

APPETIZERS

SMOKED STEELHEAD \$12.95

Natural-raised Columbia River steelhead smoked in-house over alderwood and presented with cream cheese, diced onions, capers and lemon. Served with rye toast rounds.

STEAMED CLAMS \$11.50

Manila clams steamed in a rich stock made with Centennial Pale Ale, garlic and fresh herbs. Served with a side of garlic bread.

THAI CHICKEN SATAYS \$11.95

Strips of chicken breast marinated in coconut milk and cilantro, skewered and grilled. Served with a zesty Thai peanut sauce.

ANTIPASTI PLATTER \$13.95

A selection of cured meats, cheeses, olives and marinated vegetables served with olive oil, balsamic vinegar and warm pita bread.

COAL BUNKER CHEESE BREAD \$8.95

Our own unique blend of cream cheese, garlic, fresh herbs and seasonings spread on a locally-made baguette, topped with freshly grated Parmesan cheese and then oven-baked.

KALBI STEAK SKEWERS \$11.95

Petite tender steak marinated in Honeymoon Wheat Ale, garlic and ginger, skewered on bamboo, broiled and basted with kalbi sauce. Served on baby greens and garnished with sesame seeds.

SOUTHWEST CHICKEN QUESADILLA \$9.95

Southwest-spiced chicken, pepper-jack cheese, fresh jalapeno peppers, onion, cilantro and tomatoes grilled in a garlic herb tortilla. Served with sour cream, salsa and guacamole.

CHICKEN NACHOS \$14.95

Southwest-spiced chicken on a mound of tri-color tortilla chips covered with black beans and cheese and garnished with olives and fresh jalapenos. Served with sour cream, salsa and guacamole.

TRI-COLOR CHIPS AND SALSA \$4.50

House-made tri-color tortilla chips served with our own chunky salsa made in-house.

ADD HOUSE-MADE AVOCADO SALSA \$.95

STEAM PLANT CALAMARI \$8.95

Calamari rings dusted in masa flour and southwest seasonings and flash-fried. Served with our homemade chipotle aioli.