

SPECIALTY COCKTAILS

spicy pineapple margarita | 14

grilled pineapple & pepper infused tequila,
cilantro, lime

cucumber ginger lemonade | 14

gin, ginger, cucumber, mint

northwest g&t | 14

gin, douglas fir, rosemary

seasonal smash | 14

seasonal infused bourbon, lemon, ginger, honey

ruby grapefruit | 14

vodka, elderflower, aperol, grapefruit

watermelon mojito | 14

cold pressed watermelon juice, rum, mint,
lime juice

GOOD MORNING!

bacon bloody mary | 14

house infused bacon fat vodka,
bacon, salted rim

spicy bloody mary | 14

house infused 3 pepper vodka
sriracha salt, pickled pepper

uncle leroy's bloody mary | 12

wodka vodka, kale, celery salt

mimosa | 10

orange, pom-cran or grapefruit

WINE

SPARKLING

- NV Elio Perrone 'Bigaro' Moscato-Brachetto, IT | 10
- NV Gruet 'Sauvage' Blanc de Blancs, NM | 13
- NV Gratien & Meyer Rose, Cremant de Loire, FR | 15
- NV Veuve Clicquot, Champagne, FR | 22

WHITES

- 2017 Ashan, Chardonnay, Columbia Valley, WA | 16
- 2016 DeLille Chaleur Blanc, Columbia Valley, WA | 19
- 2017 Cape Mentelle Sauvignon Blanc,
Margaret River, AU | 14
- 2017 Coelho Pinot Gris, Willamette Valley, OR | 14
- 2016 Savage Grace Riesling, Columbia Gorge, WA | 12
- 2016 Tranche, Viognier-Roussane, WA | 16
- 2015 Newton Unfiltered Chardonnay, CA | 25

ROSÉ

- 2017 Smoke Tree, CA | 11
- 2017 Hecht & Banner, Cotes de Provence, FR | 13
- 2018 Fire & Vine, CA | 10

REDS

- 2016 Mark Ryan 'Megan Anne', Pinot Noir,
Willamette Valley, OR | 18
- 2015 DeLille D2, Columbia Valley, WA | 22
- 2014 Revelers 'Red' Columbia Valley, WA | 21
- 2016 Mark Ryan 'Jason Wilson', Syrah,
Columbia Valley, WA | 19
- 2015 DeLille 'Four Flags' Cabernet,
Red Mountain, WA | 30

BEER

DRAFT

- Rainier Pilsner | 6
- Freemont Brewery Lush IPA | 8
- Crossbuck No Pac IPA | 8
- Diamond Knot Hefeweizen | 8
- Manny's Pale Ale | 8
- Crossbuck, Kolsch | 8

BOTTLE & CAN

- Wells Banana Bread | 9
- Bitburger Pilsner | 7
- Seattle Cider | 12
- Bitburger Non-Alcoholic | 7
- Glutenberg Gluten Free IPA | 8
- Mongoose IPA | 7
- Ninkasi Vanilla Oats | 7

HEALTH AND HAPPINESS

HOUSE-MADE REFRESHERS 6 | AS A COCKTAIL 10

cherry pomagranate soda
lemon ginger soda
mint bosc pear soda
cucumber mint lemonade
lemon herb iced tea
watermellon mint soda

FRESH MADE JUICES | 8

red...*beet, ginger, orange, carrot*
green...*cucumber, kale, lemon, pear*
yellow...*pineapple, lemongrass, pepper, fennel*

HAPPY HOUR AT THE BAR

TUESDAY - FRIDAY 3 - 6PM

SUNDAY AND MONDAY ALL DAY
AFTER 11AM!

all draft beer | 6
bartenders choice glass white or red wine | 8
well spirits | 6
light bites | 10
specialty cocktails | 8

moroccan spice roasted carrots
rich yogurt, chiles, almonds, mint

salmon toast
smoked salmon, avocado & radishes

curry roasted cauliflower
herb hummus, kale pesto & green apple

*state law requires us to inform you that consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A 20% service charge is included on each guest check. Lakehouse retains 100% of the service charge. Our professional service team receives industry-leading compensation including commissions on sales, health insurance, extensive education and training for a successful career path.

LH