

# RED CEDAR & SAGE

# LUNCH

## STARTERS

### STEAMED CLAMS 22

ask your server for today's presentation

### BRUSCHETTA POMODORO 12

roma tomato & basil on garlic cheese bread with balsamic reduction & extra virgin olive oil

### CEVICHE 21

white fish, prawns, cucumbers, tomatoes, red onions, jalapenos, and lime juice *served with cilantro & chips*

### CRAB CAKES 22

dungeness crab cakes, mesclun greens, red pepper remoulade

### CALAMARI 18

tempura battered calamari steak, red bell pepper & jalapeño tossed in a cilantro lime chili sauce

### FRENCH ONION SOUP 12

classic french onion soup topped with toasted baguette & gruyere cheese

### SOUP OF THE DAY 6/9

## SALADS

### CHICKEN 6 • SHRIMP 8 • SALMON 12 • STEAK 16

### CAPRESE MODERNA 18

burrata mozzarella, fresh basil, balsamic glaze & tomatoes  
*served on a himalayan salt block*

### SOUTHWEST CHOPPED SALAD 19

chopped romaine & iceberg lettuce tossed in a cilantro lime vinaigrette, grilled chicken breast, roasted corn, red bell pepper, red onion, avocado, tomato, black beans & chipotle ranch dressing

### BEET SALAD 17

red & golden beets, gorgonzola cheese, kale, spinach, granola & lemon vinaigrette

### APPLE SALAD 16

spinach, apples, goat cheese & walnuts, tossed in an apple vinaigrette

### DUCK SALAD 20

seared duck breast, chopped romaine and spinach, red peppers, carrots, almonds, fried wontons, tossed in ginger hoisin vinaigrette

## PIZZA 8"

### MARGHERITA 15

roma tomato sauce, mozzarella, parmigiano & basil

### 5 SPICE DUCK 15

seared duck breast, fresh mozzarella, red bell pepper, arugula, red onion, sesame seeds, hoisin sauce & cilantro

### CLASSIC PEPPERONI 15

## ENTRÉES

### BOLOGNESE 19

spaghetti pasta with meat sauce *served with garlic bread*

### LINGUINI SEAFOOD SCAMPI 24

linguini, clams, mussels, prawns, white wine, olive oil & garlic\*  
*served with garlic bread*

### ROASTED CORN FETTUCCINI 22

fettuccini, roasted corn, creamy corn alfredo sauce, topped with rosemary breadcrumbs *served with garlic bread*

### FISH TACOS 18

two fish tacos (choice of blackened or crispy deep-fried) served with fresh guacamole, pico de gallo & spanish rice on corn tortillas

### FISH & CHIPS 18

lightly battered cod, french fries & herbed tartar sauce

### MOROCCAN CHICKEN 22

mushroom farro, seasonal vegetables, harissa compound butter

### CEDAR PLANKED SALMON 24

farro, seasonal vegetables with your choice of lemon dill beurre blanc or harissa compound butter\*

### CHEFS SPECIAL MP

available thursday-sunday

## SANDWICHES

### TRIPLE DECKER CLUB 18

oven roasted turkey, ham, bacon, lettuce, tomato, swiss, dijon mustard, basil pesto aioli on sourdough bread *served with french fries*

### PIKE PLACE CHICKEN 19

chicken, bacon, provolone, tomato, avocado, lettuce, dijonaise on a buttery croissant *served with french fries*

### GREEN GODDESS SANDWICH 18

grilled asparagus, red bell pepper butter lettuce, cucumber, tomato, goat cheese, green goddess dressing on marble rye  
*served with a side salad*

### SALMON BLTA 22

grilled salmon served on a buttery croissant. lemon and dill aioli, avocado, lettuce, tomato and bacon *served with french fries*

### PRIME RIB DIP SANDWICH 19

thin sliced prime rib, swiss cheese on ciabatta with house made au jus\*  
*served with french fries*

### CUP OF SOUP & HALF SANDWICH 16

soup of the day & choice of ham, turkey, or corned beef sandwich with lettuce, tomato, dijonaise, on sourdough or rye

### CUP OF SOUP & SALAD 13

soup of the day served with a small mixed greens with fennel & tomatoes, tossed in white balsamic vinaigrette

20% gratuity added for parties of eight or more

\*Please note: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition. Please notify your server of any allergies or dietary concerns. Our chefs will be happy to accommodate any culinary requests.



