

DIRT CANDY

SEASONAL BOWL or CUP of SOUP 8/5
chef's whim

HOLLYWOOD CHOP SALAD 12
roasted chicken breast, treviso, basil, spiced chick
pea, pickled onions, green beans, zucchini, squash,
green onion dressing, fresno chilies

ICEBERG WEDGE 8
apple cider dressing, fuji apple, chopped egg,
oregon blue cheese, applewood smoked bacon
add fried chicken thigh 6

TAVERN CAESAR SALAD 8
baby gem lettuce, charred lemon vinaigrette,
parmesan, croutons, boquerones

TOMBO TUNA CASTELVELTRANO 16
seared rare, charred eggplant vinaigrette, lemon
aioli, boiled potato, egg, pickled peppers, green
beans, onions

CHARRED BRUSSELS SPROUTS 6
sweet chili sauce

BLISTERED SUGAR SNAP PEAS 6
orange zest, balinese pepper honey

FRIED CAULIFLOWER 9
marcona almond, sauce romesco, pickled yellow
raisins, orange blossom honey

SHARABLES

* AJI AMARILLO HONEY WINGS 12
blue cheese, pickled celery

*SCOTCH EGG 9
pork sausage, hot mustard, runny yolk

BUTTERMILK FRIED PICKLES 7
hot sauce, buttermilk ranch dippin' sauce

*ROASTED BONE MARROW 12
green garlic marmalade, peasant bread, herb salad

ORLIN'S DRUNKEN CLAMS 16
manila clams, spicy sausage, caramelized onions,
woodinville whiskey

HAND-CUT FRIES 6
tavern sauce

WARM OLIVES 6
orange, bay leaf, garlic confit

POTTED SMOKED SALMON 13
fried capers, egg, bread, red onion

COUNTRY-STYLE PORK PATE 11
pickles, mustard, nuts, bread

PIMENTO CHEESE 8
walnuts, toast

LARGER PLATES

*DUCK LEG CONFIT 23
favette pasta, mushroom, sherry vinegar, currants,
black kale, pine nuts

MAC N' CHEESE 14
smoked gouda, roasted cauliflower, caramelized
onion, ritz crust
add crab 8

PAN FRIED TROUT 21
crispy potato chips, chorizo-sherry vinaigrette,
wild arugula

BUCATINO PASTA 19
stinging nettle pesto, whipped cream, soft egg

* FRIED CHICKEN PLATE 20
dark & white meat, slaw, whiskey baked beans

* ROASTED PORK SANDWICH 14
ham, swiss, jalapeno aioli, grilled baguette,
caramelized onions, cilantro

*THE HOLLYWOOD BURGER 12
double patty, dill pickles, our american cheese,
served with a side of tavern sauce & hand-cut fries

add ons: bacon, fried egg, sautéed mushrooms
caramelized onions 2 each

* CULOTTE STEAK FRITE 28
seth's w.t. marinade, hand-cut fries,

SWEETS

FROZEN PEANUT BUTTER MOUSSE 8
marshmallow fluff, candied nuts, bittersweet
chocolate

COMB'S FARM HONEY PUDDING 7
poached pear, lemon shortbread cookies

MALTED HAZELNUT MILK CHOCOLATE
COOKIES 5

BACON & APPLE FRITTERS 8
whiskey maple syrup

SOFT SERVE SUNDAES 6
swirl, chocolate or vanilla

choice of toppings 50¢ ea
almond brittle, cookie crumbs, nutella,
house magical shell, foie caramel

THE STUMBLING COW 13
soft serve & a shot of woodinville whiskey



BEER ON TAP

LAGER Olympia Beer US	3
“ROGER’S” PILSNER Georgetown Brewing WA	5.5
“TRICKSTER” INDIA PALE ALE Black Raven WA	5.5
OATMEAL STOUT American Brewing WA	5.5
HEFEWEIZEN Scuttlebutt WA	5.5
ESB Redhook WA	5.5

