



Pop-Up Dining Series | Strikers' Bar & Grille

STARTERS

BEECHER'S CRAB 15 MAC N' CHEESE

Creamy Mac n' Cheese made with locally sourced aged Beecher's cheese, Dungeness crab, topped with truffle-infused breadcrumbs

CLASSIC FRENCH 10 ONION SOUP

Caramelized Walla Walla onions steeped in a rich beef broth, rye toast points, topped with generous amounts of melted Gruyere cheese

ENTREES

RACLETTE SKILLET 18

Roasted fingerling potatoes, Pancetta Lardons, grilled asparagus, charred Walla Walla onions, and peppers topped with melted Raclette Cheese. Served with baby pickles, pickled onions, and truffle crostini

SALMON 22 EN PAPILLOTTE

Seared King salmon in foil with fresh herbs, fingerling potatoes, grilled asparagus, white wine and sweet cream butter

DESSERTS

CHOCOLATE LAVA CAKE 12 With Bourbon Cream Sauce

FIRESIDE SMORES KIT 8

SALTED CARAMEL 12 CHEESECAKE

With Gran Marnier Caramel Sauce

BEVERAGES

BOURBON CIDER 12

Locally pressed apple cider warmed with cinnamon, cloves, nutmeg, and Buddha hand citron with handcrafted Woodinville J.P. Trodden Bourbon Whiskey

ECHO FALLS HOT TODDY 10

Citron and clove honey infusion, Dewar's Whiskey, Regan's bitters, and hot water

RUSTY TEE 13

Monkey Shoulder Blend Malt Scotch Whiskey, Drambuie Liqueur, stirred over ice with a twist of lemon

CAMPFIRE SMORES 13 HOT COCOA

Creamy and rich hot cocoa with Crown Royal, Five Farms Irish Cream Liqueur, in a graham cracker rimmed mug with mini marshmallows and a drizzle of Grand Marnier caramel.