

BEER

on draft

fort george brewing | 7 rotating.
 buoy beer co. | 7 rotating.
 north jetty brewing | 7 rotating.
 pbr | 4
 ilwaco cider co. | 9 rotating.

cold ones

public coast brewing blueberry hard seltzer | 7 can.
 fort george cavatica stout | 8 can.
 freight lager | 4 can.
 bud light | 4 bottle.
 modelo | 5 bottle.
 rainier | 4 bottle.

WINE

bubbles

prosecco | 12/44 pizzolato spumante [it, nv]
 brut rose | 13/48 francois montand [fr, nv]
 brut | 70 argyle [or, 22]
 champagne 93| bernard gaucher reserve

rose / white

rose | 10/30 chateau de campuget [fr, 24]
 white blend | 10/30 domaine de cassagnoles [fr, 22]
 pinot gris | 14/47 elk cove [or, 19]
 chardonnay | 16/55 flaneur [or, 24]
 sauvignon blanc | 64 avennia [wa, 23]
 rose | 56 lu and oly [wa, 24]
 pinot gris | 53 lemelson [or, 22]
 chardonnay | 55 joseph drouhin macon villages [or, 21]
 chardonnay | 67 brick house [or, 20]
 chardonnay | 98 domaine drouhin [or, 23]
 riesling | 32 dr loosen [de, 18]
 sancerre | 89 les boursicottes [fr, 23]
 gruner veltliner | 78 flaneur [or, 23]

red

red blend | 10/30 J bookwalter [wa, 23]
 pinot noir | 15/43 flaneur. [or, 23]
 cabernet sauvignon | 17/58 gard vintners [wa, 22]
 cabernet sauvignon | 76 mark ryan [wa,22]
 cabernet franc | 39 jones of washington [wa, nv]
 red blend | 30 duorum altitude [pt, 21]
 red blend | 44 kind stranger [wa, 19]
 rhone red blend | 48 vital wines [wa, 19]
 pinot noir | 67 anne amie [or, 23]
 pinot noir | 54 iris vineyards [or, 21]
 merlot | 61 blackboard [wa, 21]

starters

pickled plate | 18 rockfish. egg. seasonal veg. crackers. creamed horseradish. [can be gf]
raw oysters on the half shell by the ea | 3.5 lilliwaup tinkerbells. starvation alley cranberry mignonette. [gf]
fried oysters | 17 willapa bay goose point oysters. paprika yuzu aioli.
dungeness crab cake | 36 old bay. lemon chive aioli.
burrata | 16 dune side sourdough. cashew pesto. arugula. lemon zest. [v]
brussels sprouts | 14 fried capers. toasted almonds. chili flake. rosemary. lemon sage vinaigrette. [gf/v+]
willapa bay manilla clams | 23 shallots. white wine. garlic. olive oil. herbs. house focaccia. [can be gf]
hummus plate | 16 chickpea. tahini. roasted sweet potato + cauliflower. grilled pita. [v+]
house salad | 13 mustard seed vinaigrette. heirloom cherry tomato. pickled onion. filbert. [gf/v]
caesar salad | 15 house-made croutons. smoked grana-padano. creamy poblano dressing. [can be gf]
 add dungeness crab +26 | add salmon +20 | add fried oysters +12
clam chowder | 10 cup 14 bowl corn. bacon. potatoes. old bay. house focaccia.
asparagus soup | 9 cup 13 bowl coconut cream. house focaccia. [v+/can be gf]

large plates

wild king za'atar salmon | 42 cooked med rare. sauteed brussels sprouts. lemon vinaigrette. celery cous cous.
roasted mary's chicken | 38 roasted fingerlings. shwarma spice. tzatziki. house pickles. [gf]
painted hills filet mignon | 44 asparagus. roasted fingerlings. adrift whiskey demi. [gf]
pork schnitzel | 38 breaded cutlet. sauteed brussels sprouts. roasted fingerlings. onion gravy.
crab mac | 39 dungeness crab. gouda. white cheddar. cavatappi. toasted panko.
red pepper rigatoni | 26 roasted bell pepper. walla walla onion. fresno chili. coconut milk. basil. fried capers. [v+]
 add sausage + 10 | add dungeness crab +26
fried rockfish | 26 fries. tartar. lemon.
wagyu cheeseburger | 23 gouda. lettuce. onion. pickle. aioli. house cut fries.
 add bacon + 4

wood fired pizzas

crab pie | 39 dungeness crab. mozzarella. chives. fennel. lemon ricotta.
steak | 32 mozzarella. mushroom. shallot. garlic confit. caramelized onion sauce. demi drizzle.
salsiccia | 26 mozzarella. house sausage. red onion. arugula. fennel powder. pomodoro.
carciofi | 24 marinated artichoke. grana. pine nuts. lemon ricotta. [v]
margherita | 22 fresh mozzarella. grana. basil. pomodoro. [v]
roasted mushroom | 24 mozzarella. arugula. garlic confit. caramelized onion sauce. [v/can be v+]

gluten free - gf | vegetarian - v | vegan - v+

Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.
 Dine-in parties of six or more will be charged an automatic gratuity of 20%.