# DINNER

## STARTERS

### STEAMED CLAMS 22

ask your server for today's presentation

### BRUSCHETTA POMODORO 12

roma tomato & basil on garlic cheese bread with balsamic reduction & extra virgin olive oil

### SALMON SLIDERS 18

salmon, lemon dill aioli, lettuce, tomato, on a hawaiian sweet bun\*

### CEVICHE 21

white fish, prawns, cucumbers, tomatoes, red onions, jalapenos, and lime juice  
*served with cilantro & chips*

### CRAB CAKES 22

dungeness crab cakes, mesclun greens, red pepper remoulade

### CALAMARI 18

tempura battered calamari steak, red bell pepper & jalapeno tossed in a cilantro lime chili sauce

### CHEESE BOARD 22

chef's selection of assorted gourmet meats & cheese

### FRENCH ONION SOUP 12

classic french onion soup topped with a toasted baguette and gruyere cheese

### SOUP OF THE DAY 6/9

## SALADS

CHICKEN 6 • SHRIMP 8 • SALMON 12 • STEAK 16

### CAPRESE MODERNA 18

burrata mozzarella, balsamic glaze, fresh basil & tomatoes *served on a himalayan salt block*

### SOUTHWEST CHOPPED SALAD 19

chopped romaine & iceberg lettuce tossed in a cilantro lime vinaigrette, with grilled chicken breast, roasted corn, red bell pepper, red onion, avocado, tomato, black beans & chipotle ranch dressing

### BEEF SALAD 17

red & golden beets, gorgonzola cheese, kale, spinach, granola & lemon vinaigrette

### APPLE SALAD 16

spinach, apples, goat cheese & walnuts, tossed in apple vinaigrette

### DUCK SALAD 20

seared duck breast, chopped romaine & spinach, red peppers, carrots, almonds, fried wontons, tossed in ginger hoisin vinaigrette

## ENTRÉES

### WILD MUSHROOM FARRO 22

farro with wild mushroom in parmesan cream sauce

### PAN SEARED SCALLOPS 36

romanesco purée, asparagus, strawberry gastrique, & crushed almonds\*

### CEDAR PLANK SALMON 36

farro, seasonal vegetables with your choice of a lemon dill beurre blanc sauce or a harissa compound butter\*

### ETOUFEE 36

lightly blackened scallops, prawns & crawfish served with jasmine rice, smothered in a rich creole gravy\*

### STEAK FRITES 39

filet mignon with herbed compound butter, seasonal vegetables & fries\*

### BLACK LABEL SIRLOIN 33

snake river farms "black label" sirloin served with herbed compound butter, seasonal vegetables & rosemary sweet potato wedges\*

### GRILLED PORK CHOP 36

seasonal vegetables, apple-cranberry compote, rosemary sweet potato wedges\*

### CHEFS SPECIAL MP

available thursday-sunday

## PASTA

### BOLOGNESE 23

spaghetti pasta with meat sauce *served with garlic bread*

### PENNE VODKA PASTA 22

penne pasta tossed in vodka tomato basil sauce *served with garlic bread*

### ROASTED CORN FETTUCCINI 22

fettuccini, roasted corn, creamy corn alfredo sauce, topped with rosemary bread crumbs *served with garlic bread*

### SEAFOOD SCAMPI 28

linguini, clams, mussels, prawns, white wine, olive oil & garlic\* *served with garlic bread*

