



Snacks & Starters

SEARED BEEF TIPS* 10

Syrah, a touch of sriracha, portobello, broccoli rabe

OYSTERS HOLLYWOOD* 12

Crispy Taylor Shellfish yearling oysters on a bed of sautéed spinach with peppered bacon and béarnaise

FRIED PICKLES 7

Corn meal crusted, buttermilk and spicy dipping sauces

TAVERNA PLATE 10

Fried goat cheese, grilled flatbread, olives, roasted vegetables

ANCHO CHILE TOTS 8

Braised pork, queso sauce, cilantro, toasted pepitas, ancho lime crema

SOSHITO WINGS 10

Spicy Woodinville bourbon citrus glaze with blistered soshito peppers

Soups & Salads

Personalize your meal—try our sides & add-ons.

WILD SALMON CHOWDER OR SOUP OF THE DAY 4/6

TAVERNA GREENS 6/11

Romaine, kale, iceberg, tomato, carrots, cucumber, house vinaigrette

CAESAR 6/12

Chopped romaine, house-made croutons, lemon, garlic, Dijon, anchovy

THE WEDGE 8

Iceberg, green-apple dressing, fuji apple, chopped egg, blue cheese, bacon

HOLLYWOOD GARAGE CHOP SALAD 14

Chopped romaine, house smoked turkey, wine salami, tomato, provolone, bacon, garbanzo beans, balsamic vinaigrette

INDIAN SUMMER 12

Quinoa, kale, cranberries, roasted onion, goat cheese, hazelnuts, herbed vinaigrette

**HOLD YOUR NEXT EVENT
AT THE Distillery**

WOODINVILLE
handcrafted small-batch spirits
WHISKEY CO.

CATERED
BY *The Hollywood*
TAVERN

Burgers & Sandwiches

Served with: choice of house fries or tavern greens

The Original HOLLYWOOD BURGER* 12

Certified Angus Beef Prime, American cheese, tavern sauce, lettuce, tomato, pickle

MABEL'S FRIED CHICKEN SANDWICH 12

All-natural Draper Valley chicken, house-seasoned and flash-fried, lettuce, pickle, chipotle mayo

PRIME RIB DIP* 14

Thinly sliced house roast beef, provolone, Trickster jus

LOCAL BOY* 12

Fried Taylor Shellfish yearling oysters, house slaw, bacon, tomato, remoulade, hoagie roll

PORCHETTA 15

Stuffed pork belly, bacon, onion, garlic, parsley, lemon aioli, broccoli rabe

Add-ons: caramelized onions, fried egg, thick-cut peppered bacon and sautéed broccoli rabe 2 ea.

Tavern Fare

BRICK CHICKEN* 18

Mashed Yukon Gold potatoes, seasonal root vegetables, chicken jus pan sauce

PAN ROASTED TROUT* 19

Smoked almonds, brown butter, lemon zest, white wine, sautéed seasonal vegetables

DOUBLE-CUT BERKSHIRE PORK CHOP* 21

Caramelized apples, mashed Yukon Golds, roasted seasonal vegetables

PAPPARDELLE BOLOGNESE 16

80 year old recipe with ground beef and sausage, tomato, sweet peppers, parmesan

**ROCK SALT SLOW ROASTED
Prime Rib**

**EVERY FRIDAY &
SATURDAY AFTER 5PM**

**JOIN US FOR Brunch
10AM TO 2PM**

**SATURDAYS & SUNDAYS
BEGINNING NOV. 1**

Sides & Add-ons

Feel free to mix and match.

MAC AND CHEESE 7/14

Beacher's Flagship, parmesan, garlic, shallots, cream

HOUSE FRIES 5

Hand-cut Russets with fry sauce

HARDWOOD BACON 2

Thick-cut, natural, hardwood smoke

WOODINVILLE BOURBON BAKED BEANS 6

Bacon, onion, brown sugar

FRIED CHICKEN 6

Boneless all-natural thighs

MASHED POTATOES 7

Yukon Golds, white pepper, cream

GRILLED CHICKEN 6

Boneless breast, citrus-herb marinade

BRAISED GREENS 7

Seasonal from local farms, bacon

GRILLED SALMON 9

Wild Alaskan Sockeye

SAUTÉED

BRUSSEL SPROUTS 7

Caramelized shallots, bacon, Dijon

DUNGENESS CRAB 10

Picked crab meat

Fine Whiskeys

BOURBONS

WOODINVILLE WHISKEY CO 8
WOODINVILLE WHISKEY LIMITED EDITION(S) 13
BASIL HAYDEN'S 11
BLANTON'S 11
BULLEIT BOURBON 8
KNOB CREEK 10
WILD TURKEY 81 8
BUFFALO TRACE 8
HIRSCH RESERVE 10
JIM BEAM 8
MAKERS MARK 9
MARKERS MARK 46 11
NOAH'S MILL 12
REBELLION 10
WILLET POT STILL 10
WOODFORD RESERVE 11

