STARTERS & SHAREABLES

BURRATA & GRILLED PEACHES
Grilled peaches, blackberry vinaigrette,
fresh blackberries, red-veined sorrel, candied pecans 16

BEER PRETZEL BITES
Lusty Monk Guiness beer cheese 14

CAPTAIN'S WINGS
Carolina Hot and Sweet, buffalo, or lemon pepper 18
(buttermilk ranch, blue cheese dressing, or barbecue sauce)

TACOS
Chef's featured taco, 3 mini blue corn tortilla taco,
pico de gallo, sour cream, guacamole 19

TUNA TARTARE
Sesame marinated tuna, kimchi vegetables, avocado citrus lime cream,
carrot ginger purée, served with rice chips 24

CHARCUTERIE BOARD
Cured meats, artisan cheeses,
appropriate accompaniments, gourmet crackers 28

HUMMUS
Garbanzo bean puree, lemon, paprika, cumin, coriander, evoo,
potato chips, celery and carrot sticks 14

JUMBO SHRIMP COCKTAIL
Chilled plum tomato cocktail sauce, lemon zest,
pickled pearl onion petals, fresh herbs 19

THE GARDEN

FARMHOUSE SALAD
Mixed greens, tomatoes, cucumbers, carrots,
red onion, herb vinaigrette 14

STRAWBERRY & SHAVED FENNEL SALAD
Fresh strawberries, shaved fennel, mint, mixed greens,
feta cheese, citrus vinaigrette 15

SOUTHERN STYLE CAESAR SALAD
Spinach, romaine, black garlic parmesan caesar dressing,
cornbread croutons, chopped hard eggs 15

ADD-ONS
Chicken 9 | Shrimp (4) 14
Salmon (7oz) 21 | Sliced Hanger Steak (7oz) 22

THE WINGMEN

Onion Rings 10

Side Farm Salad 8

Hush Puppies
w/Carolina Hot Sweet Butter 9

Roasted Farm Vegetables 10

French Fries or Tater Tots 10

Tri-Color Sweet Potato Fries 11

Truffle Parmesan & Herb
Tater Tots or French Fries 12

HANDHELDS

All handhelds served with French fries and pickle

CAPRESE SANDWICH
Nut free Basil pesto, tomato, mozzarella, lettuce,
red onion, balsamic glaze, brioche bun 15

Add grilled chicken 9

GRILLED CHICKEN OR TURKEY CLUB
Bacon, lettuce, avocado, tomato, herb mayo,
toasted country white 20

SNAPPER SANDWICH
Fried red snapper, lettuce, tomato, onion,
tartar sauce, brioche bun with coleslaw 24

THE SMASHBURGER
Grilled onions, cheddar cheese, spiced garlic pickles,
chef's signature sauce, brioche bun 22

CAROLINA HOT FRIED CHICKEN SLIDERS
Carolina hot sauce, dill pickle, ranch dressing 20

SMOKEY CHEESESTEAK
Shaved prime rib, smoked cheddar, fontina and gouda,
horseradish cream, grilled peppers and onions on a sub roll 25

FLATBREADS

FIG & GRILLED ONION FLATBREAD
Grilled naan, brie, arugula, herb vinaigrette, prosciutto,
fig jam, candied black walnuts 16

CHICKEN CORDON BLEU FLATBREAD
Grilled naan, chicken, shaved ham, Swiss,
Dijon honey cream 18

DESSERTS

SORBET
Sorbet of the day, berries, fresh mint 8

ICE CREAM
Vanilla or Chocolate 9

STRAWBERRY SHORTCAKE
Pound cake, fresh strawberries,
strawberry sauce, whipped cream 12

BEIGNETS
Mixed berry compote and chocolate sauce 12

SKOOKIE
Warm chocolate chip cookie skillet, vanilla bean ice-cream 13

SETTLE IN, RAISE A GLASS AND SALUTE THE CAPTAIN

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Must be 21 to consume and possess alcohol, please enjoy responsibly.