NON-ALCOHOLIC

columbia river coffee roasters | 3 organic adrift blend. peruvian decaf.
 coke or sprite | 5
 diet coke | 4
 fever tree ginger beer | 5
 happy mountain kombucha | 6
 izee soda | 5 rotating selection.
 beach house teas | 4
 nitro lemonade | 5
 house made cranberry lemonade | 6
 apple juice | 5
 orange juice | 4

KIDS

snacks

hand cut fries | 6
 fresh fruit | 6

plates

burger | 15 cheese. lettuce. pickles. hand cut fries.
 grilled cheese | 12 hand cut fries. [v]
 chicken strips | 13 hand cut fries.
 fish + chips | 15 hand cut fries. tartar.
 buttery noodles | 10 parmesan. [v]
 mac n cheese | 13 house made cheese sauce. cavatappi. [v]
 pepperoni pizza | 17 mozzarella. parmesan. tomato sauce. [serves 2-3]
 cheese pizza | 15 parmesan. tomato sauce. [v][serves 2-3]

DRINK

EAT

We strive to serve products both responsibly and sustainably. Due to the seasonality of products and climate issues, you may not find certain items on your menu. Thank you for helping us to support local and to rehabilitate our ecosystems.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Dine-in parties of six or more will be charged an automatic gratuity of 20%.

COCKTAILS

cocktail for a cause Benefitting Columbia Pacific Heritage Museum
 sunset society | 14 timberline vodka. combier. cranberry. absinthe spritz. lemon twist.

house

butterfly+bubbles | 17 butterfly pea gin. lemon. simple. cava.
 end of days | 14 sparkle donkey tequila. campari. lime. agave. vortex ipa.
 sazerac | 12 rye. cognac. peychaud's bitters. angostura bitters. simple. absinthe.
 pickled onion daiquiri | 14 white rum. lime. simple. pickled onion brine. olive oil.
 freckles | 13 bourbon. lemon. maple syrup. cranberry. walnut liqueur.
 the figment | 15 gin. lime. orange. fig simple. rosemary sprig.
 pisco sour | 17 pisco. lime. agave. egg white*. angostura bitters.
 cranberry margarita | 15 tequila. adrift distillers cranberry liqueur. lime. agave.
 sicilian martini | 14 evoo-washed vodka. dry vermouth. olive brine.
 penicillin | 16 scotch. lemon. honey. ginger liqueur.
 hot mez | 16 mezcal. tequila. lemon. agave. fire bitters. ginger beer.
 apple slice. cinnamon sugar rim.
 pickleback | 12 rittenhouse rye. house-made brine.

ask about our featured spirits + liqueurs from adrift distillers!

ZERO PROOF

mocktail for a cause Benefitting Columbia Pacific Heritage Museum
 sunset society | 14 orange. lemon. simple. soda. cranberry. lemon twist.

mocktails

ginger + juice | 11 grapefruit. orange. lemon. simple. cherry syrup. fever tree ginger beer.
 twist of fate | 12 cider. lemon. brown sugar chai simple. ginger beer. cinnamon sugar rim.
 michenada | 11 best day brewing kolsch. house michelada mix. tajin rim. lime wheel.
 parch agave series | 12 tajin rim.
 desert margarita.
 prickly paloma.

beer & wine

blanc de blanc | 12 woody's. [ca.]
 best day brewing | 5 kolsch. can.

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DRINK

EAT

starters

yogurt bowl | 11 nancy's organic yogurt. seasonal fruit. house granola. glory bee honey. [v]
house salad | 13 mustard seed vinaigrette. heirloom cherry tomato. pickled onion. filbert. [gf/v+]
caesar salad | 15 house-made croutons. smoked grana-padano. creamy poblano dressing. [can be gf] add dungeness crab +26
clam chowder | 10 **cup** 14 **bowl** corn. bacon. potatoes. old bay. house focaccia.
asparagus soup | 9 **cup** 13 **bowl** coconut cream. house focaccia. [v+/can be gf]
willapa bay manilla clams | 23 shallots. white wine. garlic. olive oil. herbs. house focaccia. [can be gf]

