

SHAREABLE

Hummus *gf/veg.*

marinated olives, veggies, feta, grilled pita **16**

Half Dozen Oysters on the ½ Shell *gf/df*

cocktail sauce, mignonette, lemon

(1) 4.5 (6) 25 (12) 50

Grilled Oysters *gf w/out bread*

charring butter, green onion, grilled bread

(1) 4.5 (6) 25 (12) 50

Fried Oysters (6 ea) *gf/df w/out tartar*

tartar sauce, lemon

choice of fries or salad **21**

SALAD

Caesar Salad *gf w/out breadcrumb*

parmesan, white anchovy, focaccia breadcrumb **12**

Mixed Greens *gf/vegan*

cherry tomato, baby bell pepper, radish, cucumber **7**

Add a grilled chicken breast **+6**

Add prawns **+12**

CANAL KID

Clucks & Fries **8**

Crispy Fish & Fries **8**

Hamburger sesame bun, fries **8**

Add cheddar cheese **+2**

Fish Sandwich sesame bun, crispy cod, fries **9**

HANDHELD

Hamburger *gf bun available*

double quarter pounder, house burger sauce, sharp

American cheese, sesame bun, pickle

choice of fries or salad **18**

Fish and Chips *df w/out tartar*

beer-battered rockfish, coleslaw, lemon

choice of fries or salad **21**

Crispy Tofu Sandwich *vegan*

hummus, greens, roasted tomato, pickled onion,

½ pound fried tofu, chili crunch, baguette

choice of fries or salad **16**

Chicken Carnitas Tacos *gf/df without cheese*

cabbage, roasted tomato salsa, braised chicken, cilantro,

green onion, lime, cotija, corn tortillas **14**

Baja Fish Tacos *df w/out crema & cheese*

cabbage, avocado crema, fried & battered rockfish,

cilantro, green onion, lime, cotija, corn tortillas **18**

FRITES

Regular Fries **5**

Garlic Fries **8**

Sweet Potato Fries **8**

Truffle Fries **8**

SWEET

Housemade Brownie Sundae *gf*

tillamook ice cream, house chocolate sauce,

toasted hazelnuts **7**

Patio Menu

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

Rum / Coconut Mojito

coconut rum, lime, mint, soda 12

Rum / Dark & Stormy

Plantation platinum & dark rum, lime, bitters 13

Tequila / Pomegranate Margarita

pomegranate tequila, lime, agave 12

Vodka / Grey Goose Essences Mule

watermelon & basil 13

peach & rosemary 13

strawberry & lemongrass 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

Rotating Selections 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 5

Corona Extra 6

BUBBLES

Brut treveri, blanc de blancs, columbia valley 10

Prosecco lamarca, italy 11

WHITE / ROSE

Chardonnay canoe ridge, the expedition,
horse heaven hills 10

Sangiovese Rose maryhill, columbia valley 10

Sauvignon Blanc wither hills, new zealand 11

RED

Cabernet Sauvignon photobomb, columbia valley 12

Pinot Noir cooper hill, willamette valley 12

Merlot canoe ridge columbia valley 12

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