



MENU

STARTERS & SPECIALTIES

EDAMAME 7

soybeans with sea salt

SPINACH & ARTICHOKE DIP 8

warm pita bread for dipping

MEZZA PLATE 10

cauliflower falafel, garlicky-cumin white bean hummus, veggies, feta, marinated olives, warm pita

CHICKEN TENDERS 11

panko hand breaded breast meat served with hand cut fries

GARLIC GORGONZOLA WAFFLE FRIES 9

parmesan, gorgonzola dipping sauce, spicy chili salt

TERIYAKI BEEF TENDERLOIN TIPS 14

crispy rice cake, miso glaze, pineapple salsa

PARLOR NACHOS 13

roasted corn, black beans, salsa fresca, cilantro, jalapenos, green onions, roasted tomato salsa, cheddar cheese, jack cheese, sour cream, guacamole, white corn chips
add ancho-chile chicken +4 or *marinated beef tenderloin +4

BBQ CHICKEN QUESADILLA 11

roasted poblanos, green onions, cilantro, mexican cheeses, mango-avocado salsa, roasted tomato salsa, cilantro lime aioli dipping sauce.

PARLOR CHICKEN WINGS 12

classic buffalo style

CALAMARI 11

rice flour, sweet onion yuzo citrus aioli, shishito peppers

COCONUT SHRIMP 13

mango sweet chili sauce, kicked up apple slaw

SALADS

MIXED SEASONAL GREENS 8

cucumber, radish, teardrop tomato, carrot, broccoli, green beans, roasted pumpkin seeds, choice of ranch, gorgonzola, raspberry vinaigrette

CLASSIC CHOPPED CAESAR 9

romaine hearts, parmesan, croutons
add grilled or blackened chicken breast +4

SANDWICHES

served with hand cut fries

ALL AMERICAN BURGER 11

cheese, lettuce, tomato, red onion b&b pickle chips, burger sauce, on toasted sesame bun.

BEEF TENDERLOIN 13

au jus, horseradish aioli, french roll

GRILLED CHICKEN CLUB 12

cheddar cheese, crisp bacon, avocado, lettuce, tomato, red onion, pickle chips, burger sauce, toasted baguette. sub blackened chicken on request

CUBAN PULLED PORK SANDWICH 11

jalapeno, cilantro, caramelized onion aioli, toasted baguette

BLACKENED CHICKEN PITA 11

blackened chicken breast in a warm pita, red pepper aioli, sweet onion, tomato, chiffonade iceberg lettuce

SPECIALITY PIZZA

PEPPERONI 13

pepperoni sausage, marinara sauce, mozzarella, parmesan

MARGHERITA 13

fresh mozzarella, marinara sauce, olive oil, basil

ANCHO BBQ CHICKEN 13

bbq-marinara, Mexican cheeses, roasted corn, red onion,

ENTREES

BRAISED SHORT RIB 16

braised short rib in red wine demi-glaze
roasted potatoes, brussel sprouts

FRESH DUNGENESS CRAB CAKES 15

(2) cakes, old bay aioli, bacon-shallot roasted brussel sprouts

CRISPY HALIBUT BITES 14

tempura batter, calabaza tartar, hand cut fries and slaw

DESSERTS

CHEESECAKE STUFFED STRAWBERRY & CHEESECAKE MANGO BITES 9

SAMOA FUDGE SUNDAE 9

hot fudge, caramel sauce, toasted coconut ice cream and whipped cream

CREME BRULEE CHEESECAKE WITH FRESH SEASONAL BERRIES 9

TUXEDO CAKE 9

CHEF'S CHOICE OLYMPIC MOUNTAIN ICE CREAM 7

ROSEMARY ROASTED CASHEWS 5

*Consuming raw or undercooked meats, poultry or seafoods may increase your risk of food borne illness. gf is for gluten free and gf+ are for items that can be made gluten free with minor alterations. One check Required & 20% Service Charge added for special events and parties of 8 or more.

