



Pop-Up Dining Series | The Wayfarer Restaurant and Lounge

**CRISPY BRUSSELS 17
SPROUTS**

Fried Brussels Sprouts, Cauliflower, Butternut Squash, and Mint With Oregon Hazelnuts, Rogue Blue Cheese, Aged Sherry Vinegar, and Public Coast Farm Honey

**CORNMEAL ENCRUSTED 16
WILLAPA BAY OYSTERS**

Charred Lemon Aioli and House-Made Hot Sauce with Public Coast Farms Chili Peppers

**QUINAULT RAZOR 19
CLAM FRITTERS**

Roasted Corn and Bacon Remoulade

FONDUE 16

Two Year Aged Tillamook White Cheddar, Public Coast Brewing Company '67 Blonde Ale, Fresh Vegetables, and Cannon Beach Bakery Sourdough

WAYFARER CLAM BAKE 40

Dungeness Crab Legs, Oregon Manila Clams, Wild Gulf Prawns, Bratwurst, Red Potatoes, Corn On The Cob, White Wine, Butter, and Fresh Herbs with Cannon Beach Bakery Garlic Toasted Baguette

**BANANAS FOSTER 10
BREAD PUDDING**

Salted Caramel and Vanilla Bean Whipped Cream

BEVERAGES

PUFFY PUFFIN CIDER 15

Brandy Cider Garnish with Star Anise and Cinnamon Stick. Whipped Cream Optional!

HIGH TIDE TODDY 15

Tea, Drambuie, Tuaca, and Honey

**HAYSTACK 14
HOT CHOCOLATE**

Tequila, Grand Marnier Cayenne, and Cinnamon

SPICED AND STORMY 15

Blackstrap Rum, Allspice Dram, Lime, and Ginger Beer

**CANNON BEACH 13
COFFEE**

Bourbon, Sleepy Monk Coffee, and House-Made Whipped Cream