

WINE [by the glass]

BUBBLES

| | |
|----------------------------|----|
| house bubbles nv | 9 |
| brut rose francois montand | 11 |

ROSE

| | |
|-------------------------|---|
| house | 8 |
| rose le charmel '19, fr | 8 |

WHITE

| | |
|--|----|
| house white | 8 |
| pinot gris elk cove '19, or | 10 |
| chardonnay joseph drouhin '18, fr | 11 |
| chardonnay ruby vineyard '19, or | 12 |
| sauvignon blanc ponga '19, nz | 9 |
| riesling dr. loosen '18, de | 9 |
| white blend whidbey island nv, wa | 11 |
| mediterranean frizzante pescador blanco nv, sp | 7 |

RED

| | |
|---------------------------------------|----|
| house red | 8 |
| pinot noir flâneur, 18', or | 14 |
| cab sauv smith and hook '17, ca | 12 |
| red blend cooper's hall '17, or | 9 |
| red blend walla walla vitners '18, wa | 10 |
| syrah nathan gray '17, wa | 11 |
| merlot airfield estates '17, wa | 11 |
| pinot noir maysara winery '18, or | 14 |

Living Wage

Thank you for dining with us. An 18% living wage charge is included on each check. 7% of this charge goes directly to your server in the form of a commission and the house retains the remainder to help fund higher wages and benefits for all hourly staff. Gratuities are not expected but will be accepted and go directly to your server.

BEER + BEVERAGES

ON TAP

| | |
|-----------------------------------|-----|
| north jetty [rotating taps] | 5 |
| north jetty leadbetter red ale | 5 |
| fort george vortex ipa | 5.5 |
| fort george sweet virginia series | 6 |
| buoy [rotating taps] | 6 |
| finnriver cider [roating 12oz] | 6 |

BOTTLES + CANS

| | |
|--------------------|-----|
| old german | 2.5 |
| bud light | 4 |
| st. pauli girl n/a | 3.5 |

SODAS + COFFEE + TEA

| | |
|--|-----|
| coke. sprite. fanta. [mexico] | 3.5 |
| diet coke | 3 |
| izze sodas [rotating selection] | 3.5 |
| brew doctor kombucha | 4.5 |
| sant aniol sparkling water | 6 |
| root beer | 3.5 |
| fever tree ginger beer | 4 |
| columbia river coffee roasters [organic adrift blend or peruvian decaf] | 3 |
| beach house tea | 3 |
| fresh lemonade | 4 |
| fresh cranberry lemonade | 4.5 |



DRINK

Stirrers + Shakers

Victoria

Justin

Juan

pickledfishrestaurant.com

360.642.2344

***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

CRAFT COCKTAILS

| | |
|--|----|
| cocktail for a cause purple unicorn | 12 |
| vodka. lemon. creme de violette. lavender infused simple. benefitting The Dylan Jude Harrell DIPG Foundation. | |
| cucumber rickshaw | 12 |
| vodka. basil simple. lime. cucumber. | |
| blackberry kentucky mule | 11 |
| bourbon. lime. blackberry simple. ginger beer. | |
| hibiscus 75 | 10 |
| hibiscus-infused gin. lemon. simple. | |
| cherry old fashioned | 12 |
| bourbon. cherry heering. brown sugar and cinnamon simple. angostura bitters. cherry and orange peel. | |
| jalapeño margarita | 11 |
| jalapeño-infused tequila. lime. agave. peach liqueur. | |
| pink maritni | 11 |
| adrift gin. rosé vermouth. lemon twist. | |
| paloma | 10 |
| tequila. grapefruit. lime. simple. | |
| valhalla | 13 |
| adrift aquavit. stonebarn pear brandy. apricot liqueur. lemon. simple. | |
| canchanchara | 12 |
| rum. honey. lime. | |
| the rhuby | 12 |
| gin. blanc vermouth adrift rhubarb elderflower liqueur. aperol. rhubarb twist. | |
| pickleback | 7 |
| old overholt rye. house-made brine. | |
| classic asbinthe | 13 |
| traditionally served. | |

WINE [by the bottle]

BUBBLES

| | | |
|--------------------------|------------------------|----|
| house bubbles | rotating selection nv | 27 |
| cremant de limoux | domaine j. laurens, fr | 34 |
| brut argyle | '16, or | 53 |
| brut rose | francois montand | 33 |

WHITE

| | | |
|--------------------------------|--------------------------------|----|
| house white | | 25 |
| chardonnay | joseph drouhin '18, fr | 39 |
| chardonnay | ruby vineyard '19, or [carafe] | 36 |
| chardonnay | brickhouse '16, or | 46 |
| sauvignon blanc | ponga '19, nz | 24 |
| pinot gris | elk cove '19, or | 33 |
| riesling | dr. loosen '18, de | 24 |
| white blend | whidbey island nv, wa | 33 |
| mediterranean frizzante | pescador blanco nv, sp | 21 |

ROSE

| | | |
|-------------------|--------------------|----|
| house rose | | 25 |
| rose | le charmel '19, fr | 30 |

RED

| | | |
|----------------------|--------------------------------|-----|
| house red | | 25 |
| pinot noir | flâneur, 18', or | 42 |
| pinot noir | kelly fox 'marabal' '19 | 72 |
| cabernet sauv | smith + hook 17, ca [carafe] | 35 |
| cabernet sauv | frog's leap '17, ca | 120 |
| red blend | walla walla vitners '18, wa | 30 |
| syrah | nathan gray '17, wa | 35 |
| merlot | abeja '15, wa | 90 |
| merlot | airfield estates '17, wa | 33 |
| red blend | cooper's hall '17, or [carafe] | 27 |
| pinot noir | maysara winery '18, or | 42 |

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