1894

1894 EST

BAR & GRILL

BAR MENU

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TUESDAY-SUNDAY
Starting at 11:30AM

STEAMED CLAMS *(without bread)* 24
1 ½ pound of manila clams simmered in shallots, garlic herbs, white wine, and butter

POK POK CHICKEN WINGS 14
crispy-fried vietnamese-style chicken wings tossed in fried garlic sauce with asian cucumber salad

HONEY WALNUT PRAWNS 15
black tiger prawns lightly coated then fried crisp with honey-mayonnaise, pineapple & candied walnuts

CHEESETEAK POTATO SKINS 17
fried potato skins filled with cheese sauce, grilled & chopped prime rib with sweet onions, bell peppers & melted smoked provolone cheese

CRAB & ARTICHOKE DIP 18
a mixture of dungeness crab meat, artichoke hearts, mayonnaise, onion, lemon & parmesan cheese baked golden brown & served with warm sliced bread

MOZZARELLA STICKS 10
crispy deep fried cheesy goodness with marinara sauce

STEAK DIABLO *(without bread)* 14
beef tenderloin sauteed in our diablo sauce
add french fries (+4.50)

AND MORE...

-SPIRIT FREE-

5

STRAWBERRY NOJITO

CUCUMBER CRUSH

CRANBERRY GINGER SPRITZ

-AFTER DINNER BEVS-

ESPRESSO MARTINI

vodka, kahlua, cold brew, 'bartenders' whipped cream

12

DIRTY WHITE RUSSIAN

traditional white russian mixed with cold brew coffee

12

ORANGE CREAMSICLE

whipped vodka, half & half, muddled orange

11

BRANDY ICE

e&j brandy, kahlua, creme de cacao, vanilla ice cream

10

an automatic service charge of 18% is added to your billing. 17% is allocated to the service staff, 1% is allocated to the kitchen staff

CRAFT COCKTAILS

RAISIN CANE

bacardi light rum, orgeat syrup, citrus, pineapple juice, and ruby port

12

LAVENDER LEMONADE

Pursuit Vodka with fresh lemonade, lemon juice, lavender syrup,

12

LAST WORD

gin, chartreuse, luxardo maraschino liqueur, lime juice, lemon garnish

14

PEACH SIDECAR

brandy, triple sec, lemon, peach puree cinnamon-sugar rim

12

HOT TROPIC

house-infused jalapeno tequila, triple sec, lime, pineapple, simple

12

BOULEVARDIER

bourbon, sweet vermouth, campari, orange peel garnish

14

RAINIER REVIVER

gin, triple sec, lime juice, st-germain, chartreuse spritz

13

PASSION BLOOM

peaflower vodka, passoã passion fruit liqueur, lemon juice, simple syrup, dried peaflower garnish

13

SUPREME NACHOS 18

tortilla chips baked with seasoned ground beef or seasoned grilled chicken breast, cheese sauce, cheddar and pepper jack cheese, black olives, green onions, tomatoes, topped with guacamole, sour cream, and a side of salsa

add chicken & beef (+2)

CHICKEN WINGS 10

*fried chicken wings plain **or** tossed with buffalo sauce*

WAGYU SLIDERS 20

wagyu ground beef smashed on sliced walla walla sweet onion & jalapeno with melted smoked provolone cheese, bubbies dill pickles & club slider sauce on toasted brioche bun

HALIBUT & CHIPS 26| 32

mac and jacks amber beer battered alaskan halibut and french fries with tartar sauce

choice of two or three pieces

FLATBREADS

Vegetarian Pizza Options Are Always Available!

COWBOY 16

pepperoni, italian sausage, mushroom, black olive, fresh mozzarella with red sauce

PEAR, GOAT CHEESE & PROSCUITTO 16

brushed with crusted roasted garlic oil, sliced pear, goat cheese, mozzarella cheese, baby arugula & drizzle of balsamic, blackberry-cabernet reduction

gluten free *TCGC signature item*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

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WHITE

	6OZ	9OZ
SUBSTANCE ELEMENTAL CHARDONNAY '21-OR	8	11
FERRARI CARANO CHARDONNAY '24-CA	11	15
ROMBAUER CHARDONNAY '24-CA	17	22
LYLO SAUVIGNON BLANC '23-NZ	9	13
TORRESELLA PINOT GRIGIO '24-IT	9	13
LONG SHADOWS POETS LEAP RIESLING '25-WA	8	11
HONORA VERA ROSADO ROSÉ 25-SP	9	13
LUNETTA SPARKLING ROSE SPLIT-IT	8	
LUNETTA PROSECCO SPLIT-IT	8	
DOMAINE STE. MICHELLE SPARKLING WINE -WA	7/Glass	

RED

	6OZ	9OZ
J.BOOKWALTER READERS CABERNET '23-CA	9	13
BROWNE HERITAGE CABERNET SAUVIGNON '23-WA	10	14
ABEJA CABERNET SAUVIGNON '22-WA	18	24
CAYMUS CABERNET SAUVIGNON '23-CA	20	26
L'ECOLE MERLOT 22-WA	12	16
LUKE MERLOT '22-WA	9	13
MICHAEL DAVID 6TH SENSE LODI SYRAH '22-CA	9	13
MARIETTA OLD VINES RED BLEND '19-CA	8	11
MATTHEWS CUVÉE '22-WA	12	16
PIKE ROAD PINOT NOIR '24-OR	11	15
ST. FRANCIS OLD VINES ZINFANDEL '22-CA	10	14
WALLA WALLA VINTNERS SANGIOVESE 22-WA	9	13
NEWSPRINT MALBEC 23-WA	9	13

ORDER A BOTTLE AT 3X THE 6 OZ. GLASS POUR PRICE

CAYMUS BOTTLE: 5 X 6 OZ. GLASS POUR PRICE