

# RED CEDAR & SAGE

# LUNCH

## STARTERS

### BRUSCHETTA POMODORO 12

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

### CEVICHE STACK\* 21

white fish, prawns, cucumbers, tomatoes, red onions, jalapeños, avocado, cilantro & lime juice served with corn tortilla chips

### DUNGENESS CRAB CAKES 24

dungeness crab cakes, mesclun greens, red pepper remoulade

### CALAMARI 21

tempura battered calamari steak, red bell pepper & jalapeños tossed served with a cilantro lime chili sauce

### CAPRESE MODERNA 19

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

### SOUP OF THE DAY 6/9

## SALADS

CHICKEN 6 • SHRIMP 8 • SALMON 12 • STEAK 16

### SOUTHWEST CHOPPED SALAD 23

grilled chicken breast, red pepper corn onion medley, avocado, tomato, black beans, on top of chopped romaine & iceberg lettuce tossed in a cilantro lime vinaigrette served with chipotle ranch dressing

### BEET SALAD 19

red & golden beets, gorgonzola cheese, kale, spinach, sunflower seeds, tossed in lemon vinaigrette

### ASIAN CHICKEN SALAD 22

grilled chicken breast, red peppers, carrots, almonds, fried wontons, chopped romaine & spinach, tossed in our ginger hoisin vinaigrette

### APPLE SALAD 18

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

### SEAFOOD LOUIE 24

dungeness crab, prawns, hardboiled egg, heirloom tomatoes, asparagus, olives, radishes, romaine, iceberg, arugula served with our housemade louie dressing

### THE CHICKEN & THE EGG 19

house-made chicken salad and egg salad served on a bed of lettuce, pickled asparagus, tomatoes & radishes, served with white balsamic dressing

### CUP OF SOUP & SALAD 13

soup of the day served with a mixed green salad tossed in white balsamic vinaigrette

## ENTRÉES

### CEDAR PLANKED SALMON\* 24

your choice of lemon dill beurre blanc or a harissa compound butter served with seasonal vegetables

### FISH & CHIPS 19

lightly battered cod, french fries & herbed tarted sauce

### FETTUCCINE CHICKEN PESTO 22

chicken, asparagus, cherry tomatoes, sweet peppers, mushroom & pesto sauce with fettuccine served with garlic bread

### BOLOGNESE 19

housemade meat sauce with spaghetti served with garlic bread

### SEAFOOD SCAMPI\* 24

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

### FISH OR PULLED CHICKEN TACOS 19

two tacos your choice fried or blackened fish or pulled chicken on corn tortillas with guacamole, pico de gallo, spanish rice & chipotle cream sauce

### CARIBBEAN CHICKEN 22

dry rub jerk seasoning, caribbean rice, mango salsa & coconut snow

### CHEF'S CHOICE HALIBUT\* 38

ask your server about today's presentation

### ALASKAN KING CRAB MKT

one pound of crab legs and claws chilled served with drawn butter and a side salad

## SANDWICHES

GLUTEN-FREE BREAD AVAILABLE 2

### PIKE PLACE CHICKEN 19

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

### CHICKEN SALAD 19

made from scratch with roasted whole chicken, red seedless grapes, celery, green onion & mayo, butter lettuce & sliced tomato, on a buttery croissant served with french fries

### GREEN GODDESS 19

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

### SALMON BLTA 22

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

### PRIME RIB DIP 19

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

### CUP OF SOUP & HALF SANDWICH 16

soup of the day & choice of ham, turkey, or chicken salad with lettuce, tomato, dijonnaise, on sourdough or rye



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

# RED CEDAR & SAGE

## STARTERS

### BRUSCHETTA POMODORO 12

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

### CEVICHE STACK\* 21

white fish, prawns, cucumbers, tomatoes, red onions, jalapeños, avocado, cilantro & lime juice served with corn tortilla chips

### DUNGENESS CRAB CAKES 24

dungeness crab cakes, mesclun greens, red pepper remoulade

### CALAMARI 21

tempura battered calamari steak, red bell peppers & jalapeños served with a cilantro lime chili sauce