BEER & CIDER & GOOD THINGS IN BOTTLES

PABST BLUE RIBBON Tall Boy Can US	3
HEINEKEN NL	5.5
BITBURGER DE	6.5
SEASONAL SCUTTLEBUTT WA	5.5
“NAUGHTY NELLIE” GOLDEN ALE Pike Brewing WA	5.5
“ISLANDER” PALE ALE Maritime WA	5.5
APPLE CIDER Anthem OR	7
KALIBER non - alcoholic IE	5.5

WHISKEY

(A SHOT OF ONE OF THESE INFUSIONS... AND A SCHOONER)

ALL \$10

WOODINVILLE WHISKEY BOURBON WITH BLACK LEMON
the ultimate bourbon sweet tea try w/ Roger’s

WOODINVILLE WHISKEY RYE WITH SMOKED PEPPERCORNS
...deserves a Trickster

MAKER’S MARK WITH CORIANDER & CARDAMOM
perfect with a Redhook ESB

BEVERAGES

JONES SODAS made with pure cane sugar	3
Root Beer, Ginger Ale, Lemon-lime, Cola, Sugar Free Cola	
COKE & DIET COKE	3
ICED BLACK TEA	3
CAFFE VITA brewed coffee	3
LATTE (small 4.5oz or large 10oz)	4/5

COCKTAILS

EAST SIDE 75 brandy, citrus, OJ, & sparkling wine	8
SEASONAL SHRUBB: APPLE & SPICE Woodinville Whiskey Bourbon & big ginger ale splash	9
OIL CHANGE Woodinville Whiskey Rye, Meletti amaro, root beer bitters	10
MRS. JONES Peabody Jones vodka, cinnamon, lemonade & Strega liqueur, rocks	8
HOLLYWOOD GROVE citrus gin, simple syrup, ginger, lemon, up	8
MABELITA peppered tequila, lime, agave, beer float,	

BUBBLES

BRUT Veuve Devienne NV SW France	7/28
BRUT ROSE Santa Julia NV Argentina	36
BRUT Mountain Dome NV Washington	40
VEUVE CLICQUOT NV France	95

ROSE

GAMAY/CAB FRANC Les Domaniales 12 Fr.	8/32
“SECATEURS” Badenhorst 12 S. Africa	38

WHITES

PINOT GRIGIO La Fiera IT	7/28
GRUNER VELTLINER Biohof Pratsch 11 Au	8/32
“SINCERELY” CHARDONNAY Neil Ellis 12 SA	9/36
SAUVIGNON BLANC DiStefano* 12 WA	10/40
RIESLING Gilbert Cellars 12 WA	40
“BIG SISSY” CHARDONNAY Gorman Winery WA	55
VIOGNIER áMaurice Cellars ‘12 WA	57

REDS

MONTEPULCIANO D’ABRUZZO La Fiera IT	7/28
SANGIOVESE Caparzo ‘09 IT	8/32
CAB SAUVIGNON Columbia Winery ‘12 WA	8/32
BLEND Board Track Racer Cellars ‘12 WA	12/44
SYRAH Jones ‘12 WA	10/40
“FLOR DE CRASTO” Quinto de Crasto ‘10 PT	8/32
SANGIOVESE “BONATELLO” Tre Nova* ‘12 WA	42
CAB FRANC “Keeper” Corvidae ‘11 WA	44
D2 DeLille ‘11 WA	72
BYZANCE RHONE BLEND Brian Carter ‘09 WA	60
QUARRY BUTTE BLEND Alexandria Nicole ‘10 WA	56
MARGARET’S VINEYARD ESTATE RED JM Cellars ‘10 WA	70
SYRAH Matthews ‘10 WA	55
MERLOT Januik Winery ‘10 WA	55

COCKTAILS

PICKLE ON RYE Woodinville Whiskey Rye, pickle juice to back	9
ELEVATION vodka, lemon, maraschino, crème de violette	10
OUR MICHELADA Shire sauce, lime, lager, rocks w/ rooster rim	8
HOLLYWOOD SHANDY pilsner & lemonade	8

DESSERT WINE

QUINTA DO CRASTO LBV	8
PATTERSON CELLARS ‘12 late harvest	9

