
Cocktails

T.D. BURNS 20

*Harbour Gin, Pisco, Salted Noilly Prat, Oloroso Sherry,
Pimento oil*

José Castillo

SCARSELLI 20

*Hayman's Old Tom Gin, Aveze, Kina L'aero D'or,
Giffard Banana*

José Castillo

NORD EXPRESS 22

*Knob Creek Canlis Rye, Dubonnet, Tawny Port, Meletti Amaro,
Fernet Branca, cinnamon, absinthe*

Andrew Grenville

CELTIC VASA 20

*Ten to One Rum, Swedish Punsch, lemon, Velvet Falernum,
yuzu, egg white*

José Castillo

ORANGE YOU GLAD 20

*Citadelle Gin, Martini Rossi Fiero, Amaro CioCiario,
Giffard Pamplemousse*

Andrew Grenville

SEINE SIRENE 22

*Pierre Ferrand Cognac, lemon, mandarin, passion fruit liqueur,
Genepy le Chamois*

Ashleigh Bridenstine

Draft Beer

RYE LAGER	13
Chuckanut Brewing, WA	
<i>toasty, crisp, malty</i>	
DUCHESSE DE BOURGOGNE - Flander's Red Ale	16
Brouwerij Verhaeghe, BEL	
<i>cherry, tart, balsamic</i>	

Free-Spirited

DER PAPIERINE	12
<i>grapefruit, rosemary, amaro soda</i>	
SATSUMA SHRUB	12
<i>satsuma imo shrub, moroccan mint tea, ginger beer</i>	
CASONI	15
<i>Wilderton Bittersweet, purple corn, Alta Amaro Soda</i>	
NV FRITZ-MÜLLER, Müller-Thurgau	10
<i>Summer fruit salad: apples, melons, orange blossom</i>	

San Pellegrino and Acqua Panna available, \$6 per 1L bottle

Food

TEMPURA COD*	14
With a hint of seaweed salt	
SCALLOP TOAST	18
Takimiso and scallion	
FRENCH FRIES	10
Sea salt and truffle oil	
ROYAL WHITE STURGEON CAVIAR <i>one oz</i>	125
Fried Walla Walla onion with goat cheese	
SHIGOKU OYSTER <i>half dozen</i>	32
Sudachi granita and sea water gel	
LAMB TSUKUNE	22
Chives, cherry, tamari cured egg yolk	
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CANLIS SALAD	18
The classic, with bacon, mint, and lemon	
STEAK FRITES* <i>6 oz</i>	60
Flannery dry aged striploin served with fries	
FILET-O-FISH SANDWICH	26
Crispy, lean cod topped with Canlis salad on our milk and honey roll. Served with fries	
THE CANLIS SALAD BURGER	29
Your favorite salad meets American Wagyu on our milk and honey roll. Served with fries.	
ICE CREAM SUNDAE	22
Chocolate and pistachio with whisky caramel	
COCONUT SNOWBALLS	17
Coconut cake and vanilla cream	

Wine by the Glass

BUBBLY

NV	Roederer Estate, Brut <i>Anderson Valley, CA</i>	20
NV	Weingut Loimer Reserve, Extra Brut <i>Niederösterreich, AUT</i>	19
NV	A. Bergère, Origine, Brut <i>Champagne, FRA</i>	30
2018	Pierre Gimonet, Special Club, Brut <i>Champagne, FRA</i>	65

WHITE WINE

2023	Domaine Vacheron, Sauvignon Blanc <i>Sancerre, FRA</i>	32
2022	Domaine Weinbach, Riesling <i>Alsace, FRA</i>	25
2022	Domaine du Gringet, Gringet, Etraz <i>Vin de Savoie, FRA</i>	32
2020	Andrew Latta, Roussanne, Lawrence Vineyard <i>Royal Slope, WA</i>	19
2021	Cristom Vineyards, Chardonnay <i>Eola-Amity Hills, OR</i>	25
2023	Bodega Chacra, Chardonnay, Mainqué <i>Patagonia, ARG</i>	50
2018	Pierre Morey, Chardonnay, Terres Blanches <i>Meursault, FRA</i>	50

PERRY

2022	Cidrerie du Vulcain, Comment!, Poiré <i>Domfront, FRA</i>	13
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RED WINE

2022	Montesecondo, Sangiovese <i>Chianti Classico, ITA</i>	25
2022	Paul Achs, Zweigelt <i>Burgenland, AUT</i>	15
2022	White Walnut Estate, Pinot Noir, Worden Hill Road <i>Dundee Hills, OR</i>	30
2022	Sadie Family, Tinta Barroca, Treinspoor <i>Swartland, ZFA</i>	57
2020	Te Mata, Cabernet Sauvignon & Friends, Awatea <i>Hawke's Bay, NZ</i>	30
2020	Top Source, Syrah <i>Walla Walla Valley, WA/OR</i>	32
2016	Château Pape Clément, Cabernet Sauvignon <i>Pessac-Léognan, Bordeaux, FRA</i>	100

Interested in our bottle selections? Ask for a wine list.