### CAPRESE MODERNA 19

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

### SOUP OF THE DAY 6/9

## SALADS

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### SOUTHWEST CHOPPED SALAD 23

grilled chicken breast, red pepper corn onion medley, avocado, tomatoes, black beans on top of chopped romaine & iceberg lettuce tossed in a cilantro lime vinaigrette served with chipotle ranch dressing

### BEET SALAD 19

red & golden beets, gorgonzola cheese, kale, spinach, sunflower seeds & tossed in lemon vinaigrette

### ASIAN CHICKEN SALAD 22

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

### APPLE SALAD 18

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

### SEAFOOD LOUIE 24

dungeness crab, prawns, hardboiled egg, tomatoes, asparagus, olives, radishes, romaine, iceberg, arugula, served with housemade louie dressing

## ENTRÉES

### PAN SEARED SCALLOPS\* 36

romanesco purée, asparagus, strawberry gastrique, & crushed almonds

### CEDAR PLANK SALMON\* 36

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

### ETOUFEE\* 36

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

### STEAK FRITES 38

snake river farms "black label" sirloin served with herbed compound butter, seasonal vegetables & fries\*

### CARIBBEAN CHICKEN 32

dry rub jerk seasoning, caribbean rice, mango salsa & coconut snow

### CHEF'S CHOICE HALIBUT\* 38

ask your server about today's presentation

### ALASKAN KING CRAB MKT

one pound of crab legs and claws chilled served with drawn butter and a side salad

### CHEF'S SPECIAL MKT

thursday - saturday

## PASTA

### BOLOGNESE 23

housemade meat sauce with spaghetti served with garlic bread

### VODKA PASTA 24

fresh market vegetables, tossed in vodka tomato basil sauce with penne served with garlic bread

### CHICKEN PESTO 24

chicken, asparagus, cherry tomatoes, sweet peppers, mushroom & pesto sauce with fettuccine served with garlic bread

### SEAFOOD SCAMPI\* 28

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

## SIDES

### LOBSTER MAC & CHEESE 12

### SEASONAL VEGETABLES 8

### SIDE OF BREAD 6

1/4 of a fresh macrina baguette served with butter & olive oil



## 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\*

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

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# RED CEDAR & SAGE

# SWEETS

CRÈME BRÛLÉE 12

BROKEN CARROT CAKE 12

KEY LIME CHEESECAKE 12

CHEESECAKE TRIO 12

CHOCOLATE CAKE 12

SEASONAL CRISP 12

ICE CREAM 6

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CHOCOLATE MARTINI 12



# RED CEDAR & SAGE

# BRUNCH

## WAKE UP CALLS

ADAM'S BLOODY MARY	15
BLOODY MARY BAR	12
PINEAPPLE COCONUT MIMOSA	5

## SIDES

BREAKFAST POTATOES	4
BACON OR SAUSAGE	6
EGG	3
SIDE OF FRUIT	6
BISCUITS OR TOAST	3

## CLASSICS

### MARKET BREAKFAST SANDWICH 19

open faced toasted brioche, topped with sunny side up eggs, gruyère cheese, prosciutto, caramelized onions & frisée tossed in white balsamic *served with our breakfast potatoes*

### BISCUITS & GRAVY 19

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

### NORTHWEST SCRAMBLE 22

three scrambled eggs, smoked salmon, red onions, diced tomatoes, capers & lemon dill cream cheese sauce *served with our breakfast potatoes*

### SAUSAGE & PEPPERS 19

italian sausage links, fire roasted Anaheim peppers, sliced tomatoes & red onion *served with two eggs any style*

### EVERYTHING BAGEL 18

smoked salmon, cream cheese, sliced red onion, tomatoes & a sprig of dill *served with a side of fruit*

## FRENCH TOAST

### CLASSIC FRENCH TOAST 17

macrina brioche *served with vanilla whipped cream*

### BANANAS FOSTER FRENCH TOAST 19

macrina brioche, sautéed banana with butter, dark rum & brown sugar *served with vanilla whipped cream*

### BACON FIG FRENCH TOAST 19

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

## BENEDICTS

### TRADITIONAL EGGS BENEDICT 21

poached eggs, Canadian bacon, toasted English muffin, hollandaise *served with our breakfast potatoes*

