



Rooftop Menu

PROUDLY PRESENTED BY EXECUTIVE CHEF ELI COBB

PLATES

Skagit Salad (GF) \$10

*spring mix, local berries, candied walnuts,
pickled red onion, lemon-honey vinaigrette
+ chicken \$8 / prawns \$12 / tuna \$12*

Dungeness Crab Cakes \$22

pan seared, lemon aioli,

Short-Rib Sliders \$22

*braised short-rib, pickled red onion,
melted gruyere, house steak sauce, w/chips*

Shrimp Skewers (GF) \$16

lime garlic butter, cherry tomato

Proscuitto & Melon (GF) \$8

*cured proscuitto, gruyere, fresh cantaloupe,
balsalmic reduction*

Rooftop Burger \$22

*brisket burger, gruyere, pickled red onion, spring mix,
whole grain mustard, lemon aioli, w/ chips*

Fish Tacos (2) \$14

*grilled cod, spicy chipotle slaw,
mango salsa, flour tortillas*

New York Cheesecake \$10

served w/ seasonal berries

WINES \$12/glass

Seven Hills Rose | **Firesteed** Pinot Noir | **Vino** Pinot Gris

City Limits Chardonnay | **Sean Minor** Cabernet

COCKTAILS \$15

Strawberry Lemondrop | **Aperol Spritz** | **Espresso Martini**
Old Fashioned | **Spicy Mango Margarita** | **Empress French 75**
Majestic Mojito (Traditional, Coconut or Blueberry)

BEER \$8/glass

Boundary Bay Cold IPA | **Chuckanut** Pilsner

SPIRITS

Vodka Titos, Grey Goose | **Gin** Tanqueray, Empress Indigo | **Rum** Bacardi, Captain Morgan

Tequila El Jimador Blanco, Patron Silver

Whiskey Jameson, Maker's Mark, Jack Daniels, Old Log Cabin, Glenlivet 12yr