

Glass Wine & Beer

White Zinfandel, Beringer	5.75
Pinot Grigio, Bargetto.....	6.75
Pinot Grigio, Cavit	5.50
Fume Blanc, Murphy Goode.....	7.00
Sauvignon Blanc, Benziger.....	7.00
Sauvignon Blanc, Morgan.....	7.75
Riesling, Saint "M"	6.25
Chardonnay, Cuvaision.....	9.75
Chardonnay, Estancia.....	6.00
Chardonnay, J. Lohr	6.25
Chardonnay, Kendall Jackson.....	7.75
Chardonnay, Roudon Smith.....	9.75
Chardonnay, Hess Select.....	7.50
Chianti, Tiziano "Classico Reserva".....	5.75
Pinot Noir, Deloach.....	7.50
Pinot Noir, Talus	6.75
Zinfandel, Edmeades	7.00
Zinfandel, Rancho Zabaco	6.25
Meritage, Fogarty	7.00
Merlot, Ravenswood	8.75
Shiraz, Jacob's Creek "Reserve"	6.50
Cabernet Sauvignon, Avalon.....	6.00
Cabernet Sauvignon, Beringer "Knight's Valley".....	8.75
Meritage Red, Cinnabar	8.00
Sparkling Wine, Crows Nest split.....	5.95
Sparkling Wine, Kenwood split	6.75
Sparkling Wine, Mumm Napa split.....	8.50
Champagne, Pommery POP split.....	14.75
Port, Dow "Trademark"	6.75
Port, Dow Vintage	7.75
Port, Taylor 20 year tawny.....	9.75

Beers

Twelve draft beers available, please ask your server ..	5.25
Bud, Coors,	4.25
Bud Light, Miller Lite.....	4.25
Corona, Pacifico, Heineken	4.50
Amstel Light, Heineken Light.....	4.50
Gordon Biersch Marzen.....	4.50
Anchor Steam,	4.50
Coors N/A alcohol-free.....	4.25

Beverages

VOSS or Pellegrino Water liter / half liter	4.95 / 2.95
Red Bull Energy Drink	2.95
Cranberry, Lemonade, Pineapple, Apple Juice.....	2.95
Odwalla Orange Juice	3.75
Minute Maid Lite Lemonade	2.95
Coke, Diet Coke, Sprite, Root Beer, Ginger Ale.....	2.95
Nestea Raspberry Iced Tea	2.95
Illy Fresh-Brewed Coffee	2.95

Not responsible for lost or stolen articles. Sorry, checks not accepted.
For the comfort of our guests, please no cell phone use at table. Thank you!
* Afternoon specials not valid on holidays. 08-04

Favorite Drinks

Pama-Tini Pama liqueur and Skyv vodka served chilled on the stem
Rum Mojito Cruzan rum infused with fresh spearmint with soda, a squeeze of lime and mint leaves
Kamikazi Sailor Stoli vodka, lime juice, & a splash of Cointreau
Choco-Tini Stoli Orange, Godiva & Kahlua in a cocoa-ed glass
Grandma's Oatmeal Cookie Baileys, cinnamon and butterscotch schnapps, & a splash of Jagermeister
Pomerita A luscious margarita made with La Pinta pomegranate-infused tequila
Crow's Nest Mai Tai Our polynesian blend of five rums & fresh fruit juices
Whole Lotta Pina Colada Cruzan rum, fresh pineapple, coconut, vanilla ice cream
Tropical Illusion Whaler's rum, guava, OJ, with a dark rum float
Sunset on the Beach Layers of vodka, peach schnapps, midori & fruit juices
Guava Rita A tropical Hornitos margarita on the rocks
Apple-Tini Absolut vodka and Apple schnapps in a sugared stem
El Capitan Margarita El Tesoro platinum tequila on the rocks with a blend of sweet & sour juices, and Patron Citronage

Blended Cream Drinks

Raspberry Colada Cruzan rum, raspberry, and coconut
Lava Flow Pina Colada blended, and poured into strawberry lava
Mudslide An avalanche of Kahlua, Baileys, Stoli, and cream

