



# FRESH SHEET



Contemporary cuisine and an award-winning wine list.  
Executive Chef Eric Floyd creates large and small plates perfectly suited for any occasion.

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 10/11

**WAC SIGNATURE DUNGENESS  
CRAB BISQUE** 9/10

**CRISPY LONG BEANS &  
SEA SALT EDAMAME (V)** 14  
Coriander aioli, lemongrass vinaigrette

**\*33 1/3 BURGER SLIDERS** 15  
Brisket/short rib/chuck patties, Roma  
tomato, butter lettuce, Bermuda onion,  
pepper-bacon, cheddar, pretzel bun

**CHEF'S FLATBREAD PIZZA DU JOUR** 16

**CRISPY TEMPURA PRAWNS** 15  
Roasted jalapeño honey  
and garlic scallion oil

**TRI-COLOR CHEESE NACHOS (GF)** 12/15  
Black beans, corn salsa, avocado, lime  
crema \*Add five-hour braised chipotle  
chicken or ancho-rubbed flat iron steak 4

**MUSHROOM TRIO** 18  
Wild mushroom and Swiss cheese  
sandwich served on sourdough with  
cream of mushroom bisque and crispy  
garlic mushrooms

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

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

**NORTHWEST GREEK SALAD** 13/16  
Gem lettuce, marinated olives, blistered  
heirloom cherry tomatoes, radish,  
roasted cipollini onions, cucumber,  
aged feta cheese, and rosemary red  
wine vinaigrette

**THAI DUCK SALAD (GF)** 13/16  
Crispy duck, mint, crushed peanuts,  
cherry tomatoes, cucumber, cilantro,  
scallion, and chili vinaigrette

## ENTREES

**SEARED ALASKA  
LEMONGRASS SCALLOPS** 36  
With coconut jasmine rice, basil,  
scallions, chilis, lime vinaigrette,  
and crushed peanuts

**BLACKENED AHI TUNA** 33  
With miso soy butter, julienned Asian  
vegetables, crispy garlic and shallots,  
and jasmine rice cake

**SEARED ANCHO-DUSTED  
WILD ALASKA SALMON** 36  
Elote-style roasted corn, charred tomato  
salsa, and garlic-sautéed baby spinach

**PASTA PRIMAVERA** 25  
Roasted zucchini, yellow squash,  
bell peppers, mushrooms, garlic,  
olive oil, linguini

**SEARED BERKSHIRE  
PORK TENDERLOIN** 35  
With roasted zucchini chimichurri,  
baby rainbow carrots, and heirloom  
marble potatoes

**COFFEE-CRUSTED PAINTED HILLS BEEF  
SHOULDER TENDERLOIN** 33  
With grilled red onions, yellow squash,  
charred Roma tomatoes, and garlic  
potato purée

**\*SLOW-ROASTED PRIME RIB (GF)** 32/36  
Yukon Gold garlic mashed potatoes,  
seasonal vegetables, creamed  
horseradish, au jus

**SURF & TURF** 55  
Ginger-seared New York strip steak  
and togarashi-spiced ahi tuna, ponzu  
vinaigrette, blistered shishito peppers,  
and sesame asparagus salad

**DUROC PORK SHANK PIBIL** 32  
With mango- and habanero-braised  
shanks, pickled red onions, cilantro oil,  
red rice, black beans, and corn tortillas

**PAINTED HILLS  
BEEF SHORT RIB** 37  
With wild porcini mushrooms,  
dried cherry demi-glace, roasted ramp  
oil, and sea salt fingerling potatoes

\$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.





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## 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

- Founders Brewing Co. All Day Vacay wheat ale
- Seattle Cider

## COCKTAILS

### AVIATION 13

Gin, crème de violette, maraschino liqueur

### DOC'S SIDECAR 13

E&J Brandy, lemon, Cointreau, sugared rim

### MEZCAL MULE 14

Vida Mezcal, lime, ginger beer

### ROYAL 75 12

Empress Gin, lemon, Treveri Cellars Sparkling Wine

### GRAPEFRUIT MARTINI 13

Grey Goose Vodka, grapefruit juice, lime juice, Cointreau

### ESPRESSO MARTINI 14

Stoli Vanilla Vodka, espresso, choice of Bailey's, Godiva, or Kahlua liqueur.

### SAZERWAC 12

Rye whiskey, simple syrup, Peychaud's Bitters, anise wash

### PIMM'S CUP 11

Pimm's, ginger ale, cucumber

### QUEEN'S MANHATTAN 13

Woodford Reserve Bourbon, Camparino Antica Vermouth, bitters

### PALOMACITA 13

Casamigos Reposado Tequila, grapefruit juice, Treveri Cellars Sparkling Wine, candied grapefruit

## WINES BY THE GLASS

### RED WINES 6OZ

#### SOMMELIER'S CHOICE

House of Smith Golden West Pinot Noir, WA 13

#### MALBEC

Milbrandt, "The Estates," Wahluke Slope, WA 13

#### CABERNET SAUVIGNON

- WAC-Label Kiona Vineyards, WA 11
- Daou Family Estates, Paso Robles, CA 15
- Substance CS Cabernet Sauvignon, Columbia Valley, WA 13

#### GRENACHE

Shatter Cotes Catalanes, Grenache, France 14

#### SYRAH

Hightower Cellars, Murry, Red Mountain, WA 13

#### CHIANTI

Lamole di Lamole, "Blue" Label Chianti Classico, Italy 13

#### WASHINGTON RED BLEND

Milbrandt Vineyards, "Brother's Blend," Columbia Valley, WA 15

#### SUPERTUSCAN

Brian Carter Cellars, "Tuttorosso," Yakima Valley, WA 14

#### PINOT NOIR

WAC-label by Apolloni "L Cuvée," Willamette Valley, OR 11

#### ROSÉ

- Daou Family Estates, Paso Robles, CA 14
- King Estate Rose of Pinot Noir, Willamette Valley, OR 13

#### SANGIOVESE

Walla Walla Vintners, Sangiovese, Columbia Valley, WA 13

### WHITE WINES 6OZ

#### SOMMELIER'S CHOICE

Idilico Albarino, Yakima Valley, WA 13

#### SPARKLING WINES

- Jean Charles Boisset, No. 69, Cremant De Bourgogne, Burgundy, France 12
- Contratto, Metodo Classico, Pas Dose, Italy 13
- Treveri Cellars, Blanc de Blanc, Columbia Valley, WA 12
- Santa Margherita Veneto Rose, Italy 15
- Treveri Cellars Brut Rose, Columbia Valley, WA 13

#### RIESLING

Gilbert Cellars, Columbia Valley, WA 13

#### SAUVIGNON BLANC

- Walla Walla Vintners, Columbia Valley, WA 13
- Charles Krug, Napa Valley, CA 13

#### CHARDONNAY

- J. Lohr, Monterey, CA 14
- Louis Jadot, Chardonnay, Bourgogne, France 12
- WAC-label by Mercer Estate, Columbia Valley, WA 11
- L'Ecole Chardonnay, Walla Walla, WA 13

#### PINOT GRIS

- WAC-label by Solena, Willamette Valley, OR 11
- King Estate, Willamette Valley, OR 13

#### WHITE BLEND

- Brian Carter Cellars, "Oriana", Yakima Valley, WA 14
- Meyer-Fonné Edelzwicker, Alsace, France 14