

The
**BEACH
HOUSE**
PLEASANT BEACH VILLAGE

SOUP & SALAD

SMOKED SALMON CHOWDER CUP 7 BOWL 11
BACON, POTATOES, CREAM, OYSTER CRACKERS

CARAMELIZED CARROT SOUP CUP 6 BOWL 10
CREAM, CHIVE OIL, CARROT DUST

ICEBERG WEDGE 13
CHUNKY BLEU CHEESE DRESSING, BACON, TOMATO, EVERYTHING
BAGEL SPICE, DILL

SIMPLE GREEN SALAD 8
HERB VINAIGRETTE, SUNFLOWER SEEDS, GOAT CHEESE, HONEY

CAESAR SALAD 14
HEART OF ROMAINE, PARMESAN, CROUTON, BOQUERONE

SALAD NICOISE 24
SEARED ALBACORE, ROASTED TOMATO, BIBB LETTUCE, POTATO,
BOILED EGG, HARICOT VERT

SHARE PLATES

OYSTERS ON THE HALF SHELL MARO-ISHI
DABOB BAY SHIGOKU KUSSHI BAYWATER SWEET
4 EACH
LEMON, COCKTAIL SAUCE AND CHAMPAGNE MIGNONETTE

BACON WRAPPED DATES 2.50 EACH
BALSAMIC REDUCTION

ESSENTIAL BAKING CO. DAILY BREAD 4
WHIPPED BUTTER, HERB OIL, MALDON SEA SALT

ROASTED OLIVES & SPICED ALMONDS 10
BAY LEAF, CITRUS, TOASTED BREAD

BBQ HEIRLOOM CARROTS 11
PECANS, BUTTERMILK & HERB DRESSING

CHARRED ROMANESCO 10
MISO BAGNA CAUDA, SESAME, PARMESAN

CRISPY POLENTA FRIES 8
TRUFFLE OIL, PARMESAN, BLACK PEPPER AIOLI

CHICKEN LIVER PÂTÉ 14
PICKLED SHALLOT, CORNICHONS, PICKLED MUSTARD SEED,
CROSTINI

BUTTERNUT SQUASH BURRATA 17
ROASTED BUTTERNUT SQUASH, MUSHROOMS, BROWN BUTTER
VINAIGRETTE

CRISPY CALAMARI 15
TEMPURA STYLE, CAJUN REMOULADE, LEMON

LOCAL MANILA CLAMS 16
HOUSEMADE FENNEL SAUSAGE, WHITE WINE, TOMATO, HERBS,
GRILLED BREAD

OLIVE OIL POACHED PORK LOIN 15
MUSTARD SEED, ONION, MUSTARD AIOLI

ROASTED VEGETABLES 12
SEASONAL VEGETABLES, GREEN GODDESS

ROASTED SHISHITO PEPPERS 13
SESAME, MISO HOLLANDAISE

SMOKED SALMON DIP 8
DILL, HORSERADISH, KETTLE CHIPS

DAILY SLIDERS 14
ASK YOUR SERVER ABOUT TODAY'S SELECTION

LARGE PLATES

CAST IRON SKILLET SEARED RIBEYE 48
SMASHED FINGERLING, SPINACH, SALSA VERDE

ROASTED CAULIFLOWER & QUINOA (V) 17
SWISS CHARD, GREEN TAHINI, PEPITAS

HOMEMADE FENNEL SAUSAGE RAGU 25
RADIATORI, FRESH RICOTTA, PARMESAN

BURGER SUPREME 19
TWIN SISTERS FARMHOUSE CHEESE, ARUGULA, TOMATO, QUICK
PICKLED CUCUMBER, BLACK PEPPER AIOLI, HAND-CUT FRIES

