



Patio Menu

SALADS

Caesar Salad

romaine, house caesar, parmesan, breadcrumb 12

Mixed Greens gf / vegan

cherry tomato, radish, cucumber, balsamic vin. 7

HOOD CANAL CLASSICS

Hamburger gf bun / black bean burger patty available double quarter pounder, house burger sauce, sharp American cheese, warm bun, pickle choice of Tim's chips, fries or salad 16

Fish and Chips

coleslaw, lemon, choice of Tim's chips, fries or salad 21

Fried Oysters (6 ea)

PNW oysters, tartar sauce, lemon choice of Tim's chips, fries or salad 21

HANDHELD

Chicken "Carnitas" Tacos

roasted tomato salsa, braised chicken, cilantro, green onion, lime, cotija, cabbage, corn tortillas 14

Shrimp Tacos

tomatillo salsa, fried oregon bay shrimp, cilantro, green onion, lime, cotija, cabbage, corn tortillas 18

FRITES

Regular Fries 5
Garlic / Truffle Fries 8

CANAL KID

Clucks & Fries 8
Crispy Fish & Fries 8
Hamburger sesame bun, fries 8
Add cheddar cheese +2

Dietary Concerns: Please make your server aware of any dietary allergies or restrictions. We are happy to accommodate additional gluten free, vegetarian, vegan and nut free requests.

Service Charge: An 18% service charge has been applied to your check of which 100% will be paid directly to the food & beverage patio staff.





COCKTAILS

Bubbles / Aperol Spritz

sparkling wine, aperol, orange 13

Gin Ricky

heritage distilling gin, muddled lime, seltzer 12

Dark & Stormy

light & dark rum, lime, bitters 13

Coconut Mojito

coconut rum, lime, mint, soda 13

Pomegranate Margarita

silver tequila, pomegranate liqueur, lime, agave 14

Grey Goose Essences Mule

watermelon & basil 13 peach & rosemary 13 strawberry & lemongrass 13

Huckleberry Lemon Drop

huckleberry vodka, triple sec, lemon 13

CUTWATER CANNED COCKTAILS

award winning spirits canned and ready for adventure 9

Mango Margarita

Tequila Soda w/ Lime

Vodka Mule

Grapefruit Vodka Soda

Tiki Rum Mai Tai

Gin & Tonic

LOCAL DRAFT BEER

Ziggy Zoggy Pilsner silver city brewing, silverdale 7
Tropic Haze IPA silver city brewing, silverdale 7

BEER

(From here)

Roger's Pilsner georgetown brewing, seattle 6
Field 41 Pale Ale bale breaker, yakima 6
Ride the Spiral silver city brewing, silverdale 7
Hefeweizen dru bru, snoqualmie 6
Dry Cider yonder, seattle 9

BEER

(Not from here)

Blue Moon 6 Coors Light 6 Corona Extra 6

BUBBLES

Brut domaine ste. michelle, columbia valley 10

WHITE / ROSE

Chardonnay canoe ridge, horse heaven hills 10 Rose canoe ridge, columbia valley 10 Sauvignon Blanc wither hills, new zealand 11

RED

Cabernet Sauvignon canoe ridge, heaven hills 12
Pinot Noir cooper hill, willamette valley 12
Merlot canoe ridge columbia valley 12

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