### SMOKED SALMON BENEDICT 25

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

### DUNGENESS CRAB CAKE BENEDICT 27

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

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# BREAKFAST

available 10:00am - 1:00pm

## WAKE UP CALLS

ADAM'S BLOODY MARY 15

BLOODY MARY 12

MIMOSA 9

## SIDES

BREAKFAST POTATOES 4

BACON OR SAUSAGE 6

EGG 3

TOAST 3

## CLASSICS

### SAUSAGE & PEPPERS 19

italian sausage links, fire roasted anaheim peppers,  
red onion, sliced tomato

*served with two eggs any style*

### EVERYTHING BAGEL 18

smoked salmon, cream cheese, sliced red onion,  
tomato & a sprig of dill

*served with side of fruit*

### ALL AMERICAN BREAKFAST 17

two eggs any style, breakfast potatoes, bacon or sausage

*served with toast*

### CLASSIC FRENCH TOAST 17

macrina brioche

*served with vanilla whipped cream*



# RED CEDAR & SAGE

# LUNCH

## STARTERS

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### BEEF SALAD 19

red & golden beets, gorgonzola cheese, kale, spinach, sunflower seeds, tossed in lemon vinaigrette

### ASIAN CHICKEN SALAD 22

grilled chicken breast, red peppers, carrots, almonds, fried wontons, chopped romaine & spinach, tossed in our ginger hoisin vinaigrette

### APPLE SALAD 18

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

### SEAFOOD LOUIE 24

dungeness crab, prawns, hardboiled egg, heirloom tomatoes, asparagus, olives, radishes, romaine, iceberg, arugula served with our housemade louie dressing

### CUP OF SOUP & MIXED GREEN SALAD 13

soup of the day & mixed greens, fennel, tomatoes, tossed in white balsamic vinaigrette

## ENTRÉES

### CEDAR PLANKED SALMON\* 24

your choice of lemon dill beurre blanc or a harissa compound butter served with seasonal vegetables

### FISH & CHIPS 19

lightly battered cod, french fries, & herb tarter sauce

### BOLOGNESE 19

housemade meat sauce with spaghetti served with garlic bread

### SEAFOOD SCAMPI\* 24

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

### ALASKAN KING CRAB MKT

one pound of crab legs and claws chilled served with drawn butter and a side salad

## SANDWICHES

GLUTEN-FREE BREAD AVAILABLE 2

### PIKE PLACE CHICKEN 19

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

### CHICKEN SALAD 19

made from scratch with roasted whole chicken, red seedless grapes, celery, green onion & mayo, topped with butter lettuce & sliced tomato, on a buttery croissant served with french fries

### GREEN GODDESS 19

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

### SALMON BLTA 22

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

### PRIME RIB DIP 19

thin sliced prime rib, swiss cheese, on ciabatta with housemade au jus served with french fries

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

soup of the day & choice of ham, turkey, or chicken salad with lettuce, tomato, dijonaise, on sourdough or rye

# RED CEDAR & SAGE HAPPY HOUR

4:00pm - 6:00pm monday - friday

## **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

### **PENNE VODKA**

penne pasta tossed in a tomato, basil, vodka sauce

### **FRIED CALAMARI**

tempura battered calamari steak, red bell pepper & jalapeños served with a cilantro lime chili sauce

### **HALIBUT BITES**

beer-battered halibut with siracha aioli

### **CEVICHE\***

white fish, prawns, cucumbers, tomatoes, red onions, jalapeños, cilantro and lime juice with corn tortilla chips

### **CAESAR CHICKEN SALAD**



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# RED CEDAR & SAGE BAR

## SIGNATURE COCKTAILS 13

### WHEN TITO MET RACHEL

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

### SUMMER SIDECAR

remy 1738 brandy, giffard peach liqueur, peach bitters, lemon juice

### HOUSE FROZEN

lunazul blanco tequila, triple sec, fresh squeezed orange, lemon & lime - unsalted

### THE OTHER SIDE OF THE PILLOW

fresh, frozen cocktail - ask your server for today's flavor

### A DAY AT THE SPA

crop organic cucumber vodka, mint, lime juice, cane syrup

### HOT IN HERE

peloton mezcal, aperol, falermum, lime juice, scrappy's firewater bitters

### PIER 77

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

### IT TASTES LIKE FLOWERS

townshend's white rose gin, giffard lychee liquer, triple sec, lemon & lime juice, cherry & rhubarb bitters

