

the Admiralty



STARTERS

DEVILLED EGGS...8

THREE DEVILLED EGGS WITH DILL AND A DOLLOP OF CALABRIAN CHILI

SMOKED OYSTERS...14

COLD SMOKED OYSTERS SERVED IN OLIVE OIL WITH CITRUS ZEST AND CAVIAR

SHISO WRAPPED SCALLOPS...15

THREE SCALLOPS GRILLED INSIDE SHISO LEAVES WITH FRIED NETTLES, LEMONGRASS FLAVOR SPHERES, AND AIOLI

SHAKSHUKA...12

A POACHED EGG WITHIN A STEW OF TOMATOES, BELL
PEPPERS, ONIONS, GARLIC AND SPICES, SERVED WITH TOAST

FRENCH FRIES...7

STEWS AND SALADS

BEER CLAMS...16

MANILA CLAMS IN A BEER AND CHORIZO STEW WITH
GRILLED LEMON AND GARLIC

CURRIED MUSSELS AND FRIES... 21

TAYLOR SHELLFISH MUSSELS IN YELLOW COCONUT CURRY ON FRIES
WITH GINGER AND ONION

CAESAR SALAD...14

ROMAINE LETTUCE, TRADITIONAL DRESSING, TOASTED BREAD CRUMBS,

PARMESAN

Lox & Everything...16

GRAVLAX ON A GRILLED RADICCHIO SALAD WITH ARUGULA,
CROUTONS, DILL CREME FRAICHE, PICKLED RADISH, ONION, AND
FENNEL, TOPPED WITH AN EVERYTHING BAGEL SPRINKLE

SIDE SALAD... 7

MAINS

FISH & CHIPS

BEER BATTERED ROCK FISH AND FRENCH FRIES WITH TARRAGON KETCHUP AND TARTAR (ADD AN EXTRA PIECE FOR \$5)

18

TAVERN STEAK

LAMB & BEEF PATTY ON ONION TOAST WITH A SHARP WHITE CHEDDAR BEER CHEESE AND CRISPY SHALLOTS, SERVED WITH A SIDE ARUGULA SALAD

22

IMPERIAL SWINE

Citrus Stuffed All Belly Porchetta on a hominy and cactus succotash, Stuffed Anaheim Pepper on Mojo Rojo 30

GOAT TAMALES

BIRRIA BRAISED GOAT IN TWO TAMALES, PICKLED AND SMOKED CARROT AND JALAPENO RIBBONS, WARM CABBAGE SALAD WITH TOMATILLO HUNTER SAUCE

22

NY STRIP

120Z PRIME GRASS FED STEAK WITH CHIMICHURRI, GRILLED BROCCOLINI AND A CARROT, CARDAMOM, AND CORIANDER PUREE 42

SNAPPER

TAI SNAPPER ON BLACK RICE WITH CARROT AND YUZU SAUCE AND SEARED BOK CHOY

26

RUM HAM

GRILLED HAM WITH RUM GLAZE, SWEET POTATO HASH, GRILLED PINEAPPLE

22

HARVEST PLATE

FIRE ROASTED EGGPLANT AND CURRIED SWEET POTATO WITH ARUGULA AND NETTLE PESTO ON FLATBREAD







<u>COCKTAILS</u>

ALBATROSS

EMPRESS GIN, CLARIFIED COCONUT, LEMON, LIME,

SPICED HIBISCUS SYRUP

14

MARTINI

CITADELLE GIN, DRY VERMOUTH, ORANGE BITTERS

13

AFTERNOON WATCH

MEZCAL, BRANDY, PASSIONFRUIT, OJ, TAMARIND, FIRE BITTERS

14

DRY DOCK

DARK RUM, SCOTCH, CAMPARI, TAMARIND, ORANGE BITTERS

13

DE CONTRERAS

LAS MARIAS MEZCAL, LUSTAU PX, STREGA, FIRE, CHOCOLATE

16

FLOG THE GLASS

WILD TURKEY 101, SUZE, ORANGE JUICE, LEMON, SPICED

CINNAMON SYRUP

13

SEXTANT (N/A)

PATHFINDER, WILDERTON APPERTIVO, DEMERARA, BITTERS

14

0° DECLINATION (N/A)

OLD FASHIONED
OLD FORESTER BOURBON, DEMERARA, BITTERS

13

NAVY GROG

ADMIRALTY RUM BLEND, GRAPEFRUIT, LIME,

Honey, Demerara

16

DEPTH TO KEEL

GIN, DEMERARA, LEMON, LAVENDER, SODA

13 Latin Lubber

ANGELISCO BLANCO, SUZE, CAMPARI, GRAPEFRUIT, BUBBLES

SPIRITLESS "BOURBON", LEMON, COCONUT, COLA

10

PHONY NEGRONI OR AMARO FALSO (N/A)

NON-ALCOHOLIC BOTTLED COCKTAILS FROM ST. AGRESTIS

11

BEER AND CIDER

NW IPA, BUOY BREWING, OR... 7

BELGIAN BLONDE ALE, PFRIEM, OR... 7

GOVERNATOR SCHWARZBIER, MENACE BREWING, B'HAM... 7

HIGH LIFE... 4

SKAGITONIAN LAGER ALE, GARDEN PATH FERMENTATION, WA... 8

DRY-ABOLICAL CIDER, SCHILLING, WA... 8

TEPACHE SAZÓN, MX... 12

STELLA ROSA HARD SELZER (ASK FOR FLAVORS)... 5

'UPSIDE DAWN' N/A GOLDEN ALE, ATHLETIC BREWING... 5

FREMONT N/A STOUT, FREMONT BREWING... 5

WINE BY THE GLASS

REDS

TROIS MAISONS, FR ('19)... 11 ROSSO CONERO, IT ('20)... 14 CITY LIMITS, THE CITIZEN, WA ('21)... 12

WHITES

MARCHETTI VERDICCHIO, IT ('22)... 12
CHARDONNAY, COLLINE AUX FOSSILES, FR ('21)... 12
TIBALDI ARNEIS, ROERO, IT ('22)... 16
VINADA NON-ALCOHOLIC CHARDONNAY... 16

ROSÉ AND SPARKLING

RÒDON, LE FRAGHE, FR... 14

CREMANT, MAISON PATRIARCHE, FR... 13

CON

KTAIL CONTRACTOR OF THE STATE O

CONSUMING RAW EGGS MIGHT INCREASE YOUR RISK OF FOODBORNE ILLNESS, IT ALSO MAKES FOR A DELICIOUS COCKTAIL