

# *Lighthouse* CHRISTMAS 2020

## *Cheese Plate*

SELECTION OF LOCAL CHEESE WITH SEASONAL COMPOTE  
& FLYING BIRD BOTANICAL HONEY \$19

## *Cauliflower Soup*

HEDLIN FARM CAULIFLOWER CREAM, COUGAR GOLD,  
MARCONA ALMONDS & TONNEMAKER FARM DRIED APRICOT \$12

## *Caesar Salad*

HEARTS OF ROMAINE, PARMESAN, LEMON AND GRILLED BAGUETTE \$12

## *Wild King Salmon*

PAN ROASTED SALMON WITH BRUSSELS SPROUTS &  
WHITE WINE BUTTER SAUCE \$39

## *Cascadia Mushroom Risotto* (VEGAN)

PORCINI, LIONS MANE & OYSTER MUSHROOMS \$32

## *Mary's Roasted Turkey Sandwich*

MARY'S TURKEY, BACON, CRANBERRY,  
BEECHER'S JUST JACK, AIOLI & POTATO CHIPS \$19

## *Lighthouse Beef Burger*

HALF POUND WAGYU BEEF, CARAMELIZED ONIONS,  
BEECHER'S JUST JACK, AIOLI & FRENCH FRIES \$19

## *Steak & Frites*

DOUBLE R RANCH BUTCHERS CUT, COGNAC BUTTER  
& FRENCH FRIES \$28

## *Saint Helens Roast Rib of Beef*

KESTREL VINTAGE 10 YEAR TAWNY PORT WINE SAUCE  
POTATO GRATIN WITH ROGUE RIVER BLUE & SWEET ONION MARMALADE  
& BRUSSELS SPROUTS WITH JACK MOUNTAIN COTTAGE BACON \$49

## LIGHTHOUSE SWEETS

### *Caramel Apple Tart*

TONNEMAKERS FARM HONEYCRISP APPLES  
& VANILLA ICE CREAM \$14

### *Theo Chocolate Brownie*

THEO DARK CHOCOLATE GANACHE,  
PEPPERMINT MERINGUE CLOUD & CANDY CANE CRUMBLE \$12

### *Chocolate Pot de Creme*

THEO CHOCOLATE CUSTARD & MERINGUE \$12

### *Lopez Island Creamery*

SEASONAL ICE CREAM OR SORBET \$7

#### ALLERGIES:

OUR MENU CONTAINS ALLERGENS THAT MAY NOT BE OBVIOUS FROM THE DESCRIPTIONS, WE CANNOT ALWAYS ACCOMMODATE EXTENSIVE FOOD SENSITIVITIES. AVERSIONS TO ONIONS, GARLIC, NATURAL SWEETENERS/SUGAR AND NUTS ARE PARTICULARLY DIFFICULT TO ACCOMMODATE. WHILE MOST INGREDIENTS ARE LISTED ON THE MENU CROSS CONTAMINATION MAY OCCUR. CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

# Beverage Menu

## White Wines 6oz ~ 9oz ~ Btl

HOUSE WHITE	8 ~ 12 ~ 32
NAPA CELLARS CHARDONNAY (CA)	11 ~ 15 ~ 34
KURTATSCH PINOT GRIGIO (IT)	11 ~ 15 ~ 34
KING ESTATE SAUVIGNON BLANC (OR)	12 ~ 16 ~ 37

## Red Wines 6oz ~ 9oz ~ Btl

HOUSE RED	8 ~ 12 ~ 32
JOEL GOTT CABERNET SAUV. (CA)	12 ~ 16 ~ 37
THREE RIVER'S MERLOT (WA)	13 ~ 17 ~ 39
KING ESTATE PINOT NOIR (OR)	14 ~ 18 ~ 43
MARK RYAN THE CHIEF CABERNET	15 ~ 19 ~ 50
RED SCHOONER VOYAGE 8 MALBEC (AR)	17 ~ 21 ~ 60
WOODWARD CANYON CAB SAUV. (WA)	18 ~ 22 ~ 65

## Bubbles 187ml Bottles

LA LUCA PROSECCO (IT)	12
LE GRAND COURTAGE BRUT (FR)	12
LUNETTA SPARKLING ROSE (IT)	12

PLEASE ASK YOUR SERVER FOR  
A COMPLETE WINE LIST

## Local Drafts 6

Farmstrong Amber Lager
Chuckanut Pilsner
Flyers Hefé
Boundary Bay Scotch Ale
Wander Shoe Toss Rye IPA
Aslan Batch 15 IPA
San Juan Island Black Boar Porter
Locust Dark Cherry Cider

## Bottles & Imports 4 - 5

Widmer Bros. Hefeweizen
Alaskan Amber
Budweiser
Elemental Semi Dry Hard Cider
Corona Extra
St. Pauli Girl Non-Alcoholic
Guinness

## Specialty Cocktails

*Classic Martini* 14  
HENDRICKS GIN OR REYKA VODKA, DRY VERMOUTH

*French Martini* 14  
GREY GOOSE VODKA, PINEAPPLE JUICE, CHAMBORD RASPBERRY LIQUEUR

*Manhattan* 14  
REDEMPTION RYE, ANTICA SWEET VERMOUTH, ANGOSTURA BITTERS, LUXARDO CHERRY

*Epic Mule* 12  
CADEE EPIC BARREL AGED GIN, GINGER BEER, LIME, TONIC SYRUP

*Classic Old Fashioned* 13  
BUFFALO TRACE BOURBON, DEMERARA SUGAR, ANGOSTURA BITTERS, LUXARDO CHERRY, ORANGE TWIST

*Oaxaca Old Fashioned* 14  
CASAMIGOS ANEJO TEQUILLA, NUESTRA SOLEDAD MEZCAL, ANGOSTURA BITTERS, DEMERARA SUGAR, LUXARDO CHERRY, ORANGE PEEL

*Empress & Elderflower* 12  
EMPRESS GIN, FENTIMAN'S GENTLY SPARKLING ELDERFLOWER TONIC, GRAPEFRUIT SLICE

*Ginger Cosmo* 13  
YAZI GINGER VODKA, TRIPLE SEC, LIME, CRANBERRY

## Seasonal Favorites

*Frangelico Sour* 12  
BUFFALO TRACE BOURBON, FRANGELICO HAZELNUT LIQUEUR, LEMON JUICE, SIMPLE SYRUP, ANGOSTURA BITTERS, EGG WHITE, LUXARDO CHERRY

*Apple Brandy Sangria* 12  
BELLEWOOD DISTILLING APPLE BRANDY, VINO ROSSO, ORANGE, LUXARDO CHERRY, LEMON, LIME, SIMPLE SYRUP

*Hot Buttered Rum* 10  
ZAYA AGED RUM, HOUSE MIX, WHIPPED CREAM, NUTMEG CINNAMON

*Apple Cider Margarita* 12  
SIETE LEGUAS TEQUILA BLANCO, COINTREAU, LIME, APPLE CIDER