

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!

DAILY SPECIALS: WWW.BEACHHOUSERESTAURANTS.COM

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

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

BEERS

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

CHAMPAGNE LEMONDROP 9.5

Absolut Citron, Lamarca Prosecco, triple sec, muddled lemon + sour

BLACK BIKINI MARTINI 11.5

Grey Goose, Chambord, muddled blackberry, muddled mint, creme de cassis, simple syrup + soda

STRAWBERRY RHUBARB MULE 9.5

Blue Ice, strawberry puree, muddled lime, rhubarb bitters, simple syrup + ginger beer

NO THYME TO FEEL BLUE 10.5

Woodford Reserve, housemade blueberry and chipotle puree, thyme simple syrup, lemon, egg white, angostura bitters + sprite

LA CUCA SRIRACHA 10.5

Cazadores Reposado, housemade sriracha honey syrup, strawberry puree, triple sec, muddled lime + sprite

REDEMPTION SOUR 10.5

Redemption Rye, Disaronno, muddled orange, angostura bitters + sour

MISS HIBISCUS 9.5

Bacardi Superior, housemade hibiscus simple syrup, muddled mint, muddled lime + sprite

BLOOD ORANGE GIN AND TONIC 9.5

Tanqueray, housemade blood orange simple syrup, triple sec, muddled lime + tonic

RED WINES

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

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

bar + grill

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

DRINKS

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

COFFEE + TEA

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

PORTS

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

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

WEEKEND BRUNCH - SATURDAY + SUNDAY,

9am - 2pm

www.BeachHouseRestaurants.com

HAPPY HOUR *BAR ONLY

EVERY DAY 4-6pm & 9pm - CLOSE

\$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