



Welcome to Rising Tide Tavern. We believe in truth in product sourcing. With that in mind, we prefer to source our food products from local and sustainable sources like the Quinault Nation, Cheeky Goose Farm and Campfire Farm to get the very best we can. Sometimes this means we might run out of things, but it's worth it.

APPETIZERS

SMOKED SALMON DIP + CHIPS <i>gluten-free</i>	\$12
SWEET ONION DIP + CHIPS <i>gluten-free</i>	\$12
BRUSSEL SPROUTS <i>glazed with honey balsamic, grapes, furikake vegetarian/gluten-free</i>	\$6
LOADED TAVERN FRIES <i>sidewinder fries smothered with cheese sauce, bacon bits, sour cream and chives.</i>	\$20

FISH + CHIPS

*locally sourced from Quinault Pride,
fried with beer batter and served with
sidewinder fries*

CHANNEL COD	\$19
FRIED GREEN TOMATOES <i>vegetarian</i>	\$14

ENTREES

GAME HEN* <i>smoked rosemary and lemon cream sauce, mashed potatoes and summer veggies. gluten-free</i>	\$22
FRESH CATCH FROM QUINAULT PRIDE* <i>herb-roasted potatoes, summer veggies. gluten-free</i>	MP
14 OZ BONE-IN RIBEYE* <i>drenched in a creamy bourbon peppercorn sauce, served with shoestring fries</i>	\$57
SUMMER SEAFOOD PASTA <i>butterfly pasta with steelhead trout, channel cod, mussels, and prawns tossed in a fromage frais cream sauce.</i>	\$43

desserts

CHOCOLATE MOUSSE <i>coconut milk base, with Toschi cherries in syrup vegan, gluten free</i>	\$12
CREME BRULEE <i>served with berries in syrup gluten-free</i>	\$12
BERRY COBBLER <i>seasonal mix, rolled oat crumble, bourbon & burnt sugar ice cream gluten free</i>	\$12

SOUPS + SALADS

RAZOR CLAM CHOWDER	Cup \$8/ Bread bowl \$16
CAESAR SALAD*	Side \$7/ Entrée \$14
SUMMER SALAD <i>baby lettuces, fresh berries, cucumber, green tomato and blueberry basil vinaigrette. vegan / gluten-free</i>	Side \$7/ Entrée \$14

SALAD ADDITIONS

AIRLINE CHICKEN BREAST*	\$12
STEELHEAD TROUT FILET*	\$20

BURGERS + SANDWICHES

THE BURGER* <i>smashed on the griddle with cheese, butter lettuce, tomato, onion and sauce on a brioche bun.</i>	\$18
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BURGER ADD ONS:

double patty:	\$6
applewood-smoked bacon:	\$4
sautéed mushrooms:	\$3
caramelized sweet onions:	\$2
pickles:	no charge
gluten-free bun or lettuce wrap:	no charge

JALAPEÑO BACON JAM BURGER* <i>roasted jalapeños, bourbon bacon jam, tomato, lettuce, cheese sauce on a brioche bun.</i>	\$18
BLUE CHEESE BACON BURGER* <i>blue cheese, smoked bacon, lettuce, tomato and onion.</i>	\$18
CHICKEN BACON RANCH* <i>grilled chicken breast with bacon, cheddar, lettuce, tomato and ranch on a telera roll.</i>	\$17
FISHWICH <i>beer-battered cod with slaw, tartar sauce and cheese on a brioche bun.</i>	\$17
CAULIFLOWER BURGER <i>cauliflower patty with lettuce, tomato, pickles, stoneground mustard and ketchup on a vegan bun.</i>	\$16

FRY SUBSTITUTIONS

LOADED FRIES	\$5
CHOICE OF SALAD	\$5
CHOICE OF SOUP	\$6

KIDS MENU

with fruit skewer or fries \$10each

MAC 'N CHEESE | 2 PIECE FISH N' CHIPS | MINI CHEESEBURGER | MINI CORNDOGS

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs might increase your risk of foodborne illness. Menu items may contain nuts and other allergens. Please let us know if you are allergic to anything.

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