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# Cocktails

## **T.D. BURNS** 20

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

Jose Castillo

## **ABADDON** 22

*Mezcal, Amaro Montenegro, Brucato Chaparral,  
Crème de Moka, bitters*

Jose Castillo

## **SUMAQ PUNCH** 18

*Pisco, Cognac, Domaine de Canton, lime, guava, pineapple,  
bitters, absinthe*

Jose Castillo

## **THE PIPER'S STRAND** 20

*Teeling Irish whiskey, pamplemousse, lime, lillac, spice*

Ashleigh Bridenstine

## **EL PAVÓN** 22

*Oloroso Sherry, Scotch, banana liqueur, Campari, Punt e Mes*

Alexandra Lanoue

## **SANDO PUNCH** 22

*Ten to One white rum, prosecco, lemon, orange, lime,  
oleo saccharum, egg white, blueberry*

James MacWilliams

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## Draft Beer

**DUNKEL** 10

Aslan Brewing, Fremont, WA

*Rich, dark lager*

**KRIEK** 16

Cascade Brewing, Beaverton, OR

*Sour, red ale*

## Free-Spirited

**DER PAPIERINE** 10

*grapefruit, rosemary, amaro soda*

**CEYLON BLACK TEA PUNCH** 10

*Black tea, orange, lemon, pineapple, raspberry syrup*

**NV LEITZ EINS, ZWEI, ZERO BLANC DE BLANCS** 12

*Slightly off-dry and aromatic*

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# Food

<b>TEMPURA COD*</b>	<b>14</b>
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With a hint of seaweed salt

<b>SCALLOP TOAST</b>	<b>18</b>
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Takimiso and scallion

<b>FRENCH FRIES</b>	<b>10</b>
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Sea salt and truffle oil

<b>POTATO CROQUETTES</b>	<b>12</b>
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Breaded twice-baked potato with cheese and bacon

<b>BLOOMIN ONION</b>	<b>125</b> <i>per ounce of Caviar</i>
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Fried Walla Walla onion with caviar

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<b>CANLIS SALAD</b>	<b>18</b>
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The classic, with bacon, mint, and lemon

<b>HALIBUT</b>	<b>46</b>
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Sweet pea, kasu butter, nori

<b>STEAK FRITES*</b>	<b>55</b>
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Six ounces of American Wagyu with french fries

<b>THE CANLIS SALAD BURGER</b>	<b>28</b>
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Your favorite salad meets American Wagyu on  
our milk and honey roll, with fries

<b>THE BAR SUNDAE</b>	<b>22</b>
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Salted rye whisky caramel sauce

<b>STRAWBERRY SAKE FLOAT</b>	<b>22</b>
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kasu strawberry sorbet and milk ice cream

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# Wine by the Glass

## BUBBLY

NV	Schramsberg, Mirabelle, Brut <i>North Coast, CA</i>	15
2018	Luigi Giordano, Rosé, Brut Nature <i>Piemonte, ITA</i>	18
NV	Chavost Blanc de Noirs, Brut Nature <i>Champagne, FRA</i>	35

## WHITE WINE

2021	Von Winning, Riesling, Forster, Trocken <i>Pfalz, DEU</i>	20
2021	Pazo Señorans, Albariño <i>Rias Baixas, ESP</i>	18
2021	Claude Riffault, Sauvignon Blanc, Les Boucauds <i>Sancerre, FRA</i>	23
2020	Andrew Latta, Roussanne, CB, Lawrence Vineyard <i>Royal Slope, WA</i>	15
2018	Rhys, Chardonnay, Alesia <i>Anderson Valley, CA</i>	30

## ROSÉ WINE

2021	Bedrock, Mourvèdre & Friends, Ode to Lulu <i>Sonoma Valley, CA</i>	15
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## RED WINE

