

the
KITCHEN
commons club

LET’S BEGIN

AVOCADO TOAST - V 16
smashed avocado, tomato, breakfast radish, cucumber,
watercress, rustic charcoal bread
add two poached eggs* 6, smoked salmon* 8

SOFT PRETZEL BITES - V 14
chipotle cheese fondue

BUFFALO CHICKEN WINGS 17
served with crumbled blue cheese and ranch

ENTREES

“OH MY COD” FISH & CHIPS 24
beer battered cod, seasoned french fries,
caper remoulade sauce

SALMON* 26
jasmine rice, shiitake mushrooms, cucumber,
scallions, ginger, soy

THE BISTRO STEAK FRITES* 29
grilled NY strip, fries, zucchini, chimichurri sauce

BAKED MAC & CHEESE - V 14
elbow pasta, cheddar, panko crust
add grilled chicken 8, crispy bacon 7, bbq brisket 9

BREADED CHICKEN FINGERS 16
french fries, ranch, ketchup

SAMMIS & BURGERS

choice of smoked paprika potato chips or fries

CAJUN FRIED CHICKEN SANDWICH 19
tomatoes, bibb lettuce, spicy mayo, brioche bun

CALI CLUB 19
smoked turkey, bacon, swiss cheese, avocado, sun-dried
tomatoes, toasted tumeric deli bread, bibb lettuce

TEXAS SMOKED BRISKET SANDWICH 19
bbq sauce, coleslaw, bacon jam, jalapeno kaiser roll,
served with baked beans and bread & butter pickles

BISTRO BURGER* 19
double-smoked bacon, cheddar, frisée, bearnaise aioli,
brioche bun
add fried egg* 4

IMPOSSIBLE™ BURGER - V 20
wild mushrooms, swiss cheese, tomato, lettuce, bbq sauce,
whole-wheat bun
add fried egg* 4

GRILLED CHEESE 14
cheddar & swiss cheese sandwich, tomato soup

CHEESESTEAK 19
shaved prime NY strip, provolone, caramelized onion,
peppers, arugula, dijon mustard aioli

DESSERT

LUSCIOUS LEMON CRÈME BRÛLÉE 12
lemon & thyme shortbread cookies, raspberries

KEY LIME CHEESECAKE 12
coconut streusel, vanilla cream, mango sauce

CHOCO FRENZY 12
chocolate cake, dark chocolate mousse,
cookies & cream ice cream, chantilly cream

SALT & PEPPER CALAMARI 18
crispy garlic, hot peppers, sweet chili sauce

EDAMAME - V 9
lemon oil, sea salt

CRUNCHY NACHOS LOCOS - V 14
melted cheddar, tomatoes, black beans, salsa, avocado, crema
add grilled chicken 8

SALADS

CAESAR SALAD* 14
romaine hearts, parmesan cheese, hard-boiled egg,
focaccia croutons

HEIRLOOM BEETS - V 16
goat cheese, chives, candied pecans, watercress,
white balsamic vinegar

CHOPPED CHEF’S SALAD* 18
romaine, egg, bacon, tomatoes, cucumber, cheddar,
blue cheese dressing
add to any salad: grilled chicken 8, salmon* 9, shrimp 9

ALL-DAY BREAKFAST

BOURBON FRIED CHICKEN AND WAFFLE 22
bacon-batter waffle, maple bourbon syrup

VIRGIN BREAKFAST* 18
three eggs any style, black forest ham
or crispy smoked bacon, hash brown, toast

THE BUTTERMILK PANCAKE - V 14
powdered sugar, maple syrup
add blueberries, bananas or chocolate chips 3

BUILD YOUR OWN OMELET* 19
served with hash browns and toast
PROTEIN(1): crispy smoked bacon, black forest ham,
smoked salmon, chorizo, chicken
VEGGIES(2): peppers, onions, asparagus, mushrooms,
tomatoes, spinach
CHEESE(1): cheddar, feta, cotija, swiss, pepperjack

SIDES

EGGS ANY STYLE*	8
HASH BROWN	4
BISCUITS & COUNTRY GRAVY	8
CRISPY SMOKED BACON	7
SAUSAGE	7
TOAST	3
ENGLISH MUFFIN	4
BAGEL W/ CREAM CHEESE	7
FRUIT BOWL	6
HOUSEMADE CHIPS	6
FRENCH FRIES	7
SIDE SALAD	6



*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shell stock reduces the risk of foodborne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.
V - Vegetarian

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COCKTAILS

COMMONS CLUB BLOODY MARY 17
tito’s vodka, organic bloody mary mix

ROYAL MIMOSA 15
orange, blood orange, mango, or strawberry

VIRGIN CUCUMBER GIMLET 14
(non-alcoholic) muddled cucumber, lime juice,
simple syrup, club soda

COMMONS CLUB MICHELADA 12
corona, bloody mary mix, tabasco, tajin

NEGRONI 15
aviation gin, campari, carpano antica vermouth

MARGARITA 16
volcan blanco, cointreau, lime juice

MOJITO 15
bacardí light, mint, soda, lime juice

APEROL SPRITZ 15
prosecco, aperol, soda

SPARKLING & CHAMPAGNES

Domaine Ste Michelle Brut, WA
glass 12 | bottle 60
Veuve Clicquot ‘Yellow Label’ Brut Champagne, France
bottle 150
Riondo Prosecco Spumante DOC, Italy
glass 12 | bottle 60

WHITE & ROSÉ

Chardonnay, Drumheller, WA
glass 12 | bottle 60
Chardonnay, Sonoma Cutrer ‘Russian River Ranches,’
Sonoma County, CA
glass 16 | bottle 80
Pinot Grigio, Santa Margherita, Alto Adige, Italy
glass 16 | bottle 78
Sauvignon Blanc, Honig, Napa Valley, CA
glass 17 | bottle 83
Rosé, Chateau D’Esclans ‘Whispering Angel,’ Côtes de
Provence, France
glass 18 | bottle 90

RED

Cabernet Sauvignon, Daou, Paso Robles, CA
glass 18 | bottle 110
Cabernet Sauvignon, Drumheller, WA
glass 12 | bottle 60
Malbec, Bodega Norton Reserva, Mendoza, Argentina
glass 17 | bottle 85
Pinot Noir, J.K. Carriere ‘Provocateur,’
Willamette Valley, OR
glass 16 | bottle 80
Sangiovese, Frescobaldi Nipozzano Riserva, Tuscany, Italy
glass 15 | bottle 75

BOTTLES & CANS

DOMESTIC 8	IMPORTED 9
Budweiser	Stella Artois
Bud Light	Stella Artois ‘Le Cidre’
Coors Light	Hoegaarden
Michelob Ultra	Blue Moon
	Heineken
	Corona

SEASONAL CRAFT 10
your server will be delighted to share details

YOU MUST BE THIRSTY

MINERAL WATER 10
Fiji Water
San Pellegrino - Sparkling Water

JUICE 6
Orange, Apple, Grapefruit

SODAS 4
Coke, Diet Coke, Sprite, Fanta,
Barq’s Root Beer, Mr. Pibb, Iced Tea

COFFEE & TEA

House Drip (Regular or Decaf) 4
Latte 6
Cappuccino 6
Espresso 4
Double Espresso 6
Matcha Green Tea Latte 8
Lavender Latte 8
Mocha 7
Hot Tea 4