Spirits

BOURBON

Elijah Craig 18 year Single Barrel	40
Knob Creek Canlis Single Barrel	16
Heaven Hill 7 year	16
Michter's	18
George T. Stagg	80
Woodford Reserve	14
Old Fitzgerald 10 year	80
Booker's	45

RYE

Booker's	145
Michter's U.S. 1 Single Barrel	18
Michter's 10 Year	50
Sazerac	12
Elijah Craig	14
Old Pepper Kentucky Oak	25
Knob Creek Canlis Single Barrel	16

SINGLE MALT SCOTCH

Highlands and Islands

A.D. Rattray Clynelish 17 Year	75
Alexander Murray Dalmore 15 Year	30
Ardnamurchan Small Batch	25
Highland Park 18 Year	50
Highland Park The Light	65
Samaroli Ledaig 1997 19 Year	120
Talisker 10 Year	16

Islay

Ardbeg 10 Year	18
Ardbeg 22 Year	150
Grooves	50
Lagavulin 16 year	34
Lagavulin 25 Year	260
Laphroaig 10 Year	16
Laphroaig Cairdeas	38
Port Charlotte PC 7	54

Speyside

Alexander Murray Mortlach 19 Year	40
Balvenie 14 Year Rum Cask	20
Balvenie 21 Year	65
First Editions Inchgower 24 Year	58
Glenrothes 12 Year	35
Glenfiddich Grand Cru 23 Year	88
Macallan Edition #6	30
Macallan 18 Year	75
Macallan 25 Year	350
Macallan Rare Cask	70
Signatory Glenlivet 1981 34 Year	130

Campbeltown

Hazelburn 10 Year	40
Springbank 21 Year	120

JAPANESE WHISKEY

Suntory Toki	14
Suntory Hibiki Harmony	35
Suntory Yamazaki 18 Year	75
Suntory Yamazaki 21 Year	240
Oishi Port Cask	50

IRISH, BLENDED, AND OTHER WHISKEY

Booker's Little Book	30
Chivas Regal 18 Year	24
Naked Grouse	12
Westland Garryana	25
Gentleman Jack	14
Johnnie Walker Black	12
Crown Royal Reserve	16
Red Breast 12 Year	16
Teeling Small Batch	16

RUM

AD Rattray Caroni	24
Clairin Communal	20
Hamilton St. Lucia	34
Planteray Triple Aged	12
Planteray Peru Devil's Reef	25
Transcontinental Rum Line 13 Year	38
Worthy Park 109	15
Planteray Cut & Dry	15

VODKA

Monopolowa	12
Reyka	12
Tito's	12

GIN

Astraea Meadow	14
Bombay Sapphire	12
Citadelle	14
Gilbey's Vintage 1950	50
Harbour	14
Hayman's Old Tom	14
Nolet's	14
Sipsmith	12
Sipsmith VJOP	14
Tanqueray 10	14

TEQUILA & MEZCAL

Dulce Vida Blanco	14
Los Valores Blanco	17
Chamucos Reposado	20
Los Valores Reposado Cristalino	25
Fortaleza Anejo	36
El Jolgorio Barril	40
Hijos de Aquilino Garcia Vago Elote	14
Cuish Espadin Angustifolia	25

BRANDY

Macchu Pisco	14
Eric Artiguelongue XO Armagnac	20
Hennessy 250	150
Maison Surrenne 1946	190
Menorval XO Calvados	14
Pierre Ferrand 1840	14
Nonino Grappa	15
Laurent Cazottes Elderflower	32
Roger Groult 18 Year Calvados	38

APERTIF

Americano Cocchi	14
Aperol	14
Campari	14
Punt e Mas	14
Kina L'aero D'or	14
Rucolino	14

DIGESTIF

Amaro CioCiario	14
Amaro Noveis	14
Amaro Meletti	14
Drambuie	14
Grand Marnier 1880	100
Green Chartreuse VEP	44
Pierre Ferrand Barrel Aged Curaçao	14

After dinner cellar tour & whiskey
tasting available upon request.

\$500 per person, limited availability

** Eating raw or undercooked ingredients can increase your risk of foodborne illness. It may also increase your chances of having a great time.*

A 20% service charge will be added to your final bill. 100% of this service charge is retained by Canlis.