



GREAT BLUE HERON GRILL

SUNDAY 10-1

BREAKFAST

CLASSIC EGGS BENEDICT | 21

toasted Avenue Bread rosemary English muffin, poached local farm eggs, ham, hollandaise sauce

TWO EGG BREAKFAST | 16

two local farm eggs, toast, house-made jam, with your choice of sausage, ham, or bacon

*add flat iron steak | 12

PRIME RIB HASH | 22

roasted prime rib, crispy yukon gold potatoes, peppers, onions, two poached eggs, hollandaise

LEMON RICOTTA PANCAKES | 18

real maple syrup, two local farm eggs, choice of sausage or bacon

CHICKEN FRIED STEAK | 28

8oz chicken fried steak, sausage gravy, two local farm eggs, crispy Yukon gold potatoes

SOUPS & SALADS

FENNEL & CITRUS SALAD | 16

grapefruit, oranges, fennel, dates, pistachios, Castlevetrano olives, pecorino, olive oil GF/CN

GRILLED ROMAINE SALAD | 16

blue cheese vinaigrette, balsamic reduction, bacon garlic bread crumbs

HOUSE SALAD 9 | 14

mixed greens, seasonal fruit, Holmquist hazelnuts, chevre, sherry vinaigrette V/CN

CAESAR SALAD 9 | 14

romaine, parmesan, herbed croutons, creamy anchovy dressing

SEAFOOD CHOWDER 10 | 14

GL

SOUP OF THE DAY 8 | 11

ADD TO ANY SALAD:

grilled chicken 12 | grilled steak 18
steelhead 16

SMALL PLATES

PANKO BREADED OYSTERS | 17

hand breaded Pacific oysters, sundried tomato remoulade, lemon

TUNA CRUDO | 18

Meyer lemon, olive oil, toasted almonds, shallots, truffle salt, watercress GF/DF/CN

CHILLED SHRIMP COCKTAIL | 16

marinated jumbo shrimp, cocktail sauce, lemon

PIRI PIRI CHICKEN WINGS | 17

Jumbo wings with spicy Portuguese red pepper sauce, made with Spotted Owl Farm chilis

Also available with: buffalo, bbq sauce, or plain

BURGERS & SUCH

DRY AGED BRISKET BURGER | 24

Allen Brothers 8oz dry aged ground brisket patty, American cheese, lettuce, onion, tomato, pickles and burger sauce on brioche bun. Served with fresh cut fries

HOT MEATBALL SUB | 21

Pork and beef meatballs, Avenue bread baguette, melted provolone, marinara. Served with fresh cut fries.

GRILLED CHICKEN SANDWICH | 19

ciabatta bun, lettuce, onion, tomato, swiss, pesto mayo. Served with fresh cut fries.

FRENCH DIP | 26

oven roasted prime rib, swiss cheese, Avenue Bread baguette, au jus, fries

BEER BATTERED FISH AND CHIPS | 19

two pieces of wild caught haddock, crispy tempura beer batter, coleslaw, fries GL/DF

HALIBUT & CHIPS | 34

two pieces of wild halibut in a crispy tempura beer batter, coleslaw, fries GL/DF

VEGAN & VEGETARIAN

*We are happy to serve our vegan and vegetarian guests! If you don't see a menu option that suits your dietary needs, please ask your server - our kitchen will gladly accommodate your request.

We love our rivers, lakes, and oceans!

Whenever possible our seafood, meat and produce are local, seasonal, traceable & ethical.

Consuming raw or undercooked food can lead to food-borne illnesses.
20% taxable service charge will be automatically added to parties of six or more.
\$3 Split Fee for all large plate items

V - Vegetarian | VE - Vegan | DF - Dairy Free | GL - Gluten-Less | CN - Contains Nuts

THE BAR
AT
GREAT BLUE HERON GRILL

OUT OF BOUNDS COCKTAILS

KENTUCKY PEACH 13

Deep Eddy peach vodka, orange juice, Sprite, float of Buffalo Trace whiskey

RASPBERRY WHIFF 13

Tequila, Grace Harbor raspberry juice, lemon, orange bitters

PURPLE BIRDIE 13

Empress gin, sparkling rosé, lemonade

KUR GIN FLOWER POWER 15

Wildwood Spirits Kur gin, St. Germaine Elderflower liqueur, tonic, lime

RENDITION RYE MANHATTEN 17

Wildwood Spirits rye, sweet vermouth, bitters

BLUE HERON SPRITZER 13

prosecco, soda, choice of Limoncello, Elderflower, Pama or Aperol

SHAKER COCKTAILS

JALAPEÑO EXPRESS MARGARITA | 15

Tequila, triple sec, pineapple, jalapeño simple syrup, limes, splash sweet & sour

