



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

BUTTER LETTUCE SALAD | 17  
pickled red onion | green goddess dressing | burrata |  
almond and herb crumble GL | V

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

CALAMARI | 17  
grilled sweet potato | chili crisp | tzatziki GL

TUNA POKE | 18  
kimchi | cucumber | sriracha mayo | crispy wontons DF

CHILLED SHRIMP COCKTAIL | 16  
marinated jumbo shrimp, cocktail sauce, lemon

CRISPY CHICKEN WINGS | 17  
chicken wings | celery | carrots  
available: buffalo | bbq sauce | plain

BURGERS & SUCH

BLUE HERON BURGER | 24  
Allen Brothers 8oz beef patty, American cheese, lettuce, onion,  
tomato, pickles and burger sauce on brioche bun. Served with  
fresh cut fries

FRIED CHICKEN SANDWICH | 19  
crispy chicken thigh | potato bun | coleslaw | pickles | mayo |  
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 14

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

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  
Kulshan 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

APEROL SPRITZ 12

NA Aperitivo, NA prosecco, topped with soda

WINE BY THE BOTTLE

BLOODY MARY OR CAESAR | 13

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 or peach vodka*

DIY MIMOSA | 30

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

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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 55  
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

Oddbird Prosecco 13  
Fre Cabernet Sauvignon 11  
Fre Chardonnay 11

