

THE CALCUTTA GRILL

•LUNCH MENU•

APPETIZERS

Grilled Romaine Salad 14

oven dried tomatoes, croutons, parmesan, Mama Lil's peppers, and Caesar dressing **add:** chicken 6, steelhead 8 or beyond burger™ 8

Pickled Beet Salad ^{GF} 14

goat cheese, local pepper honey, and candied walnuts

Calamari 13

served with lime cocktail sauce and lemon aioli

Coconut Curry Mussels 18

PEI mussels, red curry, coconut milk, lemongrass, ginger, and garlic

Sticky Wings ^{GF} 15

Viet-style spicy wings, cilantro, garlic, jicama, and mango slaw

French Onion Soup 11

rich beef broth, gruyère, parmesan, and croutons

SALADS

Ahi Poke Salad 19

sashimi grade tuna, sushi rice, green onions, avocado, pickled carrots and onions, edamame, sesame seeds, and house ponzu sauce

SWxNW Chicken Salad 18

Chef's BBQ sauce, grilled chicken, corn, black beans, tomatoes, romaine, cheddar, tortilla crisps, and chipotle ranch dressing

Signature ENTRÉES

Pan Seared Steelhead* 28

from the Columbia River, served with lemon and asparagus risotto

Cioppino 30

Dungeness crab, PEI mussels, prawns, cod, squid, and tomatoes in a white wine broth

Steak Frites* ^{GF} 24

flank steak, chimichurri, and crispy fries

Fish & Chips 19

Newcastle ale batter, two pieces of Pacific cod, crispy fries, coleslaw, and tartar **add:** extra fish 5

Pub Mac & Cheese 16

Snake River Farm's Kurobuta pork belly, Beecher's Flagship, gruyère, and cheddar

SANDWICHES

Reuben 15

corned beef, Russian dressing, sauerkraut, on light rye **add:** fries or petite salad 3

Pub Burger 14

cheddar cheese, garlic aioli, lettuce, tomato, and onion, on a Macrina artisan bun **add:** fries or petite salad 3

Turkey BLTA 14

pepper bacon, lettuce, tomato, avocado, stone ground mustard and mayo spread, on light rye **add:** fries or petite salad 3

PLANT BASED

Power Up Salad ^{GF} 15

lacinato kale, butternut squash, shredded carrots, broccoli, quinoa, with a pickled ginger vinaigrette **add:** chicken 6, steelhead 8 or beyond burger™ 8

Vegan Burger 18

beyond burger™, roasted red pepper, cashew spread, lettuce, tomato, avocado, on a ciabatta bun **add:** fries or petite salad 3

Forager's Risotto ^{GF} 24

arborio rice, asparagus, preserved lemon, locally foraged wild mushrooms, butternut squash, cashew cream, and crisp asparagus straws **add:** chicken 6, steelhead 8 or beyond burger™ 8

SIDES

Lemon Risotto ^{GF} 8

preserved lemon, arborio rice, and cream

French Fries 5

Artisan Bread Basket 5

Brussel Sprouts 10

pepper bacon, bourbon butter, and candied walnuts

Petite House Salad 5

baby mixed greens, candied walnuts, dried cranberries, and pomegranate dressing

GF = Gluten Free

*consuming raw or undercooked meat, seafood, shellfish, or eggs may increase risk of foodborne illnesses

groups of 7 or more are subject to 18% automatic gratuity

THE
CALCUTTA
GRILL

WINE *by the glass*

SPARKLING

Chandon Brut 13

Napa Valley, CA

La Marca Prosecco 12

Veneto, Italy (187ml)

WHITE

Benziger Sauvignon Blanc 13

North Coast, CA

J Vineyards Pinot Gris 14

Sonoma County, CA

Chateau Ste Michelle Riesling 10

Columbia Valley, WA

Kendall Jackson Chardonnay 14

Sonoma County, CA

ROSÉ

Elouan Pinot Noir Rosé 14

Willamette Valley, WA

Browne Grenache Rosé 13

Columbia Valley, WA

RED

Duck Pond Pinot Noir 13

Willamette Valley, WA

La Crema Pinot Noir 14

Sonoma County, CA

Waterbrook Syrah 13

Columbia Valley, WA

Gascón Malbec 14

Mendoza, Argentina

Columbia Winery Merlot 13

Columbia Valley, WA

Pendulum Red Blend 14

Columbia Valley, WA

Josh Cellars Cabernet 13

Central Coast, CA

Heritage By Browne Cabernet 15

Columbia Valley, WA

COCKTAILS

Aviation 15

dry gin, luxardo, crème de violette, and lemon

Newcastle Old Fashioned 15

Buffalo Trace, simple syrup, orange, and Angostura

Executive Manhattan 17

Redemption Rye, Carpano Antica, Peychaud's, Angostura

Pearlous Martini 13

Tequila, triple sec, lime, basil, housemade pear purée

Cucumber Cosmo 14

Effen Cucumber Vodka, triple sec, housemade sour, cranberry

Hot Donkey 12

spicy pepper infused vodka, blood orange, lime, ginger beer

Blue Coconut 10

Bacardi Rum, Malibu Rum, Coco Lopez, pineapple, Blue Curaçao

Cinnamon Roll 12

Pearl Vanilla Vodka, Kahlúa, cinnamon syrup, cream

DRAFT BEER

Apocalypse IPA 8

6.8%ABV, 70 IBU

Deschutes Fresh Squeezed IPA 8

6.4%ABV, 60 IBU

Deschutes Black Butte Porter 8

5.2%ABV, 30 IBU

Elysian Men's Room Ale 8

8.2%ABV, 62 IBU

Guinness Irish Dry Stout 8.50

4.2%ABV, 45 IBU

Mac & Jack's African Amber 7.50

5.8%ABV, 30 IBU

Manny's Pale Ale 8

5.4%ABV, 38 IBU

Newcastle Brown Ale 8.50

4.7%ABV, 18 IBU

Pyramid Hefeweizen 8

5.2%ABV, 18 IBU

Stella Artois Lager 8.50

5%ABV, 24 IBU

"Calcutta" refers to wagers that players make for their favorite team or player.

At the end of the tournament, whoever bid on the winning team wins a portion of the prize money.