# RED CEDAR & SAGE

## PIZZA 12"

### MARGHERITA 19

roma tomato sauce, mozzarella, parmigiano & basil

### GARDEN MARKET 19

artichoke hearts, arugula, roasted garlic, tomato, fennel & sweet peppers, romanesco purée, mozzarella cheese, with a tarragon vinaigrette

### 5 SPICE DUCK 19

seared duck breast, fresh mozzarella, red bell pepper, arugula, red onion, sesame seeds, hoisin sauce & cilantro

### CLASSIC PEPPERONI 19

## PRIME RIB - FRI & SAT ONLY

### STANDARD CUT 34

### RED CEDAR CUT 39

rock salted & slow roasted, garlic mashed potatoes, seasonal vegetables & house made au jus\*

## SIDES

### ROOT VEGETABLE HASH 10

### FARRO 12

### SEASONAL VEGETABLES 8

*20% gratuity added for parties of eight or more*

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# RED CEDAR & SAGE

# HAPPY HOUR

available in the bar 3:00pm - 6:00pm

## SMALL BITES 10

### BRUSCHETTA POMODORO

garlic cheese bread, fresh tomatoes & basil

### SALMON SLIDERS

salmon, lemon dill aioli, on a hawaiian sweet bun\*

### GRILLED CHEESE SANDWICH

rustic sourdough bread, gruyere cheese, caramelized onions, arugula, served with au jus

### LOADED SHEPHERD'S PIE

lamb, beef, carrots, corn, peas, mashed potatoes, topped with cheddar cheese, bacon & green onion

### GARDEN MARKET PIZZA

artichoke hearts, arugula, roasted garlic, tomato, fennel & sweet peppers with romanesco purée, mozzarella cheese & tarragon vinaigrette

### CIOPPINO MEATBALLS

beef & pork meatballs, spicy cioppino sauce, mozzarella & rosemary breadcrumbs

### PENNE VODKA

penne pasta tossed in a tomato, basil, vodka sauce

### FRIED CALAMARI

tempura battered calamari steak, red bell pepper & jalapenos tossed in a cilantro lime chili sauce

### FISH & CHIPS

lightly battered cod, french fries & tartar sauce

### STEAMED CLAMS

1/2 pound

please ask your server for today's presentation

### CLASSIC PEPPERONI PIZZA

## WINE & BUBBLES 7

prosecco • house white • house red

## SPECIALTY COCKTAILS 9

### HOT MULLED CIDER

unfiltered apple cider, mulled spices, choice of st. lucia spiced rum or wild roots cinnamon apple vodka

### RASPBERRY SPARKLER

wild roots raspberry vodka & club soda

### BLUECUMBER GIMLET

house-infused cucumber & basil tequila, lime, sugar, splash of blue curacao

### GIN PILLOW

gin, orgeat (almond+orange blossom+rosewater syrup), lemon

### MARKET OLD FASHIONED

whiskey, house-made old-fashioned syrup & bitters

### PINK ROSE

prosecco, orange liqueur, cranberry juice, lime twist

## BEER & CIDER

### \$2 OFF ALL BOTTLE & DRAFTS

## DRAFTS

STELLA ARTOIS belgian pils - 4.8% 7

ELYSIAN-SUPERFUZZ blood orange pale ale - 6.4% 7.5

LUCKY ENVELOPE-BREADLESS BREWER amber/red - 5.5% 7.5

JELLYFISH-CANNONBALL oatmeal porter - 6.2% 8

BLACK RAVEN-TRICKSTER ipa - 6.9% 8.5

SCHILLING-EXCELSIOR imperial cider - 6.5% 6.5

## BOTTLES & CANS

BUD LIGHT 5

PACIFICO 5

PNW LAGER 5.5

ERDINGER NON-ALCOHOLIC 6



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# DESSERT

## **SWEETS**

- CRÈME BRÛLÉE 11
- BROKEN CARROT CAKE 11
- BANANAS FOSTER BREAD PUDDING 11
- ASSORTED CHEESES 11
- CHOCOLATE CAKE 11
- SEASONAL CRISP 11
- ICE CREAM 6