SPAGHETTI ALLA VONGOLE 19
MANILA CLAMS, WHITE WINE, GARLIC, CHILE

SEARED PORK CHOP 32
FINOCCHIO CON LATTE, POLENTA CACIO E PEPE

SEARED KING SALMON 39
GREEN SUCCOTASH, BEURRE BLANC, HORSERADISH CREAM

SEARED ALBACORE BURGER 25
CITRUS SLAW, LETTUCE, TOMATO, LEMON AIOLI, HAND CUT FRIES

SHIITAKE CACIO E PEPE 22
BUCATINI, MISO, PARMESAN, BLACK PEPPER

PIZZA

CHEESE PLEASE 18
MOZZ, FONTINA, SOTTOCENERE (TRUFFLE
CHEESE) & SAGE

PB&J 18
PINEAPPLE, BACON, JALAPENO,
MOZZARELLA

THE ABSOLUTE WÜRST 19
FENNEL SAUSAGE, RED ONION, DOUBLE
GARLIC, PIPARRA

ITALIAN STALLION 20
PEPPERONI, MOZZ, CALABRIAN CHILI,
RICOTTA, HONEY

GREEN MACHINE 18
PESTO GENEVESE, BURRATA, PECORINO

QUEEN MARG 16
FRESH MOZZ, PECORINO, BASIL, EVOO

ROSSA ROSSA ROSSA 14
TOMATO, OREGANO, GARLIC

YUKON JACK 17
YUKON GOLD, ROSEMARY, PECORINO

NAPOLI 19
TOMATO, MOZZ, GAETA OLIVES,
ANCHOVIES, FRIED CAPERS

HAPPY HOUR
ALL NIGHT MONDAY
4PM-5PM TUESDAY-SUNDAY

*CONSUMING RAW, UNDERCOOKED, OR UNPASTEURIZED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
MENU ITEMS MAY CONTAIN NUTS AND OTHER ALLERGENS. PLEASE LET US KNOW IF YOU ARE ALLERGIC TO ANYTHING.



HOUSE COCKTAILS - \$14

APPARENTLY SO

GIN, APEROL, ELDERFLOWER, LIME

GRAPEFRUIT ROSE COOLER

TEQUILA, PAMPLEMOUSSE, LIME, BITTERS

HUMMINGBIRD DOWN

RYE WHISKEY, HONEY, LEMON, GREEN CHARTREUSE

JFK HARRIS

WHITE RUM, LEMON, HONEY, MINT, RED WINE

THE OAXACAN FASHIONED

MEZCAL, PINEAPPLE SIMPLE SYRUP, ORANGE BITTERS

MARASCHINO MANHATTAN

BOURBON, MARASCHINO LIQUOR, SWEET VERMOUTH, BITTERS

THAI BASIL REFRESHER

GIN, THAI BASIL VINEGAR, SODA

BLOOD ORANGE MARGARITA

BLANCO TEQUILA, BLOOD ORANGE LIQUOR, LIME

DRAFT BEER

Ask your server about our rotating taps!

BOTTLED BEER

LEV LION PILSNER 7

16OZ, MĚŠŤANSKÝ PIVOVAR HAVLÍČKŮV BROD

RAINIER 3

LEV LION DARK LAGER 7

16OZ, MĚŠŤANSKÝ PIVOVAR HAVLÍČKŮV BROD

NEGRA MODELO 3

12OZ

BITBURGER N/A 5

TIETON CIDER 6

12OZ

WINES BY THE GLASS

TORRE DI LUNA 2017 10/40

PINOT GRIGIO, TRENTO, IT

BERNIER 2017 11/44

SAUVIGNON BLANC, VAL DE LOIRE, FR

JOSEPH DROUHIN 2015 12/48

WHITE BURGUNDY, BURGUNDY, FR

PIKE ROAD 2016 12/48

CHARDONNAY, WILLAMETTE VALLEY, OR

BROOKS 2018 11/44

ROSE, WILLAMETTE VALLEY, OR

ONYX 2018 11/44

ROSE, MEDITERRANEE, FR

ACINUM 11/44

PROSECCO

VALLE REALE 2017 10/40

MONTEPULCIANO, D'ABRUZZO, IT

ROSS ANDREW 'THE HUNTSMAN' 2015

12/48

CABERNET, COLUMBIA VALLEY, WA

MARSELAN 2016 11/44

CABERNET, GRENACHE, ARDECHE, FR

GEORGE VIIGOUROUX PIGMENTUM MALBEC

2015 11/44

MALBEC, CAHORS, FR

CARLOS SERRES RESERVA 2012 12/48

TEMPRANILLO, GRACIANO, RIOJA, SPAIN

WEDDINGS & SPECIAL EVENTS

FROM INTIMATE WEDDINGS TO GRAND EVENTS, THE BEAUTY OF OUR HISTORIC MANOR HOUSE AND ITS PRISTINE GROUNDS ARE THE PERFECT SETTING TO CREATE MEMORIES. TO LEARN MORE ABOUT HOSTING A WEDDING OR SPECIAL EVENT AT THE MANOR HOUSE, PLEASE CALL 206.855.6916 OR EMAIL

EVENTS@PLEASANTBEACHVILLAGE.COM

FOLLOW US ON INSTAGRAM AND FACEBOOK FOR UPCOMING SPECIALS AND EVENTS@PLEASANTBEACHVILLAGE

IN RESPONSE TO A FEBRUARY 2016 NINTH CIRCUIT COURT OF APPEALS RULING WHICH FORBIDS THE SHARING OF GRATUITIES WITH KITCHEN EMPLOYEES, WE HAVE IMPLEMENTED A 5% SURCHARGE ON ALL GUEST CHECKS. SPLIT PLATES: \$3 - 20% GRATUITY ADDED ON PARTIES OF SIX OR MORE - MAXIMUM OF 5 SPLIT CHECKS PER PARTY ADDITIONS AND SUBSTITUTIONS ARE SUBJECT TO ADDITIONAL CHARGE AT RESTAURANT'S DISCRETION

BRUNCH EVERY SUNDAY 9AM-1PM STARTING JUNE 16TH