
Cocktails

KENLIS COSMO 20

Gin, grapefruit, sloe berries, bergamot liqueur, grenadine

\$10 from every cocktail will be donated to Fred Hutch and Susan G Komen's global crusade to end breast cancer.

T.D. BURNS 20

Harbour Gin, Pisco, Salted Noilly Prat, Oloroso Sherry,

Pimento oil

José Castillo

ABADDON 22

Mezcal, Amaro Montenegro, Brucato Chaparral,

Crème de Moka, bitters

José Castillo

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

GREENWOOD SUMMER ALE	12
Kulshan Brewing, WA	
<i>tropical fruit, hops</i>	
SAISON DUPONT	14
Brasserie Dupont, BEL	
<i>wheat, coriander, orange peel</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>	

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*	55
Six ounces of American Wagyu with french 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	

Wine by the Glass

BUBBLY

2020	Schramsberg, Rosé, Brut <i>North Coast, CA</i>	23
2020	Robert Weil, Riesling, Sekt, Brut <i>Rheingau, DEU</i>	24
NV	Chavost, Blanc de Chardonnay, Brut Nature <i>Champagne, FRA</i>	37

WHITE WINE

2022	Dönhoff, Riesling, Oberhäuser Leistenberg, Kabinett <i>Nahe, DEU</i>	22
2022	Gorgiste, Gruner Veltliner, Rainmaker Vineyard <i>Columbia Gorge, WA</i>	18
2022	Tenuta delle Terre Nere, Carricante, Contrada Salice <i>Etna, ITA</i>	30
2022	Do Ferreira, Albariño, Val do Salnés <i>Rías Baixas, ESP</i>	22
2019	Millton, Chardonnay, Opou Vineyard <i>Gisborne, NZ</i>	22
2022	Walter Scott, Chardonnay, Freedom Hill Vineyard <i>Mt. Pisgah, OR</i>	50

SAKE

2023	Marumoto Shuzo, Chikurin, Otoro, Namazake <i>Okayama-ken, JPN</i>	9
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ROSÉ WINE

2023	Tablas Creek, Grenache & Friends, Patelin de Rosé <i>Paso Robles, CA</i>	20
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RED WINE

2021	Analemma, Mencia, Columbia Gorge <i>Columbia Gorge, OR,</i>	32
2015	Maysara, Pinot Noir, Cyrus <i>McMinnville, OR</i>	23
2020	Antoine Sanzay, Cabernet Franc, Les Poyeux <i>Saumur-Champigny, FRA</i>	33
2020	Te Mata, Cabernet Sauvignon & Friends, Awatea <i>Hawke's Bay, NZ</i>	30
2019	Terrior al Limit, Cariñena, Dits del Terra <i>Priorat, ESP</i>	65
2020	Santos Brujos, Tempranillo <i>Valle de Guadalupe, MEX</i>	23

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

Spirits

BOURBON

Elijah Craig 18 year Single Barrel	40
Knob Creek Canlis Single Barrel	14
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
Templeton 6 year	14
Elijah Craig	14
Old Pepper Kentucky Oak	25

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 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
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 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
Johnnie Walker Blue	75
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
Ron Navazoz-Palazzi	32
Transcontinental Rum Line 13 Year	38
Worthy Park 109	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
Nolet's	14
Principe de los Apostoles	12
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 Del Etna	14
Amaro Montenegro	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.