## **AFTER DINNER DRINKS**

- CHOCOLATE MARTINI 12
- PORT-QUINTO DO NOVAL-BLACK 8
- SANDEMAN'S 20YR TAWNY PORT 12
- NAUGHTY BISCOTTI 12
- BLUEBERRY TEA 10



# RED CEDAR & SAGE

# BRUNCH

## WAKE UP CALLS

ADAM'S BLOODY MARY 15

BLOODY MARY BAR 12

PINEAPPLE COCONUT 5  
MIMOSA

## SIDES

BREAKFAST POTATOES 3

BACON 6

EGG 3

## CLASSICS

### MARKET BREAKFAST SANDWICH 18

open faced with sunny side up eggs, gruyere cheese, proscuitto, caramelized onions & frisée, tossed in white balsamic, on toasted brioche *served with breakfast potatoes*

### BISCUITS & GRAVY 18

two eggs any style, pork sausage gravy, over homemade biscuits *served with breakfast potatoes*

### RED CEDAR & SAGE OMELET 18

ham, peppers, onion, spinach, white cheddar *served with breakfast potatoes*

### SAUSAGE & PEPPERS 18

Italian sausage links, fire roasted anchaheim peppers, red onion, sliced tomato *served with two eggs any style*

## FRENCH TOAST

### CLASSIC FRENCH TOAST 16

with vanilla whipped cream

### BANANAS FOSTER FRENCH TOAST 18

with vanilla whipped cream

### BACON FIG FRENCH TOAST 18

with fig chutney, bacon powdered sugar & bacon sprinkles *served on top of a honey black pepper goat cheese*

## BENEDICTS

### CLASSIC EGGS BENEDICT 20

poached eggs, canadian bacon, toasted english muffin, hollandaise *served with breakfast potatoes*

### SMOKED SALMON BENEDICT 24

poached eggs, smoked salmon, toasted english muffin, tomato, fried capers, hollandaise *served with breakfast potatoes*

### CRAB CAKE BENEDICT 26

poached eggs, crab cake, toasted english muffin, hollandaise *served with breakfast potatoes*



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## ENTRÉES

### FISH & CHIPS 19

lightly battered cod, french fries & herbed tartar sauce

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farro, seasonal vegetables with your choice of lemon dill beurre blanc or harissa compound butter\*

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### CLASSIC PEPPERONI 15

## SANDWICHES

### PIKE PLACE CHICKEN 19

chicken, bacon, provolone, tomato, avocado, lettuce, dijonaise on a buttery croissant  
*served with french fries*

### GREEN GODDESS SANDWICH 18

grilled asparagus, red bell pepper butter lettuce, cucumber, tomato, goat cheese, green goddess dressing on marble rye *served with a side salad*

### SALMON BLTA 22

grilled salmon, lemon & dill aioli, avocado, lettuce, tomato & bacon, on a buttery croissant  
*served with french fries*

### PRIME RIB DIP 19

thin sliced prime rib, swiss cheese, on ciabatta with house made au jus *served with french fries*

### CUP OF SOUP & 1/2 SANDWICH 16

soup of the day & choice of ham, turkey, or corned beef sandwich with lettuce, tomato, dijonaise, on sourdough or marble rye

### CUP OF SOUP & SMALL SALAD 13

soup of the day served with a small mixed greens with fennel & tomatoes, tossed in white balsamic vinaigrette

*20% gratuity added for parties of eight or more*  
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# BAR

## SIGNATURE COCKTAILS 12

### PIKE MOSCOW MULE

tito's vodka, market-made rachel's ginger beer, fresh orange & basil

### HOT MULLED CIDER

unfiltered apple cider, mulled spices, choice of st. lucia spiced rum or wild roots cinnamon apple vodka

### STUCK IN THE CHIMNEY

cráneo organic mezcal, giffard passionfruit liqueur, ancho reyes, molé bitters, lime, chile & alderwood smoked salt rim

