

The Bar

AT CHIHULY GARDEN AND GLASS

COCKTAILS

GATHER AROUND

serves four drinks (cocktails may be served individually)

20/66

PNW Margarita

cedar infused tequila, lime, agave, and jalapeño ash

Decoy

empress gin, lavender syrup, lemon juice, absinthe rinse

Solstice

banks rum, cranberry, orgeat liqueur, lime, turbinado, red blend

SIGNATURE COCKTAILS

20

Inkwell

roasted pistachio infused blend of old overholt rye and elijah craig bourbon, black mission fig syrup, house cinnamon bitters

Fishing Lure

tropical green tea infused vodka, passion fruit puree, mint

Royal Tea

earl grey infused rum, aperol, lemon, pineapple and honey

Alarm Clock

empress rose gin, chambord, grande marinier, lime juice, cranberry juice, simple syrup

Amaro Royale

song cai gin, woodlands amaro, pretty vermouth

Maple Mezcalita

mezcal, lime, maple syrup, apple cider

The Glassblowers Manhattan

bacon washed bourbon, antica formula, grade A maple syrup, orange bitters

SEASONAL SPECIALS

21

NW Espresso Martini

espresso martini with a twist, Scrappy's NW alpine bitters, vodka, coffee liqueur, demerara syrup, cold brew, cinnamon stick

ON DRAFT

BEERS

Pilchuck Pilsner, Pike Brewing Co. | Seattle, WA
award-winning Czech style pilsner

13

Lush IPA, Fremont Brewing | Seattle, WA
tropical hops reminiscent of lime, mango, and guava

13

Seasonal Cider, Seattle Cider Co. | Seattle, WA

12

CAN

Space Garden Hazy IPA, Stoup Brewing | Seattle, WA

12

Cervcita Mex Lager, Stoup Brewing | Seattle, WA

11

Northwest Red Ale, Stoup Brewing | Seattle, WA

11

Coors Light

10

Athletic Brewing Co. Non-Alcoholic

8

High Noon Seltzer (Grapefruit, Lime, Pineapple)

10

Cabernet, Chateau Ste. Michelle | Indian Wells, WA

14

Red Blend, Intrinsic | Columbia Valley, WA

13

Pinot Noir, Row 503 | Willamette Valley, OR

15

Brut, Domaine Ste. Michelle | Columbia Valley, WA

12

Rose, Jaine | Columbia Valley, WA

11

Chardonnay, City Limits | Columbia Valley, WA

13

Pinot Gris, Nine Hats | Columbia Valley, WA

12

Orange Wine, Daisy Hazy | Red Mountain, WA

11

WINE

SPIRITS LIST

Scan the QR code to view the current list of spirits

The Bar

AT CHIHULY GARDEN AND GLASS

BITES

Sourdough (VG) seasonal butter	8
Hand-Cut Fries (VG) housemade spicy ketchup, garlic aioli add truffle and parm +4	12
Warm Salmon Dip with herb panko, smoked king salmon, dill, fennel, cream cheese, sourdough	16
Vegetable Tempura (VG) avocado green goddess dressing	15
Sake Togarashi Calamari (GF, DF) soy glaze	16
Charcuterie Board (serves two, GF option) assorted cured meats, local cheeses, with crackers	29

SOUP / SALAD

Basil Tomato Soup w/ Grilled Cheese (VG) roasted tomatoes, basil vinaigrette, melted scamorza grilled cheese	16
Northwest Razor Clam Chowder garnished with bacon, parsley, goldfish crackers served with warm sourdough	16
Baby Kale Caesar Salad topped with herb panko, shaved parmigiano reggiano add prosciutto +4 add chicken or crispy cod +6	14
The Bar House Salad (GF) romaine hearts, tomato, avocado, blue cheese, bacon, hard-boiled eggs, chicken, dijon vinaigrette	22

PLATES

Dry Aged Ribeye seasonal butter, chimichurri, fries	50
Pilchuck Pilsner Battered Fish and Chips (DF) cod fish, natural sea salt fries, tartar sauce	22
Savory Manilla Clams bok choy, bread crumbs, grilled sourdough	24
Wagyu Beef Sliders smoked scamorza cheese, heirloom tomatoes, pickles, serrano aioli, Brioche Bun (two sliders)	19
Grilled Chicken Sandwich critus marinade, heirloom tomato, chamomile ranch, cabbage, pickles, brioche	18
Fried Egg Sandwich prociutto, lettuce, tomato, green goddess dressing	16

SWEETS

Monkey Bread apple caramel, dried apples	14
Strawberry & Rhubarb Swiss Roll vanilla chantilly, strawberry rhubarb jam	14
Chocolate Hazelnut Filled Doughnuts mixed berry compote	14

NON-ALCOHOLIC

SIGNATURE HOUSEMADE MOCKTAILS	11
Spiced Horizon cinnranclove syrup, ginger ale, sprite	
Sunset Sound strawberry & mango puree, lime juice, simple syrup, sprite	
Alki Fizz vanilla syrup, lemon juice, simple syrup, soda water	
Root Beer, Dru Bru	10
Coffee, Iced Black Tea or Hot Teas - Jasmine, Peppermint, Earl Grey, Genmaicha Green Tea, Chamomile, English Breakfast	8
Soda (Coke, Diet Coke, Ginger Ale, Sprite, Cherry Coke or Coke Zero) with refill	9
Lemonade, Strawberry Lemonade, Arnold Palmer	8

V - vegan VG - vegetarian GF - gluten free DF - dairy free

20% gratuity will be added to groups of 6 or more*

The King County Department of Health would like to warn you that consuming raw or undercooked foods may lead to food-borne illness.

COCKTAILS

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Royal Tea
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SEASONAL SPECIALS 21

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BEERS

ON DRAFT
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Lush IPA, Fremont Brewing | Seattle, WA 13
tropical hops reminiscent of lime, mango, and guava

Seasonal Cider, Seattle Cider Co. | Seattle, WA 12

CAN

Space Garden Hazy IPA, Stoup Brewing | Seattle, WA 12

Cervcita Mex Lager, Stoup Brewing | Seattle, WA 11

Northwest Red Ale, Stoup Brewing | Seattle, WA 11

Coors Light 10

Athletic Brewing Co. Non-Alcoholic 8

High Noon Seltzer (Grapefruit, Lime, Pineapple) 10

WINE

Cabernet, Chateau Ste. Michelle | Indian Wells, WA 14

Red Blend, Intrinsic | Columbia Valley, WA 13

Pinot Noir, Row 503 | Willamette Valley, OR 15

Brut, Domaine Ste. Michelle | Columbia Valley, WA 12

Rose, Jaïne | Columbia Valley, WA 11

Chardonnay, City Limits | Columbia Valley, WA 13

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