

# CHAMBERS BAY GRILL

@chambersbaygolf



 Chambers Bay®



LUNCH

## cocktails

<b>GINGER SPRITZ</b> prosecco   ginger liqueur   club soda	10.	<b>RASPBERRY MOJITO</b> Capital rum   raspberries   mint   lime	12.	<b>SPIKED LEMONADE</b> Tito's vodka   lemonade   grenadine	12.
<b>RANCH WATER</b> Hornitos tequila   soda water   lime   agave nectar	12.	<b>ESPRESSO MARTINI</b> Timberland vodka   Kahlua   cold brew	12.	<b>CRANBERRY ORANGE WHISKEY SOUR</b> Heritage whiskey   ginger beer   cranberry   orange juice	12.

## draught beers

10 BARREL PUB BEER	5. / 20.	ELEMENTAL BLOOD ORANGE CIDER	6.5 / 26.
7 SEAS AMBER	6.5 / 26.	ELYSIAN SPACEDUST	6.5 / 26.
STELLA	6.5 / 26.	WIDMER HEFEWEIZEN	6.5 / 26.
NARROWS TEMPEST HAZY IPA	6.5 / 26.	KONA BIG WAVE GOLDEN ALE	6.5 / 26.

## wine

### RED

CALLAWAY CABERNET, CA	7. / 26.
PRIMARIUS PINOT NOIR, OR	9. / 34.
UPPER LEFT MERLOT, WA	7. / 26.
UPPER LEFT, SYRAH, WA	8. / 30.
CORRAL CREEK CABERNET, WA	9.

### WHITE

WYCLIFF BRUT CHAMPAGNE, CA	6. / 22.
CALLAWAY CHARDONNAY, CA	7. / 26.
FERRARI-CARANO ROSE, CA	7. / 26.
BROWNE GRENACHE ROSE, WA	9. / 34.
ACROBAT PINOT GRIS, OR	8. / 30.
MAGNIFICENT RIESLING, WA	7. / 26.
CANOE RIDGE SAUVIGNON BLANC, WA	8. / 30.

### CHAMPION WINE

#### RED

HERITAGE CABERNET, WA	36.
ELY CALLAWAY CABERNET, CA	36.
CONOE RIDGE THE EXPLORER CABERNET, WA	36.
HERITAGE PINOT NOIR, WA	36.
WATERBROOK MERLOT, WA	40.
CHATEAU STE MICHELLE, CANOE RIDGE MERLOT	42.
BROWNE MERLOT, WA	42.
BOARD TRACK RACER MALBEC, WA	48.

#### WHITE

BROWNE PINOT GRIS, WA	36.
BROWNE SAUVIGNON BLANC, WA	36.
BROWNE CHARDONNAY, WA	36.
BROWNE SPARKLING ROSE, WA	36.
VEUVE CLICQUOT	80.

## eat a little

<b>BREAD SERVICE</b> french baguette   baked with garlic oil   herb butter	5.	<b>CALAMARI FRITO</b> lightly fried   pepperoncini   Old Bay aioli	15.	<b>FRIED BRUSSEL SPROUTS</b> goat cheese   agave	13.
<b>PULLED PORK SLIDERS</b> bbq pork butt   chipotle slaw   crispy onions	12.	<b>GRILLED WINGS</b> garlic vinaigrette   carrots and celery   herb or blue cheese dressing	12.	<b>STEAK STREET TACOS</b> grilled steak OR pork carnitas   corn tortilla   jalapeno   shredded cabbage   tajin sour cream	12.

## soups & salads

<b>HOUSE SALAD</b> mixed greens   watermelon radish   tomatoes   cucumber	10.	<b>SOUTHWEST CHICKEN SALAD</b> crispy or grilled chicken romaine   diced tomato   red onion   black beans   cheddar   corn   frizzled onion   BBQ-herb dressing	17.	<b>CRANBERRY PEAR BALSAMIC</b> mixed greens   pear   bacon   red onion   dried cranberries   candied filberts   blue cheese crumbles   tossed with balsamic vinaigrette	15.
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<b>CHAMBERS BAY CAESAR</b> romaine   parmesan   Caesar dressing   croutons	13.
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#### ADD TO ANY SALADS:

CHICKEN	7.
SALMON	9.
SHRIMP	10.

<b>SOUP OF THE DAY</b>	8. cup
	10. bowl

<b>CHAMBERS BAY CLAM CHOWDER</b>	8. cup
	10. bowl

## eat a lot

<b>BAY BURGER*</b> hand pressed beef   arugula   red onions   tomato   cheddar   garlic aioli   brioche bun add Daily's bacon \$3 sub <i>meatless patty</i>	15.	<b>FRENCH DIP</b> roast beef   provolone   horseradish creme   au jus	16.	<b>FISH N CHIPS</b> beer battered cod   lemon wedge   slaw   horseradish-caper tartar   shoestring fries	17.
<b>BBQ BRISKET BURGER *</b> bbq brisket   hand pressed beef   cheddar   crispy onions   bbq sauce   chipotle aioli   brioche bun	17.	<b>STAND UP REUBEN</b> corned beef   sauerkraut   Swiss   thousand island   marbled rye	17.	<b>PASTA PRIMAVERA</b> seasonal vegetables   parmesan   grilled bread	16.
<b>BACON AND BLUE BURGER *</b> hand pressed beef   blue cheese crumble   bacon onion jam   arugula   tomato   garlic aioli   brioche bun	18.	<b>CADDIE CLUB</b> smoked ham   turkey   Daily's bacon   swiss   lettuce   tomatoes   avocado   stone ground mustard   garlic aioli   toasted sourdough	18.	<b>FETTUCINE ALFREDO</b> alfredo sauce   parmesan   fresh herbs   grilled bread	14.
<b>THAI CHICKEN SANDWICH</b> grilled chicken   carrot slaw   cucumber   provolone cheese   sweet chili sauce chipotle aioli   brioche bun	16.				

#### ADD TO ANY PASTA

CHICKEN	7.
SALMON	9.
SHRIMP	10.

#### BREAD SUBSTITUTES

Wheat	Ciabatta
Rye	Brioche bun
Sourdough	Lettuce Wrap

\*THESE MENU ITEMS ARE PREPARED TO YOUR SPECIFICATIONS. CONSUMING RAW OR UNDERCOOKED, MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. WE MAKE EVERY EFFORT TO BUY LOCALLY GROWN, NATURAL, AND SUSTAINABLE PRODUCTS.