signature

CRISPY CHICKEN SANDWICH 16

Crispy-fried chicken, romaine, tomato, Bermuda onion, pepper-bacon, buttermilk ranch, choice of side

CUBAN SANDWICH 18

House-roasted pulled pork, Boar's Head rosemary ham, Swiss cheese, caramelized onions, jalapeños, mango mustard, chili mayo

MARKET HOUSE PASTRAMI SANDWICH 17

Macrina Bakery marbled rye, Swiss cheese, provolone, shredded lettuce, tomatoes, red onions, stone ground honey mustard, black mustard vinaigrette

WAC CLUB 17

Boar's Head turkey and rosemary ham, Swiss cheese, sliced prime rib, pepper-bacon, tomato, mayo

WAC JUICY AMERICAN CLASSIC 18

Painted Hills grass-fed organic beef, American cheese, iceberg lettuce, vine tomato, grilled onions, pickles, house sauce, Macrina Bakery sourdough bun

33 1/3 BURGER SLIDERS 15

Brisket, short rib, and chuck patties with Roma tomato, butter lettuce, Bermuda onion, pepper-bacon, and cheddar on a pretzel bun

STREET TACO KIT 16

Tortillas, pico de gallo, cheese, lettuce, black beans, hot sauce, choice of cod, Southwest chicken, or house-roasted pulled pork

PIZZA OF THE WEEK 16

Text for Chef's current creation!

BUTTERMILK-FRIED CHICKEN STRIPS 13

Crispy-fried, served golden brown, ranch and barbecue dipping sauce, choice of side

LOCAL TRUE COD & CHIPS 19.5

Beer-battered, crispy-fried, served golden brown, pesto aioli, choice of side

*SLOW-ROASTED PRIME RIB (GF) 34.5

Mashed garlicky Yukon Gold potatoes, seasonal vegetables, creamed horseradish, au jus

NEW SURF & TURF 55

Ginger-seared New York strip steak and togarashi-spiced ahi tuna, ponzu vinaigrette, blistered shishito peppers, and sesame asparagus salad

NEW SEARED ANCHO-DUSTED WILD ALASKA SALMON 36

Elote-style roasted corn, charred tomato salsa, and garlic-sautéed baby spinach

NEW PAINTED HILLS BEEF SHORT RIB 37

With wild porcini mushrooms, dried cherry demi-glace, roasted ramp oil, and sea salt fingerling potatoes