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SIGNATURE COCKTAILS

TAKE A FLIGHT AT THE CAPTAIN 34 (choose one)

Route 1: Woodinville Straight Bourbon Whiskey, Woodinville Rye Whiskey, Woodinville Port Cask Finished Whiskey
Route 2: Mijenta Blanco Tequila, Mijenta Reposado Tequila, Mijenta Anejo Tequila

THE TOM 16
Aviation American Gin, Lemon Juice, Cane Sugar and Club Soda

THE GODFATHER 16
Johnnie Walker Black, Disaronno, Brandied Cherry, and Orange Peel Over Large Ice

THE CAPTAIN'S OLD FASHIONED 15
Knob Creek Rye, Orange Bitters, Luxardo Cherry, and Demerara Sugar

PAT'S PUNCH 16
Nolet's Gin, Lime Juice, Torn Basil Leaves, Sugar Cane, Blackberries, and Blueberries

PALMETTO MOON 15
South Carolina White Lightning, Dark Rum, Lime Juice, Orange Juice, and Peach Simple Syrup

WHISKEY SOUR 15
Six & Twenty 5 Grain Whiskey, Lemon Juice, Simple Syrup, and Egg White

MANHATTAN 17
Angel's Envy Bourbon, Sweet Red Vermouth, Bitters, and Cherry

ROCKY CREEK 14
Sailor Jerry's Spiced Rum, Domain De Canton Ginger Liqueur, Blood Orange Syrup, Fresh Mint, and Lime Juice Topped with Club Soda

BLACKBERRY LAVENDER HIGH BALL 15
Basil Hayden, House Blackberry Lavender Syrup, and Ginger Beer

BLUEBERRY LIMONCELLO MARTINI 16
Wheatley Vodka, Pallini Limoncello, and Blueberry Simple Syrup

POMEGRANATE MARGARITA 15
Patron Silver, Citronage Orange Liqueur, Fresh Lime Juice, Pomegranate Juice, and Simple Syrup

THE SAILOR 14
Sailor Jerry Spiced Rum, Rum Haven Coconut Rum, Fresh Pineapple Juice, and Lime Juice

ESPRESSO MARTINI 16
Grey Goose Vodka, Vicario Coffee Liqueur, Vanilla Simple Syrup, and Fresh illy Espresso

WINE

AVISSI PROSECCO	15/60
GRATIEN & MEYER CREMANT ROSE	15/58
BRUNO VERDI PINOT GRIGIO OLTREPO, PAVESE BIANCO 2023	18 / 70
JUSTIN CHARDONNAY Central Coast	16/65
NEYERS CHARDONNAY Sonoma County	18/70
ARNOT ROBERTS VINEYARD ROSE, SONOMA COUNTY	17/65
HERMANN DONNHOFF ESTATE RIESLING	18/70
STOLLER FAMILY ESTATE PINOT NOIR	15/58
BLOODLINES by ORIN SWIFT CABERNET SAUVIGNON	16/62
CROSBY CABERNET SAUVIGNON	18/70
CHATEAU CARIGNAN BORDEAUX	19/72
DOMAINE VERQUIERE RASTEAU	16/60
TENTADORA MALBEC	14/52
ROCCA DI CASTAGNOLI POGGIO A FRATI CHIANTI CLASSICO RISERVA DOCG 2019	22/85
CHATEAU LE PUY DES NAUVES 2021	19/60

BOTTLES & CANS

LIABILITY MORTAL WOMBAT IPA	**8**
SIERRA NEVADA PALE ALE	**7**
HAZY LITTLE THING IPA	**7**
BOLD ROCK CIDER	**7**
ALLAGASH WHITE	**7**
EDMUND'S OAST *BOUND BY TIME IPA*	**8**
EDMUND'S OAST *SOMETHING COLD*	**8**
WESTBROOK IPA	**7**
MUNKLE PILSNER	**7**
GUINNESS STOUT	**8**
WARSTEINER	**7**
STELLA ARTOIS	**8**
SIERRA NEVADA TRAIL PASS BLOND NA	**7**
SIERRA NEVADA TRAIL PASS IPA	**7**
WICKED WEED PERNICIOUS IPA	**7**
PAULANER MUNCHNER LAGER	**7**
ULTRA SECERET ENIGMA LAGER	**8**

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