

# Maggie's Bar

## BAR MENU

Cultivated & sourced from the best in the region, from the Olympics to the Salish Sea to the Blue Mountains and the Heart of the Cascade Mountains.

### FRESH + LOCAL

French Onion Soup, Swiss, Garlic Crouton, Sweet Onions, Rich Mushroom-Beef Broth \$14

Wild Salmon Chowder, Potato, Celery, Sweet Onion, Tomato, Garlic, Cream, Fumet, Basil, Oregano \$16

Roast Limoncello Garlic Wings, House Made Ranch, optional sriracha mild, hot or teriyaki \$18

Seafood Cobb, Smoked Lox, Dungeness Crab, Blackened Shrimp, Seasonal Greens, Tomato, Cucumber, Lemon, Green Onion, Radish, House Made Ranch \$32

Tataki Seared Tuna, Soy Glaze, Wasabi Aioli, Seasonal Salad & Lemon Vinaigrette \$31

6oz Double R Ranch Brisket Sandwich, Pepper Jack Cheese, Butter Toasted Sesame Brioche, Shaved Lettuce, Tomato, Zucchini Pickles, Garden Aioli \$22

12" Hearth Fired Pizza, Carinspring Mills Flour, Extra Virgin Olive Oil, Salt

Pepperoni, Provolone, Mozzarella, Marinara \$22

Margherita, Fresh Basil, Fresh Mozzarella, Marinara \$22

Classic Cheese \$18

Seasonal Pizza or Flat Bread Market Price

Add toppings Bacon, Pepperoni, Cheese, Mushrooms, Arugula, Artichoke +\$2 each

The consumption of raw or undercooked foods may increase the risk of food borne illness. There is a risk associated with consuming raw oysters. If unsure of your risk consult a physician.

22% gratuity will be added for tables of six or more. Tables of 8 or more will not be able to have separate checks.