

🚢 WINES BY THE GLASS 🚢

DOMAINE STE. MICHELLE, Washington.....	9.00
WHITE ZINFANDEL, BERINGER, California	5.00
PINOT GRIS, ERATH, Oregon.....	7.00
CHARDONNAY, COVEY RUN, Washington	6.00
PINOT NOIR, FIRESTEED VINEYARDS, Oregon.....	7.00
CABERNET SAUVIGNON, BARNARD GRIFFIN, Washington.....	8.00
VIOGNIER, JONES VINEYARD, Washington.....	8.00
SYRAH, HIGHTOWER MURRAY CUVÉE, Washington	10.00

🚢 DRAFT BEER 🚢 BY THE GLASS

STELLA ARTOIS.....	6.00
A Classic Belgian Lager, full-bodied and thirst quenching	
PACIFIC NORTHWEST MICROBREW ROTATION.....	6.00
The Northwest is Famous for its Handcrafted Microbrews, we serve the ones we like!	
SAM ADAMS LAGER.....	6.00
One of America's Finest Handcrafted Microbrews	
NEWCASTLE BROWN ALE.....	6.00
Perfect compromise for Light Ale Drinkers and Dark Beer Drinkers	

🚢 REGATTA-TINIS 🚢

REGATTA HAVE IT	7.50
Myers's Rum, Orange Juice, Pineapple, Coconut	
3 SHEETS to the WIND.....	7.50
Malibu, Limon, Sour and Sprite	
CROWNE for the CREW.....	8.50
Crown Royal, Peach Schnapps, Orange Juice, Cranberry	
XRAY VISION.....	8.50
The Perfect Drink to Help You See Clearly	

🚢 BEVERAGES 🚢

SODA and ICED TEA	2.95
THOMAS KEMPER ROOT BEER or CREAM SODA.....	3.75

🚢 DESSERTS 🚢

FRESH FRUIT COBBLER.....	6.00
Served Warm with a Scoop of Häagen-Dazs Vanilla Ice Cream	
CHOCOLATE MOUSSE.....	5.00
Light Mouse with Raspberry Sauce and Whipped Cream	
CHOCOLATE LAVA CAKE.....	7.00
Dense Chocolate Cake filled with Warm Chocolate Ganache	
CRÈME BRULÉE CHEESECAKE	7.00
A Layered Vanilla Bean Crème Brulée atop the lightest of Cheesecakes	
WARM BASKET of COOKIES.....	7.00
Chocolate Chip Cookies served the way they were meant...warm from the oven	

Split Plate Charge 3.50

18% Gratuity on Parties of Six or More 100% of Gratuity goes to Server

*Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness