

Wildwood Spirits Co.

Our Distillery in Bothell, WA

Inspired by both Chef and Sommelier sensibilities, our distillery The Wildwood Spirits Co. blends 'farm to table' and 'vineyard to bottle' to create distillates in a unique & distinctive 'farm to distillery' fashion. In the spirit of farmers from colonial times, where making distillates maximized local crops by preserving excess fruit and grain, Wildwood Spirits Co. sources nearly all of its ingredients from local farms. Ninety percent of the produce used for distilling Wildwood Spirits Co. spirits, from winter wheat to Braeburn apples to Douglas fir, is grown in Washington state.

Wildwood Specialty Cocktail's

Kur Gin Mule

Wildwood Spirits Co. Kur Gin,
Lime, Fever Tree Ginger Beer 15

Seastar Grey-Hound

Wildwood Spirits Co. Stark Vatten Vodka
Fresh Grapefruit Juice 12

Wild Kur 75

Wildwood Spirits Co. Kur Gin,
Fresh Lemon Juice, Agave Syrup
Sparkling Cava 15

La Pama Cosmo

Wildwood Spirits Co. Stark Vatten Vodka
Pomegranate Liqueur, Fresh Sour Mix 15

In-house Specialty Cocktail's

Four spirits one to satisfy every palate, classic cocktails with a twist, from oak barrel aging, to the unique blood orange, to cucumber infused Kur Gin, and the spicy Kamikaze.

Blood Orange Margarita

Reposado Tequila,
Cointreau, blood orange purée, house-
made sweet & sour mix, finished
with a Grand Marnier float 15

Oak-Aged Manhattan

Bulleit Bourbon,
Pierre Ferrand Dry Curacao, and
Dolin Vermouth Blanc, aged with
medium-charred American Oak 16

Kurcumber Gimlet

Cucumber Infused Kur Gin, fresh lime
juice - Simple syrup, and basil leaves 15

Spicy Pear Kamikaze

Absolut Pears Vodka,
chili-infused syrup, Looza Pear Nectar,
lime juice, and a cinnamon sugar rim 15

Wildwood Spirits Co. The Dark Door Bourbon Flights

The Dark Door Barrels 4, 5, 6, 10 and 11 (3) for 17 (5) for 25

Chef Howie prefers his with a rock but there is no wrong way to enjoy single barrel The Dark Door Bourbon, Neat? Rocks? You decide!

Please ask about our Wildwood "Dark Door" Bourbon

Classic Cocktails

Cosmopolitan

New Amsterdam Vodka,
Fresh Sour, Cranberry Juice 15

Spring Sidecar

Bulleit Bourbon, Rhubarb Syrup,
Muddled Orange, Fresh Sour 15

Margarita

Corazon Blanco Tequila,
Fresh Sour, Triple sec 15

Old Fashioned

Jim Beam Bourbon,
Demerara Syrup, Angostura Bitters 15

Lemon Drop

Stoli Citros Vodka,
Fresh Sour, Triple Sec 15

Mojito

Bacardi Light Rum,
Mint Syrup, Fresh Sour & Mint 15

By the Stem

Bubbles

Roederer	<i>"Estate", Anderson Valley, California MV</i>	10
Nominé-Renard	<i>"Cuvée Jean Howie", Villevenard, France MV</i>	17
Veuve-Clicquot	<i>"Rose", Reims, France MV</i>	21
Dibon	<i>Cava, Brut Reserve, Brut, Spain MV</i>	6
Elio Perrone	<i>"Bigaro", Rose, Piedmont, Italy</i>	8

Whites

		<u>4oz.</u>	<u>8oz.</u>
Poets Leap	<i>Riesling, Columbia Valley, WA 2018</i>	9	18
Dashwood	<i>Sauvignon Blanc, Marlborough, New Zealand, 2019</i>	7.5	15
Matanzas Creek	<i>Sauvignon Blanc, Sonoma County, CA 2018</i>	6.5	13
Lageder	<i>Pinot Grigio, Alto Adige, Italy 2018</i>	7	14
Liedholm	<i>"Grenoli", Piedmont, Italy 2016</i>	6	12
Pichot	<i>"Le Peu de la Moriette", Vouvray, Loire, FRA 2018</i>	8	16
Palencia	<i>Albariño, Ancient Lakes, WA 2018</i>	9	18
Loimer	<i>Grüner Veltliner, Kamptal, Austria, 2017</i>	7	14
The Walls	<i>Chardonnay, "Les Jeunes Vignes", Col. V, WA 2018</i>	8	16
Calera	<i>Chardonnay, Central Coast, CA 2016</i>	9	18
J. Drouhin	<i>Macon-Villages, Burgundy, France, 2018</i>	6	12

Pinkish

Domaine de Fonsainte	<i>Rosé, Gris de Gris, Corbieres, France 2018</i>	7	14
a Maurice	<i>Rosé, Walla Walla, WA 2018</i>	10	20

Reds

Stoller	<i>Pinot Noir, Willamette Valley, OR 2017</i>	9.5	19
Hartford Court	<i>Pinot Noir, Russian River Valley, CA 2015</i>	11.5	23
La Spinetta	<i>Sangiovese, Il Nero di Casanova, Tuscany 2016</i>	9.5	19
Liedholm	<i>Barbera d'Asti, Piedmont, Italy 2016</i>	7	14
Borsao	<i>Garnacha, "Tres Picos", Campo de Borja, Spain 2017</i>	8	16
J. Bookwalter	<i>Merlot, "Readers", Columbia Valley, WA 2016</i>	9	18
The Walls	<i>Cabernet Sauvignon, "Curiositas", Red Mt. WA 2015</i>	12	24
Mark Ryan	<i>Cab. Sauv., "John Howie", Col. Valley, WA 2018</i>	9	18
Newton	<i>Cabernet Sauvignon, "Skyside" N.Coast CA 2017</i>	10	20
Borderan	<i>Bordeaux, France 2017</i>	7	14
Altocedro	<i>Malbec, "Ano Cero", Uco, Mendoza, ARG 2018</i>	6.5	13

Bling

		<u>4oz.</u>	<u>Glass</u>
Delille Cellars	<i>"D2", Columbia Valley, WA 2017</i>	16	

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08.27.2020

SEASTAR RAW BAR

SPECIAL

- * **Torched Salmon Belly** *black sesame sushi rice, Shiso leaf, Unagi sauce*..... 19

NIGIRI & SASHIMI

- * **Maguro**, yellowfin tuna "Ahi" (2pc.) Nigiri 9 Sashimi 18
- * **Hotategai**, scallop (2pc.) Nigiri 10 Sashimi 19
- * **Ama-Ebi**, sweet shrimp (2pc.) Nigiri 12 Sashimi 25
- * **Hamachi**, yellowtail (2pc.) Nigiri 9 Sashimi 17
- * **Sake**, salmon (2pc.) Nigiri 8 Sashimi 17
- * **Toro**, blue fin belly (2pc.) Nigiri 17 Sashimi 33
- * **Unagi**, fresh water eel (2pc.) Nigiri 10
- * **Ikura**, salmon roe (2pc.) Nigiri 10

MAKI

- * **Kappa Maki**, traditional cucumber roll, wasabi, pickled ginger 5
- * **Tekka Maki**, traditional ahi tuna roll, wasabi, pickled ginger 9
- * **California Roll**, Dungeness crab, avocado, cucumber, tobikko, kewpie 12
- * **Spicy Ahi Tuna**, ahi, cucumber, Togarashi, Sriracha 10
- * **Spicy Salmon Roll**, king salmon, avocado, jalapeno, Togarashi, Sriracha 10
- * **Crunchy Roll**, tempura fried shrimp, avocado, cucumber, spicy mayonnaise, red jalapeno, daikon sprouts, tempura crispies 15
- * **Super Dave Roll "A Seastar Classic"**, Dungeness crab, scallop, salmon, avocado and tobikko 20
- * **Pete's Magic Dragon**, unagi, crab, cucumber, avocado 22