2021	Commune of Buttons, Pinot Noir, Gloria <i>Adelaide Hills, AUS</i>	25
2020	Raúl Pérez, Mencia & Friends, Ultreia St. Jacques <i>Bierzo, ESP</i>	15
MV	Domaine Pégau, Plan Pégau <i>Châteauneuf-du-Pape, FRA</i>	18
2019	PerSe, Malbec, Inseparable <i>Uco Valley, ARG</i>	30
2021	Domaine les Carmels, Merlot & Friends <i>Cadillac, FRA</i>	15

## CORAVIN WHITE

2021	Walter Scott Chardonnay, Freedom Hill Vineyard <i>Mt. Pisgah, OR (5oz)</i>	40
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## CORAVIN RED

2019	Albert Mann, Pinot Noir, Clos de la Faille <i>Alsace, FRA (5oz)</i>	45
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*Interested in our bottle selections? Ask for a wine list.*

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# Spirits

## BOURBON

Old Pepper Kentucky Oak	28
Elijah Craig 18 year Single Barrel	40
Knob Creek Canlis Single Barrel	12
Maker's Mark	12
Michter's	18
Woodford Reserve	14

## RYE

Booker's	145
Knob Creek Canlis Single Barrel	14
Michter's U.S. 1 Single Barrel	18
Michter's 10 Year	50
Rittenhouse	12
Templeton 4 year	14

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## 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
Ardbeg Dark Cove	50
Lagavulin 16 year	34
Lagavulin 25 Year	260
Laphroaig 10 Year	16
Laphroaig Cardeas	38
Port Charlotte PC 10	54

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## *Speyside*

Alexander Murray Mortlach 19 Year	40
Balvenie 14 Year Rum Cask	20
Balvenie 21 Year	65
Blackadder Glenrothes 1989 22 Year	55
First Editions Inchgower 24 Year	58
First Editions Longmorn 21 Year	50
Glenfiddich Grand Cru 23 Year	88
Macallan Edition #6	30
Macallan 18 Year	75
Macallan 25 Year	350
Macallan Rare Cask	70
Signatory Glenburgie 26 Year	66
Signatory Glenlivet 1981 34 Year	130

## *Campbeltown*

Hazelburn Oloroso Cask 15 Year	55
Springbank 21 Year	120

## **IRISH, JAPANESE, BLENDED, AND OTHER WHISKEY**

Booker's Little Book	30
Chivas Regal 18 Year	24
Naked Grouse	12



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Gentleman Jack	14
Johnnie Walker Black	12
Johnnie Walker Blue	75
Oishi Port Cask	60
Red Breast 12 Year	16
Suntory Toki	14
Suntory Yamazaki 12 Year	38
Suntory Yamazaki 18 Year	75
Suntory Yamazaki 21 Year	240

## **RUM**

AD Rattray Caroni	24
Blackadder Panama	20
Hamilton St. Lucia	34
Plantation Triple Aged	12
Ron Navazoz-Palazzi	32

## **VODKA**

Monopolowa	12
Reyka	12
Tito's	12

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## **GIN**

Bombay Sapphire	12
Citadel	14
Gilbey's Vintage 1950	50
Harbour	14
Nolet's	14
Sipsmith	12
Sipsmith VJOP	14
Tanqueray 10	14

## **TEQUILA & MEZCAL**

Olmecca Altos Plata	14
Fortaleza Reposado	22
Fortaleza Anejo	36
El Jolgorio Barril	40
Hijos de Aquilino Garcia Vago Elote	14

## **BRANDY**

Macchu Pisco	14
Eric Artiguelongue XO Armagnac	20
Hennessy 250	150
Laurent Goutte De Rein	32
Maison Surrenne 1946	190
Menorval XO Calvados	14
Pierre Ferrand 1840	14
Roger Groult 18 Year Calvados	38

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## APERTIF

Americano Cocchi	14
Aperol	14
Campari	14
Punt e Mas	14

## DIGESTIF

Amaro CioCiaro	14
Amaro Del Etna	14
Amaro Montenegro	14
Drambuie	14
Grand Marnier 1880	100
Green Chartreuse VEP	44
Pierre Ferrand Barrel Aged Curaçao	14

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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 and is retained by Canlis. No additional gratuity is expected.*