Afternoon 3:30 Specials

Monday thru Friday 3:30 pm to 6:00 pm*
Well drinks, pints, house wines 3.30

Illy Caffe Espresso Coffees

Espresso Shot	2.75	double	3.75
Cappuccino or Latte	3.50	double	4.50
Cafe Mocha	4.00	double	4.95

Appetizers

Dungeness Crab Cakes
Over spinach chiffonade with lemon saffron aioli 9.50

Buffalo Wings
Meaty chicken wings in our spicy sauce,
with celery sticks 6.50

Tomato Crossini
Sliced roma tomatoes in garlic-balsamic vinaigrette,
with mozzarella cheese and chopped fresh basil. Served
with sliced sourdough 8.50



Our Famous Smoked Salmon

Fresh Salmon, marinated, then hot-smoked for hours over
an alder wood fire. Sweet, smoky and delicious! Served
with wasabi-mayonnaise 9.95



Calamari

Tenderized, coated with parmesan breading and
deep-fried, served with tartar sauce & lemon 9.50

Nachos

Bean and cheese, with jalapenos, onions, olives
& salsa fresca 6.50 With chicken or steak 9.50

Prawn Martini

White shrimp topped with our cocktail sauce. Served
with lemon & avocado 8.50 Crab Martini 10.50

Ahi Ruby Rare

Seared cajun-spiced sashimi tuna with soy & wasabi 10.50

House-Made Potato Chips

Served warm with chipotle-ranch dressing 4.95

Entree Salads

Salmon (or Portabella Mushroom) Salad
Chargrilled and served on mixed greens with balsamic
vinaigrette, grilled veggies & goat cheese 13.50

Endless Salad Bar

Take your plate downstairs and create your own
masterpiece. Return as often as you like 8.50
...with chowder or today's soup 10.50



Sesame Ahi Salad

Sashimi tuna seared rare with tangy sesame
dressing, rice noodles, and mixed greens 14.50

Pear and Gorgonzola Salad

Mixed greens with fresh pears, candied pecans
& zinfandel vinaigrette 11.50
With grilled chicken or skirt steak 14.50

Specialty Caesar Salads

Choice of chicken, calamari, ahi brochette,
or skirt steak 13.50



denotes house specialty

Split order charge 1.50

Special items not available to-go

* Afternoon specials not valid on holidays.

Please pay when served or start a credit card tab. Thank you. 08-01

Entrees

Served with choice of soup, fries, spinach or caesar salad,
or single trip to the salad bar

Fish and Choice

Filets of Alaskan pollock, beer-battered then breaded
and fried, served with tartar sauce & lemon 11.50



Fish Tacos

Chili-rubbed tilapia with cabbage & salsa fresca 10.50

Tempura Prawns

Crunchy prawns, prepared in our unique batter,
served with cocktail sauce & lemon 13.50



Chargrilled Ahi Brochette

With vegetables, spicy szechwan sauce & tartar wasabi 13.50

Skirt Steak

Marinated in balsamic vinegar, chargrilled with sauteed
onions, and served with rice pilaf 13.50

Sandwiches

Served with choice of soup, fries, spinach or caesar salad,
or single trip to the salad bar

French Dip

Thinly-sliced roast beef served au jus on a sourdough
baguette with sour cream horseradish sauce 10.50

Aloha Burger

Our famous chuckburger with grilled fresh pineapple, sauteed
Maui onion and teriyaki glaze 8.50
Also available: hamburger or cheeseburger



Filet of Fish Sandwich

Chargrilled tilapia, served on herb focaccia bread
with lettuce, tomato, red onion & tartar sauce 9.50

Portabella Mushroom Sandwich

Marinated in herbed olive oil. Chargrilled and served
on franchise bread with roasted red pepper,
zucchini & tomato 8.50

Tuscan Chicken Sandwich

A marinated breast chargrilled and served on focaccia
with pesto aioli & provolone 9.50

House-Made Desserts

Crow's Nest Cheesecake

Rich and creamy classic sour cream cheesecake 5.95



Our Chocolate Mousse Pie

An oreo cookie crust filled with chocolate
mousse and topped with whipped cream 4.95

Creme Brulee

Rich custard with the traditional caramelized top 5.95

Afternoon 3:30 Specials

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All appetizers half price