

# **Appetizers & Small Plates**

#### Mansion "Fries" 10

Smashed fingerling potato, cheese curds, dried beef, Dijon mustard

#### Potato Leek Soup 12

Sour leeks, chive oil

#### Crazy Crow Farm Salad 15

Local grown greens, cured local cucumbers, marinated tomatoes, mustard vinaigrette

## Josh's Arugula Salad 14

Arugula, mint, blackberry, pickled radish, candied walnut, combe cheese, cara cara vinaigrette

#### Buratta 18

Cheese, chicory greens, macerated strawberries, toasted pecans, thyme oil

#### Smoked Halibut Croquette 12

Smoked Halibut, potato, Tillamook white cheddar and old bay mayo

#### Braised Beets 15

Molasses braised beets, house made yogurt, puffed rice, green grape vinaigrette

#### Gnocchi 18

House made gnocchi, kale, English pea Vignale, cured egg yolk

### Entrees

#### \*Pan Roasted Halibut 39

Served on braised Hakurei turnips, miner's lettuce, pickled shallots, and beurre blanc

## \*10 oz Heritage Pork 43

Brined heritage pork served with pork agrodolce, chili oil, grilled famed mustard and broccoli greens, carrot puree, and charred onions petals

## \*10 oz Pasture Raised Ribeye 48

Pan seared rib-eye served with grilled Morning Star Farm pak choy with a roasted garlic chimichurri sauce, shallot jam, and crisped potato pave

#### \*Maple Leaf Farms Duck 32

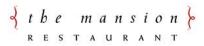
Coal roasted duck, grilled zucchini, tossed in a ramp pistou with duck jus

### \*Roasted Half Chicken 29

Pan roasted half chicken served on creamy white beans with fried nettles and tarragon

# \*Mansion Burger 16

Two 3oz Angus chuck patty with special sauce, crisp lettuce, grilled onion, American cheese, and fries





WINE

# **COCKTAILS**

ORCAS PUNCH ~ 12 Vodka, Swedish punch, citrus, blackberry purée	BUBBLES glass	bottle
	Bonaval Brut Nature, Cava, Spain9	56
ROSARIO SPRITZ ~ 13 Strawberry infused Aperol, vodka, lemon, orange, sparkling	WHITE  Description of the Charles of	26
wine	Rosario Label Chardonnay, WA9	36
Tue Co. Division 04.0	Ryan Patrick, Rock Island Chardonnay, WA	48
THE SEA PLANE ~13 Pine Dry Gin, Pear Brandy, tonic water, lemon juice, simple	Duckhorn Chardonnay, Napa Valley, CA	60
syrup	Villa Varda, Pinot Grigio, Friuli, Italy	48
7 1	Gamache, Sauvignon Blanc, Columbia Valley, WA12	48
JALISCO MULE ~ 11 El Jimador tequila, hibiscus, lime, ginger beer	ROSÉ Castel De Maures, Cotes De Provance, FR9	36
"TRADEWINDS" OLD FASHIONED ~ 15 Buffalo trace bourbon, Walnut Liquor, Banana Liquor, local	Red	
wildflower honey	Rosario Label Red Blend, WA9	36
	Megan Anne, Pinot Noir, Willamette Valley, OR,15	60
THE LOST DAIQUIRI ~ 16 Plantation Pineapple rum, Smith and Cross rum, Banane du	Gamache, Heritage Cabernet Sauvignon, WA	72
Brésil, lime, local wildflower honey	Lopez Island Vineyards, Merlot, Yakima Valley, WA 10	40
PICK ME UP ~ 15 Plantation Dark Rum, Patron XO Coffee Liqueur, chilled	BEER & CIDER	
espresso, Demerara Rum, orange bitters, Chinese five spice	<b>DRAFT</b> District Brewery, Flux Capacitor Hazy IPA, Mt Vernon WA6	
MIDNIGHT @ THE MARINA ~ 13	San Juan Brewery, Outer Island IPA, SJI WA	
Rye Whiskey, Amaro and sambuca served up with a cherry	Chuckanut Brewery, Pilsner Lager, Skagit Valley WA	6
MEXICAN MOONLIGHT ~ 14 Mezcal, Orange Bitters, Jalapeno Honey Syrup, grapefruit	DOMESTIC & IMPORT BOTTLES Incline Ciders (rotating)	5
juice on the rocks with a salted rim	San Juan Brewery, Pilsner	7
	Coors Light	5
	Heineken	5

Please advise your server of any known allergies.

A 3% Service Fee has been added to your food items, this service fee is distributed 100% to the kitchen staff.

\*Consuming raw or undercooked foods may increase risk of food borne illness.