

THE MANTEL

CULINARY ASCENT

STARTERS

Bacon Wrapped Prawns ^{GF}

fire-grilled, served with chipotle aioli and citrus slaw \$12

BBQ Chicken Flatbread

caramelized onion, roasted corn and tomato relish, queso fresco, cilantro \$11

Caprese Crostinis

mozzarella, heirloom grape tomatoes, basil, balsamic \$8

Blackened Ahi Tuna ^{GF}

cucumber, edamame, tamari and wasabi aioli \$12

Crispy Wings

seasoned flour and fried, served with buffalo sauce, bleu cheese, and celery slaw \$8

GREENS

add chicken \$4 | prawns \$7 | salmon* or beef tenderloin* \$9

Cobb Salad ^{GF}

egg, cherry tomatoes, bleu cheese, black olives, avocado, applewood bacon, chicken \$15

Spinach, Berries, and Quinoa Salad ^{GF}

variety of berries, bleu cheese, mandarin oranges, grapes, toasted almonds, poppyseed vinaigrette \$11

Classic Caesar Salad*

house made croutons and dressing, shaved parmesan \$7

Chicken Chow Mein

ginger and soy marinade, napa cabbage, vegetables, sesame cashew vinaigrette \$15

Southwest Chicken

black beans, roasted corn and tomato relish, cheddar, crispy onions, and avocado, bbq ranch dressing \$15

CHEF'S CORNER

Pasta Ratatouille

roasted vegetables, basil, linguine, pesto \$16

Lamb Ragù

feta, basil, mint, pappardelle \$18

Chicken, Fennel, and Artichokes ^{GF}

pan-seared, lemon, thyme, dry sherry, roasted fingerling potatoes \$18

Baja Fish Tacos ^{GF}

alaskan cod, cabbage slaw, pico de gallo, queso fresco, roasted poblano remoulade, corn tortillas \$17

CLASSICS

choice of green salad or garlic parmesan fries

Millionaire Burger*

brisket and short rib burger, applewood smoked bacon, aged cheddar, toasted brioche bun, house sauce \$12
add fried egg, caramelized onions, avocado, or BBQ \$1

Stacked Reuben

corned beef, sauerkraut, 1000 island, swiss, marble rye \$13

Prime Rib Dip*

caramelized onion, provolone, au jus, toasted ciabatta, \$15

Half and Half

select two items \$9
half sandwich | BLT, grilled cheese, quesadilla
sides | cup of soup, garlic parmesan fries, house salad

Fish and Chips

ale battered cod, slaw, house tartar \$14

ARTISAN PIZZAS

Spicy Italian

sausage, prosciutto, salami, capicola, pepperoni \$15

Margherita

marinara, fresh mozzarella, sliced tomato, basil \$10

Organic Mushroom

wild mushrooms, mozzarella, shaved parmesan, truffle oil, fresh arugula \$12

BBQ Pizza

House BBQ sauce, fire grilled chicken, bacon, green onion, fontina, mozzarella, parmesan \$12

ON THE GRILL

King Salmon* ^{GF}

lemon, kosher salt, fresh ground pepper, seasonal vegetables \$20

Baby Back Pork Ribs ^{GF}

house sauce, baked beans, coleslaw, sweet potato fries \$18

New York Striploin

10oz. certified angus, crispy onions, sautéed button mushrooms \$26

^{GF} **Gluten Free**

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WASHINGTON BREWS

Local IPA Tap and Seasonal Tap	\$5
Georgetown Manny's Pale Ale	\$5
Narrows Brewing	\$5

BOTTLED BEERS

Bud Light \$4	Pacifico \$5
Coors Light \$4	Stella Artois \$5
Wyder's Pear Cider ^{GF} \$5	Guinness \$5
Rambling Route Cider ^{GF} \$5	Blue Moon \$5
Omission Pale Ale ^{GF} \$5	

LOCAL BEVERAGES

Dry Soda Blood Orange, Vanilla	\$4
Reed's Ginger Ale	\$4
Henry Weinhard's Root Beer	\$4
Smoothies Peach, Raspberry, Strawberry	\$4
Iced Tea or Flavored Lemonades	\$3
Badoit Sparkling Water	\$3

COCKTAILS

2Maro Manhattan	
2Bar bourbon, Brovo Amaro, vermouth, orange bitters	\$11
Assorted Mules	
Moscow, Irish, Mexican, or Kentucky Mules; muddled lime and ginger beer	\$6
Legacy Martini	
Bainbridge vodka, Raspberry Liquor, Triple Sec, pineapple juice	\$11
The Mantel Mahalo	
rum, almond liqueur, pineapple juice, coconut puree	\$7
Sazerac	
Bulleit Rye Bourbon, Peychaud's Bitters, Absinthe rinse	\$8
Vanilla Orange Spritzer	
Absolut Vanila, Tuaca, Amaro, vanilla syrup, house sour mix, muddled oranges, soda water	\$7
Baya Caliente	
Sauza Tequila, charred jalapeño, raspberries, pineapple juice, house sour mix, ginger beer	\$8

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WHITE WINES

6 oz. 12 oz. 25 oz.

WASHINGTON LOCALS

M&L Winery Chardonnay	\$6	\$10	\$20
Walla Walla, Washington			
Milbrandt Vineyards Chardonnay			\$28
Prosser, Washington			
Nelms Road Chardonnay	\$10	\$18	\$36
Walla Walla, Washington			
Milbrandt Vineyards Pinot Grigio	\$7	\$12	\$24
Prosser, Washington			
M&L Winery Rose	\$7	\$12	\$24
Walla Walla, Washington			
Poet's Leap Riesling	\$8	\$14	\$28
Walla Walla, Washington			
Saviah Cellars The Jack Rosé			\$28
Columbia Valley, Washington			

MORE

Bocelli Prosecco	\$8		
Italy			
JaM Cellars Butter Chardonnay	\$9	\$16	\$32
Napa, California			
Ferrari Carano Chardonnay			\$40
Sonoma, California			
Maset Cava Sparkling			\$30
Catalonia, Spain			
Borgo M Pinot Grigio			\$24
Italy			
Silverado Vineyards Sauvignon Blanc			\$36
Napa Valley, California			

RED WINES

6 oz. 12 oz. 25 oz.

WASHINGTON LOCALS

Terra Blanca Cabernet	\$7	\$10	\$24
Benton City, Washington			
L'Ecole Winery Cabernet	\$10	\$18	\$36
Columbia Valley, Washington			
Leader Cabernet			\$32
Columbia Valley, Washington			
Gilbert Cellars Cabernet			\$50
Columbia Valley, Washington			
Two Mountain Merlot			\$35
Yakima Valley, Washington			
Disruption Merlot	\$8	\$14	\$28
Columbia Valley, Washington			
Terra Blanca Winery Malbec	\$8	\$14	\$28
Benton City, Washington			
DeLille Cellars D2 Blend	\$11	\$19	\$38
Woodinville, Washington			

MORE

Robert Mondavi Cabernet			\$30
Napa Valley, California			
Mark West Black Pinot Noir	\$7	\$12	\$24
Acampo, California			