RYES

WOODINVILLE WHISKEY CO RYE 8
BULLEIT RYE 8
SAZERAC 8
JAMES E. PEPPER 1776 RYE 9
POW WOW BOTANICAL RYE 12
TEMPLETON 11
HIGH WEST DOUBLE RYE 11

SCOTCH

GLENLIVET SGL MALT 12YR 11
MACPHAILS COLLECTION 8YR 10
JOHNNY WALKER BLACK 10
SPEYMALT MACALLAN 2002 15
LAPHROAIG 10YR 12
OBAN 14YR 15
FAMOUS GROUSE 9

Wine

Bubbles

CHATEAU STE. MICHELLE BRUT VS, COLUMBIA VALLEY 8/28
CHATEAU STE. MICHELLE ROSE, COLUMBIA VALLEY 10/40

Whites

ROSE, SPARKMAN CELLARS, THIS OLD PORCH, 2014 8/33
SAUVIGNON BLANC, TOWNSEND, COLBERT, WA 2012 8/34
RIESLING, CHATEAU STE. MICHELLE EROICA, 2012 11/45
PINOT GRIS, A SQUARED, HORSE HEAVEN HILLS, 2012 9/38
CHARDONNAY, CHATEAU STE. MICHELLE MIMI 10/42
CHARDONNAY, GORMAN WINERY, BIG SISSY, COLUMBIA VALLEY 2012 13/51

Reds

RED BLEND, PATTERSON, DUE ANNI, 2010/2011 11/45
RED BLEND, CHATEAU STE. MICHELLE, INDIAN WELLS, 2011 10/42
MERLOT, KESTREL VINTNERS, YAKIMA VALLEY, 2011 11/45
CABERNET SAUVIGNON, COLUMBIA WINERY, COLUMBIA VALLEY, 2012 8/33
TEMPRANILLO, KANA, YAKIMA VALLEY, 2009 11/45
COHONES, CASTILO DE FELICIANA, COLUMBIA VALLEY, N/V 10/42

Beverages

SODAS 3

• Coke • Diet Coke • Sprite • Orange
• Rootbeer • Gingerale • Fresca

ICED BLACK TEA 3

CAFFE VITA BREWED COFFEE 3
FRESH SQUEEZED LEMONADE 3
add Strawberry or Blue Raspberry .50

Cocktails

APPLE & SPICE 10
WWC Bourbon, fresh spiced apple shrubb, ginger ale

OIL CHANGE 10
WWC Rye, Meletti Amaro, rootbeer bitters

PUMPKIN TODDY 10
WWC Bourbon or Rye, homemade pumpkin spice syrup, hot water

BLOOD ORANGE & FALL 10
Blood Orange Infused Vodka, lemon juice, house-made grenadine

APPLE BERRY FIZZ 10
Metaxa 5 star, lime juice, champagne, house-made grenadine

BON VOYAGE 10
Voyager Gin, Antica, Cappelletti Aperitivo, orange bitters

WHISKEY ++ A SHOT & A SCHOONER HOUSE-INFUSED WHISKEY

WOODINVILLE WHISKEY BOURBON 10
With maple syrup, honey, cinnamon
Backs well with Oatmeal Stout

WOODINVILLE WHISKEY RYE 10
With smoked peppercorns and coriander
Try with a Trickster IPA

Bottles

PABST BLUE RIBBON 3
(16OZ CAN)

HEINEKEN 5.5

NAUGHTY NELLIE GOLDEN ALE 5.5

SCUTTLEBUTT AMBER 5.5

SPIRE DARK & DRY CIDER 6

On Tap

OLYMPIA 3

ROGER'S PILSNER 5.5

TRICKSTER IPA 5.5

D'S WICKED CIDER 8

BELLEVUE BREWING "OATMEAL STOUT" 5.5

SEASONAL DRAFT 5.5

HOLLYWOOD "WPA" COMING SOON

HISTORY OF THE HOLLYWOOD TAVERN

In 1922 Andrew Larson began building the Hollywood Corner Service Station at NE 145th Street and Woodinville Redmond Road. You can still find him and Captain William Sorenson welcoming you as you enter the tavern. Completed in 1924, the building remained unchanged over the next several years as it catered to the Hollywood community, providing automotive services and Texaco gas and oil. In 1930 the property changed hands to Cyrus Ambuhl, a Minnesota native who moved West and eventually erected the Hollywood Garage, one block North. There, in the apartment on the second floor, was where the Legendary Mabel Nieman called home. After Abuhl's passing in 1947, Mabel bought the service station and converted it to a tavern where she spent the next 35 years as the local dispensing psychologist. This spirit of hospitality continues at the Hollywood Tavern today. *Thank you for carrying on the tradition!*