

Lighthouse NEW YEARS EVE

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

Cassoulet de Toulouse

BRAISED DUCK LEG, TARBAIS BEANS, PORK & FENNEL SAUSAGE \$32

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