



## CLASSICS

*our fresh take on cocktail favorites*

- halcyon days halcyon gin, kina tonic [on tap], grapefruit, rosemary | 8
- maritime mule bluewater vodka, ginger beer [on tap], lime, berry puree | 8
- red sky at night bluewater vodka, pomegranate juice, sage simple, orange, lemon | 9
- limoncello drop limoncello, bluewater infused vodka, lemon, simple | 11
- bloody mary bluewater infused vodka, local mix, smoked olives + spicy salt | 12

## SIGNATURES

*adventurous, creative libations*

- thyme bandit halcyon gin, lemon, peach liqueur, thyme simple | 10
- wayfarer akvavit, elderflower + cardamom liqueur, lime, champagne | 10
- cedar gimlet halcyon gin, cedar tincture + simple, lime | 11
- convergence zone earl grey vodka, lemon, ginger simple, orange liqueur, peach bitters, mint | 10
- hot shot halcyon gin, cilantro + jalapeño vodka, cucumber, ginger, lime, celery tincture | 11
- nordic fire akvavit, pineapple, sage simple, lemon, ghost pepper tincture, mezcal, salt | 11

## SPIRIT FORWARD

*crisp martinis and aromatic expressions*

- the navigator halcyon gin, aperitivo, blanc vermouth, lemon peel, served on ice | 11
- the commander bluewater vodka, orange bitters, lemon + orange twist | 10
- the explorer halcyon gin, dry vermouth, smoked olives + brine, orange + aromatic bitters | 10
- the cutter bluewater vodka + halcyon gin, aperitivo, blanc vermouth, grapefruit bitters | 12

## GUEST SPIRITS

*current favorites from fellow spirit-makers*

- pacific crest local whiskey, cherry liqueur, sweet vermouth, bitters, orange wheel | 13
- south by northwest strawberry infused tequila, elderflower + cardamom liqueur, lime, mezcal, salt | 13
- kon tiki light rum, pineapple, guava, agave, lime, amaretto, tiki bitters, dark rum float | 12

### BEER + CIDER

bluewater's rotating selection showcases the finest craft beverages in the pacific northwest

### WINE BY THE GLASS

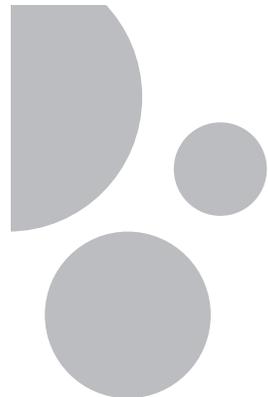
mark ryan winery | chardonnay  
wilridge winery | cab + syrah blend  
bottle wine list available

### LUNCH

11-3pm tuesday - sunday

### HAPPY HOUR

2-5pm tuesday - friday



## SHAREABLES

- artisan bread + spreads | ciabatta bread, sea salt herb butter, house spreads | 8
- charcuterie + cheese | salty, cured, crispy, sweet, savory | 20
- grilled andouille | fontanini sausage, whole grain mustard, house sauerkraut + pickles | 11
- roasted florets | chili garlic spiced broccoli + cauliflower, flake sea salt | 8
- wild salmon croquettes | pan-seared trio, chili garlic, ginger, orange sesame glaze, scallion | 16
- puget sound clams | bacon, garlic, butter, white wine, parsley, fennel | 14
- chermoula lamb | hand-formed meatballs, chopped mushrooms, chimichurri, paprika | 16

## MAIN FARE

- marina greens | apple, candied walnuts, pecorino romano, fennel, dried cranberries, shallot vinaigrette | 12
- milltown caesar | natural chicken, shredded kale + romaine, pecorino crostini, crispy capers, anchovy dressing\* | 16
- alaskan chowder | hickory-smoked coho, cayenne roux, rustic vegetables | 16
- blackened cod tacos | pineapple cucumber pico, avocado crema\*, cabbage slaw, corn/flour tortillas | 15
- braised pork sammie | blueberry bbq sauce, chipotle mustard, b+b pickles, vinaigrette slaw, brioche, fingerlings | 16
- rustic mac + cheese | spiced creamy bechamel, rotini pasta, pecorino romano, provolone + fontina | 14
- steak + fingerlings | wagyu top sirloin, juniper, rosemary + black pepper rubbed, flake sea salt, chimichurri | 28
- sunburst salmon | wild-caught fillet, sweet pepper marmalade, quinoa salad w/ kale, chickpeas + roasted corn | 22

## SIDES

- bacon | 5
- alaskan salmon | 9
- natural chicken breast | 7
- marina greens | 7
- classic caesar | 6
- daily soup | 5
- alaskan chowder | 6

## CHEF'S BOARD

enjoy special seasonal entrées from our kitchen team

## SWEETS

treat yourself to delicious desserts from our pastry chef

 our menu offers many dishes that are gluten free, please ask your server for details

\* consuming raw or undercooked foods may increase your risk of food born illness

LOCAL  
SUSTAINABLE  
FRESH

Bluewater is proud to work with local purveyors, sourcing natural, organic + fresh ingredients.  
...  
Every dish and cocktail is made from scratch with a tremendous amount of passion and care.  
...  
We appreciate your patience as we craft.