

THE MANTEL

CULINARY ASCENT

STARTERS

Chicken and Steak Quesadilla

fire roasted red bell pepper, caramelized onion, queso fresco, cilantro chimichurri \$9

Crispy Maine Lobster Spring Rolls

asian aromatics, vegetables, sweet and sour sauce \$14

Wild Mushroom Risotto Cakes

pan-fried, fontina, parmesan, romesco cream \$7

Beef Tenderloin Skewers* GF

fire-grilled, roasted shallot, balsamic gastrique \$10

Spicy Asian Wings

ginger cilantro slaw \$8

Soup du Jour \$4/\$6

GREENS

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

Spinach, Berries, and Quinoa Salad GF

variety of berries, bleu cheese, mandarin oranges, grapes, toasted almonds, poppy seed vinaigrette \$10

Cobb Salad GF

egg, cherry tomatoes, bleu cheese, black olives, avocado, applewood bacon, chicken \$14

Apple Waldorf Salad GF

currants, grapes, celery, walnuts, greek yogurt dressing \$8

Prawns and Bleu GF

prawns, romaine, egg, bleu cheese, toasted almonds \$14

Classic Caesar Salad*

house made croutons and dressing, shaved parmesan \$7

CHEF'S CORNER

Yellow Curry Prawns GF

steamed jasmine rice, apple chutney \$18

Cavatappi Bolognese

ground brisket and short rib blend, italian sausage, garlic baguette \$16

Butternut Squash Ravioli

sun-dried tomato pesto cream, wild mushrooms, heirloom cherry tomatoes, shaved parmesan \$16

Parmesan Crusted Chicken

pan-fried, seasonal vegetables, dijon sauce \$15

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 \$8

half sandwich | BLT, grilled cheese, quesadilla
sides | cup of soup, garlic parmesan fries, house salad

Fish and Chips

ale battered cod, mango slaw, house tartar \$13

ARTISAN PIZZAS

Spicy Italian Marinara

sausage, prosciutto, salami, capicola, pepperoni \$14

Margherita

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

Classic White

mozzarella, ricotta, spinach, garlic, crushed red peppers, finished with EVOO \$12

BBQ Pizza

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

ON THE GRILL

choice of seasonal vegetables, sweet potato puree, or garlic parmesan fries

King Salmon* GF

wild Alaskan purist style, lemon, kosher salt, fresh ground black pepper \$19

Bacon Wrapped Filet* GF

peppercorn demi glace \$24

Pork Tenderloin Medallions* GF

three mustard marinade, fig jam, crispy leeks, balsamic gastrique \$16

GF Gluten Free

*Items may be served raw or undercooked. Consuming raw or undercooked meat, seafood or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

THE MANTEL

CULINARY ASCENT

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
Crater Lake Root Beer	\$4
Smoothies Peach, Raspberry, Strawberry	\$4
Iced Tea or Flavored Lemonades	\$2.50
Badoit Sparkling Water	\$2.50

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
Mantel Sunset	
Buffalo Trace, house sour mix, Malbec, simple syrup	\$8
Vanilla Orange Spritzer	
Absolut Vanila, Tuaca, Amaro, vanilla syrup, house sour mix, muddled oranges, soda water	\$7
Chocolate Manhattan	
bourbon, Bravo C2 Liqueur, Brovo Jammy vermouth, amaretto, chocolate bitters, Luxardo cherry	\$11

^{GF} Gluten Free

WHITE WINES

6 oz. 12 oz. 25 oz.

WASHINGTON LOCALS

M&L Winery Chardonnay Walla Walla, Washington	\$6	\$10	\$20
Revelry Vintners Chardonnay Walla Walla, Washington			\$28
L'Ecole Winery Chardonnay Lowden, Washington	\$10	\$18	\$36
Milbrandt Vineyards Pinot Grigio Prosser, Washington	\$7	\$12	\$24
Poet's Leap Riesling Walla Walla, Washington	\$8	\$14	\$28
Matthews Winery Sauvignon Blanc Woodinville, Washington	\$8	\$14	\$28

MORE

Bocelli Prosecco Italy	\$8		
JaM Cellars Butter Chardonnay Napa, California	\$9	\$16	\$32
Meiomi Winery Chardonnay Napa, California			\$40
Maysara Winery Sparkling McMinnville, Oregon			\$32
Beringer Pinot Grigio St. Helena, California			\$20
Justin Winery Sauvignon Blanc Central Coast, California			\$38

RED WINES

6 oz. 12 oz. 25 oz.

WASHINGTON LOCALS

Terra Blanca Cabernet Benton City, Washington	\$7	\$10	\$24
Canvasback Cabernet Washington	\$10	\$18	\$36
Amavi Cellars Cabernet Walla Walla, Washington			\$42
Browne Family Cabernet Walla Walla, Washington			\$52
Novelty Hill Merlot Woodinville, Washington	\$8	\$14	\$28
Chateau Ste Michelle Indian Wells Merlot Columbia Valley AVA, Washington			\$32
Corvidae Lenore Syrah Yakima Valley AVA, Washington	\$7	\$12	\$24
Terra Blanca Winery Malbec Benton City, Washington	\$8	\$14	\$28
DeLille Cellars D2 Blend Woodinville, Washington	\$10	\$18	\$36

MORE

Sterling Vineyards Cabernet Calistoga, California			\$25
Mark West Black Pinot Noir Acampo, California	\$7	\$12	\$24