CEVICHE

- * **Halibut**, roasted corn, avocado, sweet onion, tomatillo, tomato, jalapeno 19

POKE

- * **Ahi**, sesame, soy, chile, Maui onion, ogo, and taro chips 19

OYSTERS & SHELLFISH

- * **Classic Dungeness Crab Cocktail**, celery, onion, spicy cocktail sauce 25
- * **Fresh Shucked Oysters**, regional selections MP

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SEASTAR KITCHEN

SOUPS

Hot-n-Sour Soup , shrimp, kaffir, straw mushroom, lime, cilantro, tomato	
cup.....	10
bowl.....	17
Dungeness Crab Bisque , Port-Madeira Reduction, Chives	
cup.....	12
bowl.....	19

SALADS

Romaine Heart Caesar , EVOO, anchovy, lemon, Parmigiano	11
Add Shrimp	3
Add Dungeness Crab	6
Kale Salad , red onion, carrot, red cabbage, pumpkin, hemp & sunflower seeds, whole grain mustard-cider-olive oil vinaigrette.....	9
Peach & Heirloom Tomato Salad , prosciutto, sweet chilies, house-made ricotta cheese, micro basil, first press extra virgin olive oil.....	15
Blue Cheese & Pear , shrimp, grilled radicchio & endive, hazelnut, tomato	14

TASTES FROM THE SEA

* Clams , basil pesto, garlic, pine nuts, Parmigiano Reggiano.....	17
* Dungeness Crab Cakes , Thai sauce, greens, Thai vinaigrette.....	22
* Sesame-Peppercorn Crusted Ahi , ginger-soy reduction, wasabi.....	21
* Shrimp Shumai , shiitake mushroom, scallion, ginger, soy	16

TASTES FROM THE LAND

* Deviled Eggs , citrus salmon gravlax, wasabi tobiko & truffle ahi tartare	18
Swedish Meatballs , beef, pork, onion, spices, creamy sauce, parsley (6 each)	14
Plank Mushrooms , portabella, Cremini, shiitake, garlic, herbs, lemon, EVOO.....	17
Seared Pork , Kalbi, sesame, scallion.....	16

SANDWICHES

Open Face Dungeness Crab Sandwich , artichoke, onion, tomato, roasted chile, Parmesan & cheddar, cracked wheat sourdough, served with crispy fries	18
Classic Steakhouse Burger , house baked bun, onion, lettuce, cheese, tomato roasted onion spread, fries.....	17

TASTES TO SHARE

Bread Service - Serves (2-4 guests) Macrina onion rye & Giuseppe rolls, house baked crackers, EVOO Sea Salt Butter.....	4.5
* Seastar Appetizer Tower , Dungeness crab cakes, Thai sweet-n-Sour beurre blanc, scallops, tropical fruit chutney & macadamia nuts, crispy shrimp with Sriracha butter sauce, (serves 4)	62

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FROM THE SEA

* Fresh Pacific NW King Salmon

Fire-Grilled, served with Yukon Gold mashed potatoes, grilled asparagus 48

* Smoked NW Salmon Linguine, *Apple wood smoked fresh Pacific NW*

salmon, roasted scallions, garlic cream sauce, Parmigiano Reggiano..... 32

* **Seafood Jambalaya**, *shrimp, scallops, chicken, Tasso ham, Andouille*..... 30

* **White Gulf Shrimp**, *grilled, sun-dried tomato butter, asparagus-tomato risotto* . 40

* **Diver Scallop**, *mango rice, tropical fruit chutney, snow peas, macadamia nuts* 48

* Opaka Paka, *sateh marinade, sticky rice, cucumber-mac nut relish, snow peas,*

Thai sweet chili butter sauce..... 45

* **Yellowfin Tuna "Ahi"**, *ginger rice cake, snow pea, ginger-soy, wasabi*..... 52

