



SUNDAY 10-1

BREAKFAST

CLASSIC EGGS BENEDICT | 21
toasted Avenue Bread rosemary English muffin, |
poached local farm eggs | ham, | hollandaise sauce |
crispy Yukon gold potatoes

TWO EGG BREAKFAST | 18
two local farm eggs | toast | house-made jam | with
your choice of sausage | ham or bacon | crispy Yukon
gold potatoes
*sub flat iron steak | 12

PRIME RIB HASH | 24
roasted prime rib | crispy yukon gold potatoes |
peppers | onions | two poached eggs | hollandaise

LEMON RICOTTA PANCAKES | 20
real maple syrup | two local farm eggs | choice of
sausage or bacon

SOUPS & SALADS

WEDGE SALAD | 16
ice berg lettuce | crispy bacon bread crumbs | Point Reyes
blue cheese | pickled red onion | cherry tomatoes | buttermilk
ranch GL

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 | 18
chicken wings | celery | carrots
available: buffalo | bbq sauce | hot honey | plain

BURGERS & SUCH

BLUE HERON BURGER | 26
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 & CHIPS | 19
two pieces of wild caught haddock | crispy tempura beer
batter coleslaw | fries GL/DF

HALIBUT & CHIPS | 36
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. 100% of this service charge is for the staff.
\$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
*available in NA
- PEAR DROP | 16

Wild Roots pear vodka, Elderflower liqueur, pear puree, lemon juice. Shaken, not stirred!
- DOC SWINSON'S MANHATTAN | 17

Doc Swinson's session blend bourbon, sweet vermouth, bitters

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
- JUAN DALY | 15

Don Gato tequila, lemonade, iced tea, lemon
- PAMA PALOMA | 15

tequila, Pama pomegranate 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 | N/A BEER |
| Kona Big Wave Lager | O'Douls |
| Stemma Hazy IPA | Clausthauler Original |
| Black Raven Trickster IPA | Clausthauler Dark |
| Stella Artois | Athletic Hazy IPA |
| Irish Death | Guinness NA |
| Big Sky Moose Drool | Bud Zero |
| Manny's Pale Ale | Stella Zero |
| Kulshan Amber | TIETON CIDERS |
| Beach Cat Lager- CBR | Bourbon Barrel Peach |
| Michelob Ultra | Huckleberry |
| | North Ranch Apple |
| | Blackberry |

Ghostfish Belgian White Ale Gluten Free Beer

MOCKTAILS

- JALAPEÑO EXPRESS VIRGIN MARGARITA 7

Pineapple juice, jalapeño simple syrup, lime juice, splash sweet & sour
- STRAWBERRY OR MARIONBERRY SPRITZ 6

Strawberry or marionberry 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
- EMPRESS FRENCH 75 16

NA Empress Gin, NA prosecco & lemon

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, raspberry, lavender or cranberry
- BLUE HERON SPRITZER | 13

prosecco, soda, choice of Limoncello, Elderflower, Pama, Creme de Cassis or Aperol
- MAN-MOSA | 14

vodka, orange & sparkling wine, or go off the beaten path and try 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, Italy | 45
La Bella Rose Prosecco, Italy | 45

PERFECT FOR TWO... 375ml bottles

- PERFECT FOR TWO...375ml bottles

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
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

