

# BeachHouse

bar + grill

## BRUNCH

### BEACHHOUSE SCRAMBLE

Seasoned ground beef, garlic herb cheese, caramelized onions, crisp bacon, tomatoes + breakfast potatoes 13

### CHORIZO BURRITO

Chorizo, scrambled eggs, cheddar + jack cheese, tomatoes + breakfast potatoes 14

### CRAB + ANDOUILLE SCRAMBLE

Cajun dusted crab, andouille sausage, mushrooms, spinach, tomato + Mama Lil's aioli 19

### THE CLASSIC

\*Two eggs any style, choice of bacon or sausage + breakfast potatoes 12

### BRIOCHE FRENCH TOAST

Vanilla egg custard. Served with bacon or sausage 12

### EGGS + BUTTERMILK PANCAKES (3)

\*Two eggs any style, choice of bacon or sausage 12

### GRILLED SALMON + EGGS

\*Simply grilled with garlic herb butter, two eggs any style, dill hollandaise, breakfast potatoes 16

### BEACHHOUSE BENEDICT

Ham 14 | Smoked Salmon 17 | Crab 19

\*English muffins, poached eggs, dill hollandaise, avocado salsa + breakfast potatoes

### SPICY PORK HASH

\*Two eggs, smoked pork, cilantro oil + Mama Lil's hash 15

### HUEVOS RANCHEROS

\*Two eggs any style, cheddar + jack cheeses, black beans, avocado salsa, rancheros sauce, tortillas + breakfast potatoes 14

### PESTO VEGGIE OMELETTE

Grilled onions, peppers + mushrooms, spinach, tomatoes, mozzarella + breakfast potatoes 12

### SMOKED SALMON + ASPARAGUS OMELETTE

Smoked Salmon, red onion, asparagus, gruyère, chimichurri sauce, hash + crispy leeks 17

### ITALIAN SAUSAGE SKILLET

\*Two eggs any style, local italian sausage, spicy potato hash + chimichurri aioli 16

### STEAK & EGGS

\*Two eggs any style, top sirloin, spicy hash, chimichurri aioli + Mama Lil's aioli 17

## JOIN US!

**WEEKEND BRUNCH:** SATURDAY + SUNDAY, 9AM - 2 PM

**EVERY DAY HAPPY HOUR:** 3-6 PM + ALL DAY MONDAYS!

**DAILY SPECIALS:** WWW.BEACHHOUSERESTAURANTS.COM

## BRUNCH COCKTAILS

### BLOODY MARY

Crater Lake pepper vodka, bloody mary mix + pickled veggies 8

### SPARKLIN' ST. GERMAIN

La Marca prosecco + St. Germain 12

### MIMOSAS

Champagne + choice of orange, grapefruit or pomegranate juice  
Single 7 / Bottomless 19

### MORNING SAILOR

Sailor Jerry spiced rum, condensed milk, half & half, vanilla extract + chocolate 9

## LUNCH PLATES

Burgers served with choice of French Fries, Yam Fries or House Salad  
Gluten-free breads available. Substitute for \$1.5

### SEAFOOD COBB SALAD

Alaskan Salmon, Crab, Wild Caught Prawns, blue cheese, bacon, tomatoes, cucumber, spring mix lettuce + blue cheese dressing 19

### TERIYAKI CHICKEN SESAME SALAD

Mandarin oranges, snow peas, red peppers, celery, toasted almonds, spring mix lettuce + crisp wontons 14

### CHOP CHOP

Chicken, salami, avocado, garbanzo beans, tomatoes, sunflower seeds, romaine + balsamic vinaigrette 14

### COD FISH + CHIPS

Beer battered, fries, coleslaw + tartar sauce 15

### \*THE BEACHHOUSE BURGER

All natural burger, garlic herb cheese, 'secret' burger sauce, caramelized onions, crisp bacon, tomatoes, greens + brioche bun 16

### WILD ALASKAN SALMON BLT

Crisp bacon, tartar sauce, lettuce, tomato, onions + brioche bun 15

### \*GRILLED STEAK SALAD

Grilled whole romaine, balsamic tomato relish, avocado, crisp bacon + blue cheese dressing 17

### \*CAESAR SALAD

Parmesan Reggiano, Caesar dressing + house croutons 10  
CHICKEN 14 | SALMON 16

### VEGGIE BURGER

Grilled pesto veggies, smoked gouda cheese, basil aioli, lettuce, tomato, organic whole wheat bun 14

### STEAK & CHEESE SANDWICH

Grilled shaved beef, pesto veggies, gruyère + Mama Lil's aioli 17

## ADD ONS

SIDE TOAST	1.5
*TWO EGGS	3.5
BACON OR SAUSAGE	4.5
SIDE FRUIT	5

\*Consuming raw or under-cooked food may increase your risk of food borne illness

