



FRESH SHEET



If you have dietary restrictions please let your server or bartender know before ordering.

STARTERS

FRENCH ONION SOUP 8/9
Melted four-cheese roof

SOUP DU JOUR 8/9
Fridays only: Clam chowder 9/10

WAC SIGNATURE DUNGENESS CRAB BISQUE 9/10

CRISPY LONG BEANS & SEA SALT EDAMAME (V) 13
Coriander aioli, lemongrass vinaigrette

SEASONAL HOUSE SALAD (GF, V) 14
Wild greens, black mustard seed vinaigrette, goat cheese, cherry tomatoes, smoked almonds, strawberries

THAI DUCK SALAD (GF) 11/14
Crispy duck, mint, crushed peanuts, cherry tomatoes, cucumber, cilantro, scallion, and chili vinaigrette

CAESAR SALAD 11/14
Crisp romaine, Macrina Bakery croutons, parmesan, anchovies, and house-made lemon Caesar dressing

CRISPY TEMPURA PRAWNS 13
Roasted jalapeño honey and garlic scallion oil

ENTREES

***GRILLED 14 OZ. NEW YORK STRIP STEAK** 49
Thai basil, red chiles, green peppers, crispy garlic, soy-ginger glaze, and rice noodles

PAN-SEARED WILD ALASKA HALIBUT 35
Ginger and pesto-crust, garlic-macadamia cous cous, blistered heirloom tomato salad, and tare sauce

WILD ALASKA SALMON 38
Manuka honey, crème fraîche, preserved Meyer lemon, wild ramp vinaigrette, and sea salt fingerling potatoes

***SLOW-ROASTED PRIME RIB** (GF) 30.5/34.5
Yukon Gold garlic mashed potatoes, seasonal vegetables, creamed horseradish, au jus

WILD PACIFIC ROCKFISH 27
Pickled red onions, tarragon oil, blood oranges, radish sprouts, and pink peppercorn butter

***WILD PRAWN SCAMPI** 28
Linguini, aglio e olio, pine nuts, pancetta, and fresh basil

LAMB OSSO BUCO 38
With gremolata, risotto rosso, and wild mushrooms

RED CURRY ALASKA SCALLOPS 37
Rich red curry broth with baby vegetables, lime, and jasmine rice

JIDORI CHICKEN BREAST (GF) 34.5
Crispy chili garlic, wilted sesame gai lan, crunchy peanuts, and hoisin lime glaze

BEER

DRAFT BEERS

(Ask your server for today's selection)

Seasonal Beer 8.25
Rotating Stout or Porter 8
Rotating Lager 7.50
Rotating IPA 7.50
Rotating Amber 7.50
Manny's Pale Ale 7.50
Stella Artois 7.50

BOTTLED BEER | CIDER | NON-ALCOHOLIC

IMPORTED 6
Heineken
Pilsner Urquell
Clausthaler (non-alcoholic)

DOMESTIC 5
Kona Brewing "Wailua Wheat"
Seattle Cider

NEW PORCH SIPPER 12

Crown Royal Peach Whisky, lemonade, and iced tea. Not your typical John Daly, this peach-flavored Crown Royal whisky is a great-tasting quencher.

NEW CAP HILL COSMO 13

Ketel One Peach & Orange Blossom Vodka, Cointreau, lime juice, and cranberry juice. A hip spin on a classic, this fragrant drink takes you to the colorful bliss of Capitol Hill.

NEW SICILIAN 34-35 13

Malfy Lemon Gin, Solerno, sugar cube, and JCB Sparkling Rosé. This gin spritz topped with rosé makes for a classy cocktail. A bit fruity with a hint of sweetness and a nice dry finish.

NEW SPICY MEZCARITA 14

Del Maguey Vida Mezcal, Cointreau, lime juice, agave, and pickled jalapeño. Smoky, a bit spicy, and very refreshing. Summer in a glass!

COCKTAILS

NEW ROCA PALOMA 14

Roca Patrón Silver, grapefruit juice, and an Aperol float. Aperol makes for a modern twist on this citrusy cocktail. Full of surprise and intrigue.

NEW CREAMY GOLDEN DAIQUIRI 12

Kōloa Gold Rum, lime juice, simple syrup, and half and half. Totally indulgent and ideal for those who prefer their drinks to taste like dessert. Enjoy!

NEW DARK 'N' STORMY 12

Kōloa Dark Rum, lime juice, and Rachel's Ginger Beer. Rum from the Big Island meets ginger beer from Seattle to make this drink extra special.

WAC MULES 13

A WAC classic made with your choice of Grey Goose Vodka or Maker's Mark Whisky combined with fresh lime juice and Rachel's Ginger Beer.

QUEEN'S MANHATTAN 12

Woodford Reserve Bourbon, Antica Carpano Sweet Vermouth, and orange bitters.

\$4 charge for all split plates

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

(GF) This symbol denotes gluten-free items. (V) This symbol denotes vegetarian items.

09/21





WINES BY THE GLASS



RED WINES 6OZ

SOMMELIER'S CHOICE

House of Smith Golden West Pinot Noir, WA 12

MALBEC

Milbrandt, "The Estates", Wahluke Slope, WA 12

CABERNET SAUVIGNON

WAC-Label Kiona Vineyards, WA 10

NEW Daou Family Estates, Paso Robles, CA 14

Substance CS Cabernet Sauvignon, Columbia Valley, WA 12

GRENACHE

Shatter Cotes Catalanes, Grenache, France 13

SYRAH

NEW Hightower Cellars, Murry, Red Mountain, WA 12

CHIANTI

Lamole di Lamole, "Blue" Label Chianti Classico, Italy 12

WASHINGTON RED BLEND

Milbrandt Vineyards, "Brother's Blend", Columbia Valley, WA 14

SUPER TUSCAN

Brian Carter Cellars, "Tuttorosso", Yakima Valley, WA 13

PINOT NOIR

WAC-label by Apolloni "L Cuvée," Willamette Valley, OR 10

ROSÉ

NEW Daou Family Estates, Paso Robles, CA 13

King Estate Rose of Pinot Noir, Willamette Valley, OR 12

SANGIOVESE

Walla Walla Vintners, Sangiovese, Columbia Valley, WA 12

WHITE WINES 6OZ

SOMMELIER'S CHOICE

L'Ecole, Chenin Blanc, Columbia Valley, WA 12

SPARKLING WINES

Jean Charles Boisset, No. 69, Cremant De Bourgogne, Burgundy, France 11

Contratto, Metodo Classico, Pas Dose, Italy 12

Treveri Cellars, Blanc de Blanc, Columbia Valley, WA 11

Santa Margherita Veneto Rose, Italy 14

RIESLING

Gilbert Cellars, Columbia Valley, WA 12

SAUVIGNON BLANC

NEW Walla Walla Vintners, Columbia Valley, WA 12

Charles Krug, Napa Valley, CA 12

CHARDONNAY

J. Lohr, Monterey, CA 13

Louis Jadot, Chardonnay, Bourgogne, France 11

WAC-label by Mercer Estate, Columbia Valley, WA 10

L'Ecole Chardonnay, Walla Walla, WA 12

PINOT GRIS

WAC-label by Solena, Willamette Valley, OR 10

King Estate, Willamette Valley, OR 12

WHITE BLEND

Brian Carter Cellars, "Oriana", Yakima Valley, WA 13

Meyer-Fonné Edzelwicker, Alsace, France 13