Starters
Buffalo Pub Wings
bleu cheese and celery 10
Artisanal Cheese Plate
chef’s selection of gourmet cheese with accoutrements 14
La Quercia Prosciutto Americano
cantaloupe, frisée, pea vines, goat cheese and radish served with lemon and extra virgin olive oil 16

Salads
House Salad
baby mixed greens, poppy seed vinaigrette, fresh seasonal berries, candied walnuts 8
Calcutta Caesar Salad*
romaine, parmesan, croutons, white anchovy 10 grilled salmon 22 grilled chicken breast 15
Asian Chicken Salad
napa cabbage, carrots, mandarin oranges, almonds, wonton, peppers, tomato miso vinaigrette 16

Pub Favorites
Original Potato Chips
served with our classic French onion dip 5
Crispy Calamari
lemon aioli 12
Kobe Beef Sliders
caramelized onions, Tillamook Cheddar 13
Steamed Edamame
maldon sea salt 7
Crispy Flatbread
cured tomatoes, balsamic, onions, arugula, chevre 11

Entrees
The Calcutta Burger*
1/2 pound hand formed beef patty, peppered bacon, tillamook cheddar & smoked gouda, olive mayonnaise, artisanal bun 16
Portobello Mushroom Sandwich
feta cheese, sun-dried tomato aioli, bibb lettuce, tomato, artisanal bun 13
Prime Rib Dip
shaved prime rib, rosemary au jus, toasted ciabatta creamy horseradish 17
Lamb Burger
balsamic onions, chevre, arugula, artisanal bun 17
Rueben Sandwich
corned beef, swiss cheese, sauerkraut and thousand island on marbled rye 16
Fish & Chips
newcastle brown ale batter, two pieces of pacific ling cod, fries, coleslaw, tartar sauce 15

Soups
Smoked Salmon Chowder
house smoked king salmon, fresh corn, chives cup 6 • bowl 10
French Onion Soup
gruyere, parmesan, crouton 10
*Consuming raw or undercooked meat, seafood, shellfish or eggs may increase risk of food borne illness

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Wines by the Glass

Riesling, Mercer Estates, WA 12/44
Pinot Gris, J Vineyards, CA 12/54
Pinot Gris, Château St. Jean, CA 12/60
Viognier, Cline Family Cellars, CA 12/44
Red Blend, Columbia Valley, WA 13/50
Pinot Noir, La Crema, OR 14/46
Pinot Noir, Lyric, CA 15/52
Syrah, Waterbrook, Walla Walla, WA 12/44
Zinfandel, Novy, CA 12/60
Cabernet Sauvignon, Heritage by Browne, WA 14/54
Cabernet Sauvignon, Joseph Carr, CA 12/46
Malbec, Altos del Plata, AR 14/52
Merlot, Canoe Ridge Vineyards, WA 14/46
Merlot, Columbia Winery, WA 12/42
Red Blend, Pendulum Red, Walla Walla, WA 13/50
Red Blend, DeLille Cellars, 'D2', Columbia Valley, WA 25/100

Sparkling Wines by the Glass

Prosecco, Benvolio, IT 12/44
Sparkling, Chandon, CA 12/44
Champagne, Dom Perignon, FR 85/360

Cocktails

Blackberry Bramble
gin, Chambord, fresh lemon juice, house made simple syrup 10
Midtown Manhattan
Templetons rye, Punt e Mes vermouth, Noilly Prat sweet vermouth, Angostura bitters, Griotte cherries 15
Rancho Bravo
Jim Beam "Jacobs Ghost", Torres orange liqueur, Ancho Reyes ancho liqueur 14.5
El Diablo
tequila, crème de cassis, fresh lime juice, Gosling’s ginger beer 10
Newcastle Sidecar
Bacardi Byr, Cointreau, Luxardo maraschino, Korbel brandy, fresh lemon juice 14

Beer

Bottled Beer
Domestic 5
Import 6
Craft & Micro 6
Draught Beer
Domestic 6
Import 8
Craft & Micro 7.5

Please see your server or bartender for current selections

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Viognier, Cline Family Cellars, CA 12/44
Rose, Lachini, OR 12/40
Sauvignon Blanc, Benziger, CA 12/44
Sauvignon Blanc, Browne, WA 13/60
Chardonnay, Concannon, Livermore, CA 14/56
Chardonnay, Kendall Jackson, CA 14/65
Chardonnay, Beringer “Luminus”, CA 20/80
Pinot Noir, La Crema, OR 14/46
Pinot Noir, Lyric, CA 15/52
Syrah, Waterbrook, Walla Walla, WA 12/44
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Malbec, Altos del Plata, AR 14/52
Merlot, Canoe Ridge Vineyards, WA 14/46
Merlot, Columbia Winery, WA 12/42
Red Blend, Pendulum Red, Walla Walla, WA 13/50
Red Blend, DeLille Cellars, 'D2', Columbia Valley, WA 25/100

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