



WATERLEAF

RESTAURANT & BAR

DINNER MENU

3:00pm to close

BAR BITES

Popcorn Chicken Popcorn 12

popcorn medley, buffalo spiced crispy chicken, celery sprouts

Artichoke Shrimp Dip 12

spinach, pickled peppers, sourdough

Crispy Beechers Cheese Curds 13

sausage gravy, caramelized onions

Smoked Honey Hot Wings 12

fried pickles, pickled carrots

Dungeness Crab Cake 15

napa slaw, Sriracha caper aioli

Street Tacos (3) 12

carne asada, red onion, cilantro, cotija, pico de gallo

Sweet Chili Prawns Tempura 12

golden tempura prawns, sweet chili Sriracha glaze, asian coleslaw

Bangkok Calamari 12

bean sprout salad, chili lime sauce, cilantro, peanuts, peanut sambal dipping sauce

ASIAN INSPIRATIONS

Imperial Garden Dim Sum

Daily Selection 15

tamari sauce, chili oil

Crispy Tofu Agedashi 12

black togorashi, snap pea salad, sweet dashi

Chinese Chicken Salad 15

chilled romaine hearts, slivered almonds orange segments, soy-ginger vinaigrette

Prawn Laksa 21

bean sprouts, lime cilantro, coconut broth, rice noodles

substitute chicken or tofu

Beef Brisket Pho 18

onions, cilantro, lime, bean sprouts, rice noodles, aromatic beef bone broth

Seared Ahi Tuna 18

seared ahi tuna, yuzu sauce, micro cilantro, pickled ginger

ADD-ONS

Crispy Brussels Sprouts 8

island sauce

Steamed Garden Vegetables 7

Broccoli 8

golden raisins, dijon, bacon

Baked Garnet Yam 8

garlic butter, parmesan

WHAT'S HAPPENING AT WATERLEAF

BURGERS & BREWS

All day Sunday: Get a burger and a beer for \$19

HAPPY HOUR

Monday through Friday: 3:00pm to 6:00pm

LIVE MUSIC

Fridays: 6:30pm

SPECIALTY BURGERS & SANDWICHES

brioche bun, chipotle fries or salad

add fried egg 1.50 add avocado 2

substitute truffle fries 2

Snake River Farms Wagyu Bacon Burger 19

thick-cut pepper bacon, tillamook cheddar cheese, grilled walla walla onions, cherry pepper mayo, sweet chili glaze

Bahn Mi Dip 17

cilantro, Asian slaw, roasted beef, island sauce, pho broth

Cowboy Chicken Sandwich 16

pepper jack cheese, onion rings, golden mustard, cherry pepper mayo

St. Helen's Beef Patty Melt 16

grilled onions, tomato, Russian dressing, young gruyere

Western Burger 16

bbq sauce, onion rings, butter lettuce

REGIONAL FAVORITES

Black Kale Caesar 15

black kale, crispy brussels sprouts, apples, cider vinaigrette

add salmon lox 6

Northwest Cioppino 24

manila clams, penn cove mussels, sockeye salmon, navel orange-tomato broth

Line Caught Cod Fish and Chips 18

hard-cider battered cod filets, Sriracha-caper remoulade, sea salt fries

Truffled Gnocchi 'Mac and Cheese' 18

sundried tomato, fontina, toasted brioche

add smoked chicken 4

Smoked Mad Hatcher Crispy Skin Chicken 26

sweet potato pie, pecan crumb, seared broccolini

Stout-Braised Beef Short Rib 28

garnet yam puree, mustard greens, delicata squash

St. Helen's Washington Grown Beef 36

brussels sprouts, winter root hash, pearl onion roasted marrow, red wine jus

12oz New York 36 8oz Butcher Cut 24

DESSERT

Pumpkin Cheesecake 9

honey poached cranberries

Dark Chocolate Pot de Crème 8

soft whipped cream

Cinnamon Bread Pudding 9

spiced rum crème anglaise

Cookies 'N Cream Fudge Bar 9

vanilla ice cream, chocolate pudding

Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase the risk of food borne illness. A 20% taxable service charge will be added to parties of six or more. 100% of the service charge will be distributed to service personnel.