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## SMALL PLATES

### CRAB CAKES

Citrus remoulade, crispy leeks + slaw 14

### PESTO MANILA CLAMS

White wine, pesto butter, bacon, tomatoes + baguette 14

### MEDITERRANEAN TRIO

Cedar smoked hummus, olive tapenade, roasted red pepper dip, grilled naan + veggies 10

### PECAN & BLUE SALAD

Candied pecans, red grapes, spring mix lettuce, red onion, blue cheese crumbles + balsamic dressing 8

### SALT & PEPPER CHICKEN WINGS

Fried garlic + jalapeno 11

### \*AHI POKE

Arugula salad, sriracha aioli + crispy wontons 14

### BRUSSELL SPROUTS

Bacon, shallot, garlic, parmesan, bread crumbs + apple gastrique 12 Add Egg 1.5

### WILD SPICY PRAWNS

Wild caught prawns, chili Cajun cream sauce, bacon, tomatoes, scallions + baguette 14

### CALAMARI

Chipotle Remoulade 12

## BURGERS + SANDWICHES

Served with choice of French Fries, Yam Fries or House Salad

### \*CHIPOTLE BBQ BURGER

All-Natural ½ lb. burger, chipotle BBQ sauce, Tillamook cheddar, bacon, onions strings, lettuce + tomatoes 16

### STEAK & CHEESE SANDWICH

Grilled shaved beef, pesto veggies, gruyère + Mama Lil's pepper aioli 17

### WILD ALASKAN SALMON BLT

Crisp bacon, tartar sauce, lettuce, tomato, onions + brioche bun 15

### VEGGIE BURGER

Grilled pesto veggies, smoked gouda cheese, basil aioli, lettuce, tomato + organic whole wheat bun 14

### \*THE BEACHHOUSE BURGER

All-Natural ½ lb. burger, garlic herb cheese, 'secret' burger sauce, caramelized onions, crisp bacon, lettuce, tomatoes + brioche bun 16

### BBQ PULLED PORK SANDWICH

House Chipotle BBQ, ciabatta roll + coleslaw 14

## JOIN US!

**WEEKEND BRUNCH:** SATURDAY + SUNDAY, 9AM - 2 PM

**EVERY DAY HAPPY HOUR:** 3-6 PM + 9 - CLOSE!

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## SALADS

### \*GRILLED STEAK SALAD

Grilled whole romaine, balsamic tomato relish, avocado, crisp bacon + blue cheese dressing 18

### \*CAESAR SALAD

Parmesan Reggiano, Caesar dressing, house croutons 10  
CHICKEN 14 | SALMON 16

### SEAFOOD COBB SALAD

Alaskan Salmon, Crab, Wild Caught Prawns, blue cheese, bacon, tomatoes, cucumber, spring mix lettuce + blue cheese dressing 19

### TERIYAKI CHICKEN SESAME SALAD

Mandarin oranges, snow peas, red peppers, celery, toasted almonds, spring mix lettuce + crisp wontons 14

### CHOP CHOP SALAD

Chicken, salami, avocado, garbanzo beans, tomatoes, sunflower seeds, romaine + balsamic vinaigrette 15

## ENTRÉE PLATES

### PARMESAN CRUSTED SOLE

Jasmine rice, seasonal veggies, + pesto cream sauce 22

### COD FISH + CHIPS

Panko-beer battered, fries, coleslaw + tartar sauce 16

### CAJUN SEAFOOD FETTUCINE

Salmon, cod, peppers, onions, bacon, tomato + cajun alfredo 22 Add prawns 6

### \*AHI POKE BOWL

Jasmine rice, arugula, mango salsa, crispy wontons + honey sriracha 24

### SHORT RIB RICE BOWL

Marinated short ribs, ginger sesame slaw, jasmine rice, sunny side up egg + crisp wontons 19

### BEACHHOUSE PAELLA

Andouille sausage, manila clams, alaskan salmon, chicken, shrimp, asparagus, red bell peppers, saffron rice 21

### CEDAR PLANK SALMON

Potato hash, seasonal vegetables + basil aioli 23

### SEAFOOD SKEWERS

Scallops, Wild Salmon + Prawns, grilled with cilantro oil, sesame soy sauce, Jasmine rice + ginger sesame slaw 23

### COD FISH TACOS

Grilled Cod, corn tortillas, mango salsa, pico de gallo cheddar cheese, citrus remoulade, coleslaw + fries 16

### BUTTERMILK FRIED CHICKEN

Brined & double dipped, mashed potatoes, seasonal vegetables + chicken gravy 22

### \*STEAK & PRAWNS

Steak medallions, tempura fried head on prawns, potato hash, seasonal veg, arugula + Mama Lil's aioli 29

Gluten-free breads are available upon request. \$1.5 to substitute.