large plates

french toast | 14 cinnamon bread. chantilly. organic maple syrup. [v]
local's plate | 16 eggs. choice of bacon, sausage, or ham. country potatoes or dressed greens. [gf]
classic b + g | 14 buttermilk biscuits. house-made sausage gravy.
make it loaded. poached eggs. sausage patty. side of potatoes +8
eggs benedict | english muffin. poached egg. hollandaise. country potatoes or dressed greens.
 florentine. sauteed spinach. | 16 [v]
 canadian bacon | 18
 smoked salmon | 24
 dungeness crab | 38
veggie hash | 15 seasonal vegetables. country potatoes. [gf/v+] | add two eggs +4
frittata | 16 mushrooms. potatoes. seasonal veg. provolone. [v]
 add bacon + 4 | add sausage + 3 | add ham + 3
bacon breakfast sandwich | 18 duneside bun. scrambled egg. gouda. country potatoes or dressed greens. [v]
fried rockfish | 26 chips. tartar. lemon.
wagyu cheeseburger | 23 gouda. lettuce. onion. pickle. aioli. house cut fries.

sides

daily's bacon | 6 [gf]
house made sausage | 5 [gf]
ham steak | 5 [gf]
canadian bacon | 5 [gf]
two eggs | 4 [gf]
biscuit or english muffin | 3 [v]
country potatoes | 4 [gf]
hand cut fries | 4 [gf]

for kids

fresh fruit | 6
biscuits and gravy | 8
french toast | 7 butter. maple syrup. [v]
cheesy eggs | 7 three scrambled. cheddar.
kid's burger | 15 cheese. lettuce. pickles. hand cut fries.
kid's chicken strips | 13 hand cut fries.
kid's fish & chips | 15 hand cut fries. tartar.

gluten free - gf | vegetarian - v | vegan - v+

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DRINK

BRUNCH COCKTAILS

cocktail for a cause Benefitting Columbia Pacific Heritage Museum

sunset society | 14 timberline vodka. combier. cranberry. absinthe spritz. lemon twist.

house

cranberry & bubbles | 16 adrift distillers cranberry liqueur. vodka. lime. combier. cava.
bog dog | 15 adrift distillers gin. adrift distillers cranberry liqueur. grapefruit. salted rim.
orphan girl & coffee | 12 local bourbon cream. adrift blend coffee.
mimosa | 12 cava. fresh grapefruit or orange juice.
end of days | 16 tequila. campari. lime juice. agave. ipa float.
bloody mary | 14 choice of vodka, tequila, or gin.

ZERO PROOF

mocktail for a cause Benefitting Columbia Pacific Heritage Museum

sunset society | 14 orange. lemon. simple. soda. cranberry. lemon twist.

mocktails

ginger + juice | 11 grapefruit. orange. lemon. simple. cherry syrup. fever tree ginger beer.
twist of fate | 12 cider. lemon. brown sugar chai simple. ginger beer. cinnamon sugar rim.
michenada | 11 best day brewing kolsch. house michelada mix. tajin rim. lime wheel.

NON-ALCOHOLIC

columbia river coffee roasters | 3 organic adrift blend. peruvian decaf.
coke or sprite | 5
diet coke | 4
fever tree ginger beer | 5
happy mountain kombucha | 6
virgil's soda | 5 rotating selection.
izee soda | 5 rotating selection.
beach house teas | 4
nitro strawberry lemonade | 5
nitro cranberry lemonade | 6
apple or grapefruit juice | 5
orange juice | 4

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lemon lavender posset | 10 berry compote. chantilly. [gf/v]

cinnamon sourdough bread pudding | 11 adrift distillers bourbon. dates. d'anjou pears.
vegan butterscotch. cashew. [v+]

cardamom chocolate panna cotta | 12 espresso creme anglaise. [gf]

liqueur a la mode 21+. vanilla bean ice cream. choice of liqueur. [gf]

adrift distillers cranberry liqueur | 15

combiere de peche de vigne | 15

combiere creme de cassis | 15

meletti fernet | 15

orphan girl bourbon creme | 11

DRINKS FOR DESSERT

cocktails

pick me up | 12 house infused vanilla vodka. adrift blend coffee. simple. adrift distillers
coffee liqueur. [served cold]

evening joe | 14 adrift coffee liqueur. simple. chocolate bitters. whipped cream. nutmeg.
[iced]

orphan girl + coffee | 12 local bourbon cream. adrift blend coffee.

all choked up | 15 rye. jammy vermouth. coffee infused cynar. [iced]

classic absinthe | 22 traditionally served.

wines

quinta de la rosa | 10 ruby port.

quinta de la rosa | 22 tawny port.

broadbent | 18 20 year tawny port.

cognac

stonebarn brandyworks | 22 pear brandy.

remy martin | 22 v.s.o.p.

dudognon | 19 10 year reserve.

scotch

pure scot | 10 blend

glencadam | 22 origin 1825 highland.

laphroig | 28 10 year islay single malt.

talisker | 27 10 year highlands single malt.

gluten free - gf | vegetarian - v | vegan - v+

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