
desserts

SEASONAL RUSTIC COBBLER \$7.00

SEASONAL CREME BRÛLÉE \$9.00

DUET OF INFUSED MOUSSE

CHOCOLATE AND BAILEY'S IRISH CREME,
BANANA AND MEYER'S DARK RUM \$9.00

ICE CREAM SANDWICH

COCONUT, CHOCOLATE CHIP
AND MACADAMIA NUT \$9.00

CAKE POP

GANACHE AND HAZELNUT CAKE \$9.00

VANILLA ICE CREAM WITH

CHOCOLATE CHIP COOKIE \$8.00

wines by the glass

DOMAINE STE. MICHELLE, WASHINGTON \$9.00

WHITE ZINFANDEL, BERINGER, CALIFORNIA
\$6.00

PINOT GRIS, ERATH, OREGON \$8.00

CHARDONNAY, COVEY RUN, WASHINGTON
\$7.00

PINOT NOIR, ERATH, OREGON \$9.00

**CABERNET SAUVIGNON, COLUMBIA
CREST "H3", WASHINGTON** \$8.00

VIOGNIER, JONES VINEYARD, WASHINGTON
\$8.00

SYRAH, HIGHTOWER

MURRAY CUVÉE, WASHINGTON \$10.00

draft beer by the glass

Stella Artois

A classic Belgian Lager, Full bodied and
thirst quenching. \$6.00

Sam Adams Lager

One of America's finest hand crafted
micro brews \$6.00

Pacific Northwest Microbrew Rotation

The Northwest is famous for its handcrafted
microbrews. we serve the ones we like! \$6.00

New Castle Brown Ale

Perfect compromise for light ale drinkers and dark
beer drinkers \$6.00

non-alcoholic

ASIAN PEAR SPARKLER

Asian pear juice, lemon juice, honey,
rosemary and ginger sticks \$5.00

DESIGNATRO APPLÉTINI

Apple juice, lemon juice and simple syrup,
apple slice \$5.00

ROSEMARY CITRUS SPRITZER

Muddled lemon, orange wedges, rosemary,
club soda and 7-up \$5.00

regatta cocktails

GINGER MARGARITA

Anejo Tequila, Ginger Liqueur, Orange Juice,
Sugared Rim \$7.50

FLORAL MOJITO

Bacardi, St. Germaine, Mint & Lime \$7.95

SPARKLING TARRAGON GIN LEMONADE

Hendrick's Gin, St. Germaine, Muddled Lemons,
Simple Syrup, Tarragon \$7.95

ROSE PEDDLE MARTINI

Rose Water, Absolut Acai, Simple Syrup \$7.50

beverages

SODA & ICED TEA \$2.95

THOMAS KEMPER ROOT BEER
or **CREAM SODA** \$3.75