PARLOR TINI'S

POMEGRANATE TINI

Pearl Pomegranate Vodka, triple sec, splash of lime sour and POM Juice 9

PINK 'PARLOR' DROPPER

Ketel One Citron vodka, lemonade and cranberry with a float of Prosecco 10

BLUEBERRY TINI

Pearl Blueberry Vodka, triple sec, lime sour and blueberries 9

PEACH TINI

Pearl Peach Vodka, Peach Schnapps, fresh lemon sour, splash of oj 9

CLASSICS

OLD FASHIONED

Dickel Rye Whiskey, Angostura bitters and Regan's orange bitters and orange peel and boozy cherries 10

MOSCOW MULE

Belvedere Vodka, Gosling's Ginger Beer and a squeeze of lime. 10

SIDE CAR #3

Hennessey VS Cognac, Cointreau, Regans' Orange Bitters with lemon sour served up with a cinnamon rim and orange peel 11

RUBY RED FRENCH 75

Deep Eddy Ruby Red Grapefruit Vodka, St Germain Liqueur, lemon, and sparkling wine 10

TWISTS

MARGARITA AMORE

Hornitos Reposado, Disaronno Amaretto, lemon and lime and a splash of cranberry on the rocks with a salted rim 10

PARLOR PASSION

Pearl Vodka, Midori Melon, strawberry lemonade 9

BEIJING TAP WATER

44 North Huckleberry Vodka, triple sec, lemon sour, soda, rocks with two straws 9

TENNESSEE MULE

Dickel Rye Whiskey, Gosling's Ginger Beer 9

WINE

RED

Merlot, Stone Cap, Columbia Valley	8	30
Syrah, Chateau Ste Michelle, Columbia Valley	8	30
Cab/Syrah, Charles & Charles, Columbia Valley	9	34
Malbec, Colores del Sol, Argentina	9	34
Cab Sauv, Wild Meadows, Columbia Valley	9.5	36
Pinot Noir, Cooper Hill, Willamette Valley	10	38

WHITE

Chard, 14 Hands, Columbia Valley	9	34
Chard, Stone Cap, Columbia Valley	8	30
Pinot Gris, Waterbrook, Columbia Valley	9	34
Sauv Blanc, Kim Crawford, New Zealand	9.5	36
Cab Rose, Mulderbosch, South Africa	8	30
Moscato, Beaulieu Vineyards, California	8	30
Riesling, Chateau Ste Michelle, Columbia Valley	7.5	28

BUBBLES

La Marca Prosecco, Italy	9.5	32
Mumm Brut Prestige, Napa Valley	9	28
Perrier Jouet Grand Brut, France		59
Veuve Cliquot Yellow Label, France		79
Perrier Jouet Fleur Brut, France		163
Dom Perignon, France		210

BEER

DRAFT BEERS

	Pint
Bud Light Light Lager	4.5
Manny's Pale Ale	6
Elysian Immortal IPA	6
Mac & Jack's Amber	6
Widmer Hefeweizen	6
Shock Top Belgian White	6
Stella Artois Pilsner	6.5
Rotating	6.5
Stella Artois Cidre	6.5

BOTTLES

Budweiser Pale Lager	5
Bud Light Light Lager	5
BL Platinum Pale Lager	5
Michelob Ultra Lager	5
Coors Light Light Lager	5
Heineken Pale Lager	5.5
Becks N/A	5.5
Corona Extra Pale Lager	5.5
Montejo Lager	5.5
Guinness (can) Stout	6.5

Happy Hour

Daily 3pm-7pm & 10pm-close
All Day Sunday and Monday Night

* IN RESTAURANT & LOUNGE ONLY!

We proudly serve
Coca-Cola Soft Drinks:
Coke® Diet Coke® Sprite®

One check Required & 20% Service Charge added for special events and parties of 8 or more