### HOT IN HERE

cráneo organic mezcal, aperol, falermum, lime juice, scrappy's firewater bitters

### PIER 77

chapter one navy strength gin, giffard elderflower liqueur, prosecco, lime

### MEXICAN MARTINI

pueblo viejo añejo tequila, magdala orange liqueur, sugar & lemon sour, jalapeño stuffed olive, chile salt half-rim

### MARKET OLD FASHIONED

seattle's 2bar bourbon, house-made seasonal juice & bitters syrup, orange, cherry

### BARREL-AGED MANHATTAN

house blend of select ryes and bourbons, boissiere red vermouth, blended bitters, brandied cherry

### CHOCOLATE ESPRESSO MARTINI

absolut vanilla, godiva white & chocolate liqueur, cold brew, grated chocolate

## BEER & CIDER

### DRAFTS

STELLA ARTOIS belgian pils - 4.8% 7

ELYSIAN-SUPERFUZZ blood orange pale ale - 6.4% 7.5

LUCKY ENVELOPE-BREADLESS BREWER amber/red ale - 5.5% 7.5

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SCHILLING-EXCELSIOR imperial cider - 6.5% 6.5

### BOTTLES & CANS

BUD LIGHT 5

PACIFICO 5

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ERDINGER NON-ALCOHOLIC 6

## **BUBBLES BY THE GLASS**

<b>PROSECCO</b> la marca, italy	9 / 32
<b>ROSÉ</b> le grand courtage, france	12 / 42

## **WINES BY THE GLASS**

<b>CHARDONNAY</b> mer soleil, santa barbara, california	12 / 42
<b>PINOT GRIGIO</b> primarius, oregon	9 / 32
<b>SAUVIGNON BLANC</b> craggy range, new zealand	11 / 39
<b>WHITE BLEND</b> montinore "borealis", washington	12 / 42
<b>ROSÉ</b> a to z, oregon	9 / 32
<b>PINOT NOIR</b> r. stuart & co. "big fire", oregon	13 / 46
<b>SANGIOVESE</b> andrew will "sangué di giove", washinton	12 / 42
<b>CABERNET</b> ashton-troy, columbia vly, washinton	14 / 49
<b>GRENACHE</b> c.s.m. limited release, washington	10 / 36
<b>RED BLEND</b> sagelands "riverbed red", washington	9 / 32
<b>CORAVIN SELECTION</b>	<b>MKT PRICE</b>

## **BUBBLES BY THE BOTTLE**

<b>RIESLING</b> pacific rim "white flowers", washington	50
<b>BRUT</b> argyle, willamette vly, oregon	75
<b>BRUT</b> perrier-jouët "belle époque" 2007, france	120
<b>ROSÉ</b> veuve cliquot 2008, france	135
<b>BRUT</b> louis roederer "cristal", france	250

## **WHITE WINES BY THE BOTTLE**

<b>ROSÉ</b> fleur de prairies, côtes de provence, france	36
<b>PINOT NOIR BLANC</b> vista hills, willamette vly, oregon	55
<b>SAUVIGNON BLANC</b> pascal jolivet, sancerre, france	60
<b>PINOT GRIGIO</b> santa margherita, valdadige, italy	55
<b>CHARDONNAY</b> flowers, sonoma coast, california	75

## **RED WINES BY THE BOTTLE**

<b>PINOT NOIR</b> erath "resplendent", oregon	40
<b>PINOT NOIR</b> brittan vineyards, willamette vly, oregon	75
<b>PINOT NOIR</b> ken wright, savoya vyd, y-c, oregon	90
<b>RED BLEND</b> terra blanca "triple threat", washinton	50
<b>CAB FRANC</b> maryhill vineyards, willamette vly, oregon	40
<b>CABERNET</b> browne family "heritage", washington	40
<b>CABERNET</b> gorman "the bully", red mtn, washinton	75
<b>MERLOT</b> livio felluga "vertigo", it delle venezie. italy	40
<b>MALBEC</b> whidbey island winery, washington	45