### 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, organic cherry

### CHOCOLATE ESPRESSO MARTINI

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

## BEER & CIDER

### DRAFTS

MANNY'S pale ale - 5.4% 6

NORTHWEST BEVERAGE "sunbreak wheat" hefeweizen - 5.0% 8

LUCKY ENVELOPE "eniac" grapefruit ipa - 6.4% 8.5

JELLYFISH "hydra" pilsner - 5.4% 7

10 BARREL cucumber sour - 5.0% 6

SCHILLING "passport" pineapple passionfruit cider - 6.7% 6.5

### BOTTLES & CANS

BUD LIGHT 5

PACIFICO 5

PNW LAGER 5.5

STELLA 6

ERDINGER NON-ALCOHOLIC 6





# BUBBLES & WINE

## BUBBLES BY THE GLASS

<b>BLANQUETTE</b> (sweet) toad hollow "risque", france	11 / 40
<b>PROSECCO</b> (dry) la marca, italy	10 / 36
<b>ROSÉ</b> (dry) le grand courtage, france	11 / 40

## WINES BY THE GLASS

<b>CHARDONNAY</b> mer soleil, santa lucia highlands, california	12 / 44
<b>PINOT GRIGIO</b> primarius, oregon	9 / 32
<b>SAUVIGNON BLANC</b> oyster bay, marlborough, new zealand	10 / 36
<b>PINOT NOIR</b> r. stuart & co. "big fire", oregon	12 / 44
<b>CABERNET</b> ashton-troy, columbia vly, washington	14 / 50
<b>MALBEC</b> whidbey island winery, washington	11 / 40
<b>RED BLEND</b> sagelands "riverbed red", washington	9 / 32
<b>ROSE</b> ashton troy, washington	11 / 40
<b>CORAVIN SELECTION</b> ask server for current selection	MKT PRICE

## BUBBLES BY THE BOTTLE

<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>VIOGNIER</b> maryhill, columbia vly, washington	40
<b>PINOT GRIGIO</b> santa margherita, valdadige, italy	60
<b>CHARDONNAY</b> flowers, sonoma coast, california	75

## RED WINES BY THE BOTTLE

<b>PINOT NOIR</b> erath "resplendent", oregon	42
<b>PINOT NOIR</b> brittan vineyards, willamette vly, oregon	75
<b>PINOT NOIR</b> domaine serene "yamhill cuvee", willamette vly, oregon	120
<b>RED BLEND</b> terra blanca "triple threat", washington	50
<b>CAB FRANC</b> maryhill vineyards, willamette vly, oregon	40
<b>CABERNET</b> browne family "heritage", washington	40

# RED CEDAR & SAGE LATE NIGHT HAPPY HOUR

8:00 - 11:00 friday & saturday

## **SMALL BITES** 10

### **BRUSCHETTA POMODORO**

garlic cheese bread, fresh tomatoes & basil

### **TEMPURA BACON**

tempura fried bacon with maple dipping sauce

### **CEVICHE\***

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

### **HALIBUT BITES**

beer-battered halibut with a siracha aioli



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# RED CEDAR & SAGE

## HH - WINE & BUBBLES 7

prosecco • house white • house red

## HH - SPECIALTY COCKTAILS 9

### KETTLE ONE SPARKLER

ketel one botanical vodka - grapefruit & rose, cucumber & mint, or peach & orange blossom, with club soda and matching bitters

### BLUECUMBER GIMLET

cucumber & basil infused lunazul blanco tequila, lime sugar, splash of blue curacao

### GIN PILLOW

broker's london dry gin, giffard orgeat (almond+orange blossom+rosewater syrup), lemon

### MARKET OLD FASHIONED

ezra brooks whiskey, house-made old-fashioned syrup & bitters

### PINK ROSE

prosecco, orange liqueur, cranberry juice, lime twist

## HH - BEER & CIDER

\$2 OFF ALL BOTTLE & DRAFTS

### DRAFTS

MANNY'S pale ale - 5.4% 6

NORTHWEST BEVERAGE "sunbreak wheat" hefeweizen - 5.0% 8

LUCKY ENVELOPE "eniac" grapefruit ipa - 6.4% 8.5

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