

## FEAST MONTH SPECIALS

### SALISH HALIBUT

lummi island wild halibut pan seared,  
cauliflower puree, tomato caper coulis,  
lemon thyme polenta cake \$27  
[kölsch]

### CHICKEN SCHNITZEL

pounded chicken breast, beer mustard, bread  
crumb crust, parmesan mashed potatoes, house  
gravy, terra verde roasted brussels sprouts \$17  
[fest bier]

### RAUCH BRAISED BRISKET

benson farms grass-fed brisket braised in rauch lager,  
mashed potatoes, roasted brussels sprouts,  
finished with brisket jus \$21  
[rauch bier]

### PORK BELLY GRILLED CHEESE

house smoked pork belly, 5 cheese blend, avocado,  
tomatoes, house focaccia,  
served with tomato leek soup \$14  
[american wheat]

### CRISPY POLENTA CAKES

parmesan polenta, sauteed cascadia mushrooms,  
on a bed of tomato leek soup \$9  
[dunkel]

## TEMPTATIONS

### BANANA BREAD PUDDING

roasted bananas, cinnamon, cardamom,  
dark beer caramel sauce, whipped cream \$7  
+ add vanilla bean ice cream \$1

### CRÈME BRÛLÉE

ask your server for our seasonal flavor!  
made with local cream, caramelized sugar crust \$6

### BAKED APPLE

grannysmith apple, cinnamon, maple,  
spiced pecans, golden raisin, vanilla bean ice cream \$8



vegetarian



gluten free

\*consuming raw or undercooked meat & seafood can increase  
your risk of food-borne illness