



SUNDAY 10-1

BREAKFAST

CLASSIC EGGS BENEDICT | 21

toasted Avenue Bread rosemary English muffin, poached local farm eggs, ham, hollandaise sauce

TWO EGG BREAKFAST | 16

two local farm eggs, toast, house-made jam, with your choice of sausage, ham, or bacon
*add flat iron steak | 12

PRIME RIB HASH | 22

roasted prime rib, crispy Yukon Gold potatoes, peppers, onions, two poached eggs, hollandaise

LEMON RICOTTA PANCAKES | 18

real maple syrup, two local farm eggs, choice of sausage or bacon

CHICKEN FRIED STEAK | 28

8oz chicken fried steak, sausage gravy, two local farm eggs, crispy Yukon gold potatoes

SOUPS & SALADS

HOUSE SALAD 9 | 14

mixed greens, seasonal fruit, Holmquist hazelnuts, chevre, sherry vinaigrette V / CN

CAESAR SALAD 9 | 14

romaine, parmesan, herbed croutons, creamy anchovy dressing

ADD TO ANY SALAD:
grilled chicken 9 | grilled steak 12
steelhead 14 | halibut 22

We love our rivers, lakes, and oceans!
Whenever possible our seafood, meat and produce are local, seasonal, traceable & ethical.

SMALL PLATES

PIRI PIRI SHRIMP | 16

Six jumbo shrimp, Portuguese pepper sauce GF

CRISPY CHICKEN WINGS | 17

Crispy wings in your choice of honey garlic, buffalo, or BBQ, served with ranch or blue cheese

CHILLED SHRIMP COCKTAIL | 16

Marinated jumbo shrimp, cocktail sauce, lemon

GRILLED AHI TUNA | 17

Scallion oil, citrus ponzu, shaved radish, pickled fresno chilis, avocado buttermilk dressing

BURGERS & SUCH

CLASSIC CHEESEBURGER | 19

8 oz American kobe beef patty, lettuce, tomato, red onion, house-made pickles, roasted garlic aioli, cheddar cheese, brioche bun, fries

FRENCH DIP | 24

oven roasted prime rib, swiss cheese, Avenue Bread baguette, au jus, fries

BEER BATTERED FISH AND CHIPS | 19

two pieces of wild caught Haddock, crispy tempura beer batter, coleslaw, fries GL/DF

HALIBUT & CHIPS | 34

two pieces of wild halibut in a crispy tempura beer batter, coleslaw, fries GL / DF

VEGAN & VEGETARIAN
*We are happy to serve our vegan and vegetarian guests! If you don't see a menu option that suits your dietary needs, please ask your server - our kitchen will gladly accommodate your request.

Consuming raw or undercooked food can lead to food-borne illnesses.
20% taxable service charge will be automatically added to parties of six or more.
\$3 Split Fee for all large plate items

V - Vegetarian | VE - Vegan | DF - Dairy Free | GL - Gluten-Less | CN - Contains Nuts

THE BAR

AT

GREAT BLUE HERON GRILL

OUT OF BOUNDS COCKTAILS

- KENTUCKY PEACH 12

Deep Eddy peach vodka, orange juice, Sprite, float of Buffalo Trace whiskey
- PURPLE BIRDIE 12

Empress gin, sparkling rosé, lemonade
- RASPBERRY WHIFF 13

tequila, Grace Harbor raspberry juice, lemon & orange bitters
- RENDITION RYE MANHATTEN 17

Wildwood Spirits rye, sweet vermouth, bitters
- KUR GIN FLOWER POWER 15

Wildwood Spirits Kur gin, St. Germaine Elderflower liqueur, tonic, lime

SHAKER COCKTAILS

- JALAPEÑO EXPRESS MARGARITA | 15

tequila, triple sec, pineapple, jalapeño simple syrup, fresh lime juice, splash sweet & sour
- MARIONBERRY BOURBON SMASH | 15

bourbon, marionberry puree, ginger ale, lime
- PAMA PALOMA | 15

tequila, Pama pomagranate liqueur, grapefruit juice, soda, lime
- TRANSFUSION | 15

local Outfitters vodka, grape juice & ginger ale
- DROPS | 15

lemon vodka, fresh lemon juice, triple sec, & choice of flavor: **raspberry, lavender, prickly pear, mango, or peach**

DRAFT AND...

- DRAFT BEER

Rotating Lager Tap

Stemma Hazy IPA

Black Raven, Trickster IPA

Stella Artois

Irish Death

Moose Drool Brown Ale

Manny’s Pale Ale

Scuttlebutt Amber

Beach Cat - CBR

Michelob Ultra
- N/A BEER

O’Douls

Clausthauler Original

Clausthauler Dark

Athletic Hazy IPA

Guinness N/A
- TIETON CIDERS

Blood Orange

North Ranch Apple

Blackberry

Huckleberry

Ghost Fish Gluten Free Beer

MOCKTAILS

- JALAPEÑO EXPRESS VIRGIN MARGARITA 6

pineapple juice, jalapeño simple syrup, lime juice, splash sweet & sour
- STRAWBERRY SPRITZ 5

strawberry puree, Sprite, soda
- FLAVORED LEMONADE 5

lemonade, splash soda, choice of raspberry, strawberry, lavender

VITAMIN “C” COCKTAILS

- BLOODY MARY OR CAESAR | 12

house-made mix, vodka, salted rim

add bacon +3
- CLASSIC MIMOSA | 10

**make it bottomless | +10*

sparkling wine & choice of orange, pineapple, grapefruit, or cranberry juice
- BLUE HERON SPRITZER 13

prosecco, soda, choice of Limoncello, Elderflower, Pama or Aperol
- MAN-MOSA | 14

sparkling wine, vodka & choice of orange, cranberry, pineapple, or grapefruit juice

**try it with lemon, cucumber or peach vodka*
- DIY MIMOSA | 30

Bottle of Cava sparkling wine and a flight of juices: orange, cranberry, pineapple, and pink grapefruit

UPGRADE YOUR MIMOSA BUBBLES

- Veuve Clicquot Champagne, FR 750ml | 110
- La Bella Prosecco/Rosé Prosecco, Italy | 39
- Borgo Molino Rosé Prosecco, Italy | 45

PERFECT FOR TWO... 375ml bottles

- Cakebread Cellars Chardonnay, Napa CA 50
- Rombauer Chardonnay, Napa CA 40
- Rombauer Sauvignon Blanc, Napa CA 35
- Sonoma Cutrer, Russian River Ranches Pinot Noir 40
- Frog’s Leap Cabernet. Rutherford Napa CA 55
- Veuve Clicquot Champagne, FR 375ml 60

WINE BY THE GLASS

- WHITES

GL / BTL

Rodney Strong, Chalk Hill Chardonnay, CA 13 / 52

Ryan Patrick, Chardonnay, WA 10 / 38

Ryan Patrick, Pinot Grigio, WA 11 / 42

Tohu, Sauvignon Blanc, NZ 12 / 46

Millbrandt Riesling, WA 11 / 42

Thurston Wolfe, Albariño, WA 13 / 50

Chemin de Provence, French Rosé, FR 12 / 46
- REDS

LUKE Cabernet, WA 14 / 55

Cline, Sonoma, Pinot Noir, CA 13 / 50

Samson Syrah, WA 13 / 50

Brian Carter, Abracadabra, Red Blend, WA 13 / 50

Steak Malbec, Argentina 11 / 42

House Red 10 / 38

N/A WINES

- Luna de Murviedro Ice Cold sparkling rosé 10
- Fre Cabernet Sauvignon 11
- Fre Chardonnay 11