\*Consuming raw or under-cooked food may increase your risk of food borne illness

# COCKTAILS

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<b>CASAMIGOS MANHATTAN</b>	13
Casamigos Anejo, sweet vermouth, + angostura bitters	
<b>IT WAS MINT TO BE</b>	10.5
Woodford Reserve, muddled mint, simple syrup + pineapple juice	
<b>COLLIN ALL CUCUMBERS</b>	10.5
Bombay Sapphire, fresh cucumber, lemon, simple syrup + soda	
<b>SPARKLIN' ST. GERMAIN</b>	12
La Marca Prosecco + St. Germain	
<b>DIZZY FIZZY</b>	10.5
Bombay Sapphire, muddled lime, simple syrup, egg white, pomegranate juice + soda	
<b>MY OH MAI TAI</b>	12
Captain Morgan Pineapple, Myer's Dark, pineapple juice, hibiscus simple syrup, thyme simple syrup + housemade pineapple foam	

# BEERS

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**DRAFT BEERS** Domestic 5/Micro 6  
ASK YOUR SERVER FOR TODAY'S SEASONAL ROTATING DRAFTS

## BOTTLED BEERS

St. Pauli Girl non-alcoholic	5
Seattle Cider Co. "DRY" Hard Cider	5
Deschutes Black Butte Porter	5
Corona	5
Kona Long Board Lager	5
Guinness	6
Hoegaarden White	6
Stella Artois	6
Elysian Dayglow IPA	6
Elysian Superfuzz Blood Orange Pale	6

Happy Hour Everyday 3-6 & 9 - Close  
\*ALL DAY HAPPY HOUR ON MONDAYS\*  
Bar Only

# COCKTAILS

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<b>CHAMPAGNE LEMONDROP</b>	9.5
Absolut Citron, Lamarca Prosecco, triple sec, muddled lemon + sour	
<b>BLACK BIKINI MARTINI</b>	11.5
Grey Goose, Chambord, muddled blackberry, muddled mint, creme de cassis, simple syrup + soda	
<b>STRAWBERRY RHUBARB MULE</b>	9.5
Blue Ice, strawberry puree, muddled lime, rhubarb bitters, simple syrup + ginger beer	
<b>NO THYME TO FEEL BLUE</b>	10.5
Woodford Reserve, housemade blueberry and chipotle puree, thyme simple syrup, lemon, egg white, angostura bitters + sprite	
<b>LA CUCA SRIRACHA</b>	10.5
Cazadores Reposado, housemade sriracha honey syrup, strawberry puree, triple sec, muddled lime + sprite	
<b>REDEMPTION SOUR</b>	10.5
Redemption Rye, Disaronno, muddled orange, angostura bitters + sour	
<b>MISS HIBISCUS</b>	9.5
Bacardi Superior, housemade hibiscus simple syrup, muddled mint, muddled lime + sprite	
<b>BLOOD ORANGE GIN AND TONIC</b>	9.5
Tanqueray, housemade blood orange simple syrup, triple sec, muddled lime + tonic	

# RED WINES

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## CABERNET SAUVIGNON

Waterbrook, Columbia Valley, WA 2013	8/32
Louis Martini, CA 2014	9/36
Browne Family 'Heritage', Columbia Valley, WA 2015	11/44
L'Ecole No. 41, Columbia Valley, WA 2012	15/60
Pepper Bridge, Walla Walla, WA 2013	115

## SPECIAL REDS

Skyfall, Merlot, Columbia Valley, WA 2013	9/36
Desert Wind 'Ruah' Red Blend, Wahluke Slope	9/36
Notebook, Red Blend, Columbia Valley, WA 2013	9/36
North by NW, Red Blend, Columbia Valley, WA 2013	10/40
Beran, Zinfandel, CA, 2013	12/48

## SYRAH + MALBEC

Dona Paula 'Los Cardos', Malbec, Mendoza, AR 2015	9/36
Pundit, Syrah, Columbia Valley, WA 2015	12/48

## PINOT NOIR

Erath, Willamette Valley, OR 2014	12/48
Meiomi, Monterey County, CA 2015	12/48

# WHITE WINES

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## CHARDONNAY

Columbia, Columbia Valley, WA	8/32
Canoe Ridge, Horse Heaven Hills, WA	10/40
La Crema, Sonoma County, CA	12/48
Freemark Abbey, Sonoma Valley, CA	54

## SPECIAL WHITES

Wycliff Brut, CA	7/28
LaMarca, Prosecco , IT NV	10/40
Josh Cellars , Rose, CA	8/32
Nicholas Feuillate, Brut Reserve Particuliere, NV	60
Veuve Cliquot Brut, FR	86