MARIONBERRY BOURBON SMASH | 15

bourbon, marionberry puree, ginger ale, lime

PAMA PALOMA | 15

tequila, Pama pomagranate liqueur, grapefruit juice, soda, lime

KUR GIN FLOWER POWER

Wildwood Spirits Kur gin, St. Germaine Elderflower liqueur, tonic, lime

LEMON DROPS | 15

Deep Eddy Lemon vodka, sweet & sour, triple sec, & choice of flavors: marionberry, raspberry, strawberry, lavender or classic lemon

DRAFT AND...

DRAFT BEER

Kona Big Wave Lager
Stemma Hazy IPA
Black Raven Trickster IPA
Stella Artois
Irish Death
Big Sky Moose Drool
Manny's Pale Ale
Scuttlebutt Amber
Beach Cat Lager- CBR
Michelob Ultra

N/A BEER

O'Douls
Clausthauer Original
Clausthauer Dark
Athletic Hazy IPA
Bud Zero

TIETON CIDERS

Bourbon Barrel Peach
Huckleberry
North Ranch Apple
Blackberry
Cascade Plum

Ghostfish Belgian White Ale Gluten Free Beer

MOCKTAILS

JALAPEÑO EXPRESS VIRGIN MARGARITA 7

Pineapple juice, jalapeño simple syrup, lime juice, splash sweet & sour

STRAWBERRY SPRITZ 6

Strawberry puree, Sprite, soda

FLAVORED LEMONADE 6

lemonade, splash soda & flavor of choice -marionberry, raspberry, peach, strawberry, strawberry rose or lavender

WINE BY THE BOTTLE

BLOODY MARY OR CAESAR | 12

house-made mix, vodka, salted rim
add bacon +3

CLASSIC MIMOSA | 10

**make it bottomless | +10*
sparkling wine & choice of orange, pineapple, grapefruit, or cranberry

BLUE HERON SPRITZER | 13

prosecco, soda, choice of Limoncello, Elderflower, Pama or Aperol

MAN-MOSA | 14

sparkling wine, vodka & choice of orange, cranberry, pineapple, or grapefruit juice
**try it with lemon, cucumber or peach vodka*

DIY MIMOSA | 30

Bottle of Cava sparkling wine and a flight of juices: orange, cranberry, pineapple, and pink grapefruit

UPGRADE YOUT MIMOSA BUBBLES

Veuve Clicquot Champagne, FR 750ML | 110
La Bella Prosecco/Rose Prosecco, Italy | 39
Borgo Molino Rose Prosecco, Italy | 45

PERFECT FOR TWO... 375ml bottles

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Veuve Clicquot Champagne, FR 375ml 60
Cakebread Cellars Chardonnay, Napa CA 50
Rombauer Chardonnay, Napa CA 40
Rombauer Sauvignon Blanc, Napa CA 35
Sonoma Cutrer, Russian River CA Pinot Noir 40
Frog's Leap Cabernet. Rutherford Napa CA 55
Abeja Cabernet, Columbia Valley, WA 60
Damilano Barolo, Italy 40
Klinker Brick Zinfandel, Lodi, CA 35

BY THE GLASS

WHITES GL / BTL

Rodney Strong, Chalk Hill Chardonnay, CA 13 / 52
Ryan Patrick, Chardonnay, WA 11 / 42
Ryan Patrick, Pinot Grigio, WA 11 / 42
Tohu, Sauvignon Blanc, NZ 12 / 46
Thurston Wolfe, Albariño, WA 13 / 50
Chemin de Provence, French Rosé, FR 12 / 46
Prosecco, Rosé Prosecco, or CAVA 12

REDS

LUKE Cabernet, WA 14 / 55
Cline, Sonoma, Pinot Noir, CA 13 / 50
Samson Syrah, WA 13 / 50
Brian Carter, Abracadabra, Red Blend, WA 13 / 50
Steak Malbec, Argentina 11 / 42
House Red 10 / 38

N/A WINES

Luna de Murviedro Ice Cold sparkling Rosé 11
Fre Cabernet Sauvignon 11
Fre Chardonnay 11