* **Fresh Petrale Sole**, *Parmigiano crusted, haricot verts, mashed potatoes*..... 36

* **Swordfish**, *artichokes, caper, Cremini, lemon, brown butter, citrus rice*... 49

* Fresh Alaskan Halibut, *potato chip crusted, heirloom tomato, watermelon*

radish, haricot verts, lemon-thyme vinaigrette..... 43

* **Steelhead**, *ancho-chili, SW mash cake, chili hollandaise, lime crème* 45

with apple wood smoked white shrimp..... 52

* **Cedar Plank Salmon**, *smoked broccoli & citrus rice* 48

* **Alaskan King Crab**, *cedar plank roasted, roasted vegetables, butter sauce* 90

FROM THE LAND

* **Zucchini Linguine**, *artichoke, tomato, Kalamata olive, basil, garlic, chilies* 24

Herb Roasted Chicken Breast, *Yukon Gold mashed, pesto aioli, zucchini*..... 30

* **6oz American Wagyu Tri-Tip**..... 34

* **USDA Choice Filet Mignon**..... 6oz 42

..... 8oz 54

* **14oz USDA Choice New York Steak**, 59

Steaks are served with mashed potatoes, grilled asparagus, and Maître d' Sauce

* **6oz Filet Oscar**, *Dungeness Crab, potato cake, asparagus, Béarnaise sauce*..... 58

* **Chicken Oscar**, *Dungeness Crab, potato cake, asparagus, Hollandaise sauce*..... 46

FORAGED, FOUND, FARMED

Sweet Potato Tater Tots, *chipotle-Ranch Dip* 7

Truffle Fries, *sea salt, roasted shallot black pepper sauce*..... 11

Charred Broccoli, *olive oil, lemon, citrus aioli, toasted pistachios* 10

Grilled Asparagus, *Hollandaise Sauce* 12

DESSERT

Crème Brulee, *Vanilla or Bourbon Butterscotch* 10

Flourless Chocolate Cake, *crème anglaise, sea salt caramel* 11

Handmade Seastar Truffle, Dark Chocolate, Cappuccino, Three Chili Dark

Chocolate, White Chocolate Baileys, Hazelnut, Grand Marnier 13

* **White Chocolate Coconut Crème Pie**, *for two!* 14

Olympic Mountain Ice Cream & Sorbets 6

* *Take a pint home with you*..... 7

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PHASED & CONFUSED PRIXE FIXE MENU

Available Sunday-Thursday Only

***Choose one item from each section**

\$39

Tastes

*Kale Salad, Carrot, Red Cabbage, Red Onion,
Cider Mustard Vinaigrette, Sunflower, Pumpkin and Hemp Seeds*

Hot-n-Sour Thai Shrimp Soup

*Vegetable Roll, Carrot, Avocado, Cucumber, Pickled Daikon,
Sweet Miso Sauce*

Caesar Salad, Garlic Croutons, Parmigiano Reggiano

Entrée Selections

*Fire-Grilled Fresh Wild Alaskan Salmon, Yukon Gold Mashed Potatoes,
Grilled Asparagus with Meyer Lemon Vinaigrette,*

*Parmigiano Reggiano Crusted Petrale Sole with Yukon Gold Mash,
and Haricot Verts*

*Pan Roasted Indian Spice Marinated Chicken Breast, Jasmine Rice,
Tikka Masala Sauce and Cilantro*

*Zucchini Linguini, Kalamata Olives, Artichoke, Roma Tomato,
Garlic and Pine Nuts*

Desserts

Vanilla Bean Crème Brulee with Crackling Sugar Crust

Flourless Chocolate Cake with Crème Anglaise, Warm Salted Caramel

Olympic Mountain Ice Cream or Sorbet

Passion Fruit Panna Cotta with Tropical Fruit

House Baked Bread \$4.50

*The Phased & Confused – Three Course Menu is available for curbside pick up
for an additional charge of \$10 per meal, Ice cream is not available for curbside.*

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