## RIESLING

Chateau St Michelle, Columbia Valley, WA	8/32
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## SAUVIGNON BLANC

Joel Gott, Napa, CA 2014	9/36
Kim Crawford, Marlborough, NZ	10/40
Whitehaven, Marlborough, NZ	11/44

## PINOT GRIS + PINOT GRIGIO

Ecco Domani, Pinot Grigio, IT	7/28
Waterbrook, Columbia Valley, WA	8/32
King Estate 'Acrobat', Pinot Gris, OR	32

# BeachHouse

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## KIDS MENU

\$6.95

\*Kids meals includes Entree + Beverage

Beverages: Milk | Soda | Lemonade | Orange Juice

### TILLAMOOK GRILLED CHEESE

French fries

### COD FISH + CHIPS

House-cut, freshly breaded



### GRILLED BBQ CHICKEN

Mashed potatoes or french fries, BBQ sauce + seasonal veggies

### HOUSE MADE POPCORN CHICKEN

French fries with honey mustard or BBQ sauce



### GRILLED ALASKAN SALMON

Mashed potatoes or french fries + seasonal veggies

### TWISTED MAC + CHEESE

### BEEF SLIDERS

French fries



= Gluten Free. Gluten Free Sliced Bread available by request.

## KIDS BREAKFAST

\$6.95

Saturday + Sunday 9am - 2pm

### BUTTERMILK PANCAKES

Bacon or sausage

### KIDS CLASSIC

Two eggs any style, with bacon or sausage + potatoes or toast

## DESSERT

### BEACHHOUSE S'MORES

Fun table-side grilling \$5

### ICE CREAM SCOOP

Salted caramel, chocolate or vanilla \$4

### RASPBERRY SORBET

Dairy free \$4

Available for ages 12 and under with purchase of an entree

Dine-in only

\*All Kids Menu items are prepared well done

# BEVERAGES

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## DRINKS

Pepsi - Diet Pepsi - Sierra Mist - Iced Tea	2.5
Lemonade - Orange Juice - Apple Juice - Milk	
San Pellegrino Sparkling Water	4

## COFFEE + TEA

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Caffe D'Arte COFFEE	3
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TEAS	3
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Assorted flavors. Please ask your server.

## PORTS

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TAYLOR FLADGATE RUBY	6.5
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SANDEMAN 10 YEAR-OLD TAWNY	14.5
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## SWEETS

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CRÈME BRÛLÉE	5
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Rich vanilla bean custard, crisp caramel crust

WARM BREAD PUDDING	5
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Salted caramel ice cream

CHEESECAKE	5
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Seasonal flavors

SAMPLE TRIO	12
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Choose from creme brulee, cheesecake, bread pudding

BEACHHOUSE S'MORES	5
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Fun table side grilling (price per person)

RASPBERRY SORBET	4
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Dairy-free

## JOIN US

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WEEKEND BRUNCH - SATURDAY + SUNDAY,

9am - 2pm

[www.BeachHouseRestaurants.com](http://www.BeachHouseRestaurants.com)



# HAPPY HOUR \*BAR ONLY

EVERY DAY 3- 6pm & 9pm - CLOSE  
\*ALL DAY ON MONDAYS\*

## \$4

### CAESAR SALAD

Parmesan Reggiano + house-made croutons

### NW SEAFOOD CHOWDER BOWL

Fresh fish, bacon, cream + potatoes

### CHICKEN QUESADILLA

BBQ sauce, pico de gallo, cheddar + jack cheeses

### PECAN + BLUE SALAD

Candied pecans, red grapes, spring mix lettuce,  
blue cheese crumbles red onions + balsamic dressing

## \$7

### JERK CHICKEN WINGS

Avocado Crema

### MEDITERRANEAN TRIO

Cedar smoked hummus, olive tapenade, roasted  
red pepper dip, grilled naan + veggies

### CAJUN FETTUCCINE

Cajun cream sauce with bacon, tomatoes + scallions

### COD FISH + CHIPS

Beer battered + tartar sauce

### KALBI STEAK BITES

Pickled Fresno chilies, jasmine rice + sesame seeds

### HOISIN CHICKEN LETTUCE WRAPS

Water chestnuts, mushrooms + ginger

### POT STICKERS

Pan fried, sweet chili + ginger soy sauce

## \$9

### ALASKAN SALMON SLIDERS

Red onions + tartar sauce

### HOUSEMADE MEATBALLS

Beef, pork, housemade red sauce + parmesan

### BRUSSEL SPROUTS

Bacon, Shallot, Garlic, Parmesan, bread crumbs  
+ apple gastrique Add Egg 1.5

### SEAFOOD TACOS

Salmon, cod, ginger slaw, avocado crema  
+pickled vegetable