

BAR PLATES

GRILLED LAMB RIBLETTES *

Seasoned with garlic & mint, grilled and served with fresh mint pesto, feta cheese, sweet balsamic reduction and toasted curried pine nuts. 12

Cooked to order to your specifications. Contains nut product.

ADRIATIC BURGER *

Italian herb seasoned half-pound patty fire grilled, served on a rustic roll with garlic aioli, provolone, caramelized onions, tomato, crisp pancetta bacon and arugula. 13

Cooked to order.

CALAMARI AND ARTICHOKEs *

Crispy fried squid and marinated quartered artichoke hearts, served with our lemon and triple garlic aioli. 14.5

ANTIPASTI ADRIATIC

Chef Bill's selection of hand sliced premium Italian meats, vegetables and cheeses. 17 / 9

MOZZARELLA MARINARA

Crispy fried fresh ciliegine mozzarella balls, zesty marinara and chopped Italian parsley. 10

ADRIATIC SLIDERS *

Our sliders are truly the best anywhere! Served three per serving. Italian herb seasoned beef, garlic aioli, provolone, caramelized onions and arugula. 10.5

BRUSCHETTA WITH TOMATO AND FETA

Garlic bruschetta toast with 'salsa al pomodoro' of diced Roma tomatoes, garlic, fresh basil, feta cheese, olive oil and balsamic. 9

PESTO STEAMED CLAMS *

Fresh local steamer clams simmered with sweet basil pesto, white wine, fresh herbs and pine nuts. Side of toasted focaccia. 16 / 10

Contains nut product.

SMOKED SALMON HUMMUS

House smoked salmon, cannellini bean and chickpea blend served chilled with fresh lemon, garlic, roasted red pepper, Italian sea salt, horseradish and extra virgin olive oil. Served with crispy pizzette chips for dipping. 9.5

Contains nut product.

ROASTED GARLIC ESCARGOT

Cremini mushroom caps are filled with roasted garlic, pesto, tender escargot and Parmigiano-Reggiano. Fire-roasted and topped with lemon cream and fresh chives. 9

CRAB CAKES WITH BALSAMIC

Fresh crab meat and pepper cakes are seared to a golden brown, served atop smoked Roma tomato butter sauce and sweet balsamic reduction. 15.5

PARMIGIANO-REGGIANO FLATBREAD AL FORNO

Crispy flat bread sprinkled with fresh rosemary and Parmigiano-Reggiano, flash seared in the wood oven. With slow roasted garlic cloves. 9.5

With Cambozola blue cheese. 13

Ordering guide: Rare – soft Medium – a little crispy Well – very crispy

PIZZA

CLASSIC MARGHERITA

Made for a Queen. Fresh made mozzarella, seasoned pomodoro pizza sauce, Italian sea salt, fresh basil and extra- virgin olive oil. 14.5

FIVE CHEESE

A cheese lover's delight with pomodoro pizza sauce, mozzarella, provolone, white cheddar, smoked Gouda and Parmigiano-Reggiano cheeses. 13

SHRIMP & CHEVRE

Sweet petite bay shrimp, fresh basil & herb pesto, toasted pine nuts, fontina and goat cheese. 18

CHEF'S ULTIMATE CARNE

Italian sausage, pepperoni, prosciutto, salami, pancetta, pomodoro pizza sauce, onion, mozzarella and garlic cream. A meat lover's dream! 20

PEPPERONI AND SAUSAGE

A classic! Spicy Italian sausage, thin sliced pepperoni, sliced cremini mushrooms, mozzarella cheese and pomodoro pizza sauce. 16.5

VEGETABLE

Fresh pesto, Portobello mushroom, eggplant, tomato, zucchini, red onion, asparagus mozzarella and roasted red pepper. 15

BARBECUE PORK

Chef Bill's slow roasted pulled pork with balsamic barbecue sauce, red onions, scallions, provolone and smoked mozzarella. 17

SPECIALTY COCKTAILS

GHIACCIO BELLINI

Our signature! Frozen blend of real peaches, Italian Prosecco and our favorite liqueurs served over a splash of house made Sangria. 9

SWEET MISS SALLY

Perfect combo strawberry-lemon goodness featuring Midnight Moon Strawberry Moonshine. 7

HPNOTIQ COSMO

A twist on the classic with Hpnotiq, vodka, cranberry and lime. 8

ADRIATIC AMBROSIA

Raspberry vodka shaken with zesty fresh lemonade and cranberry juice. Shaken to a perfect chill and served up. 8.5

GRAND POM-A-RITA

Miss Monique's twist on the margarita featuring pomegranate liqueur. Must be adventurous! 8

MR. MARKS

Once you meet Mr. Marks, you'll want more! Aromatic clementine vodka muddled with fresh oranges and a drop Scappy's orange bitters. 7.5

BEERS

DRAFT

	16oz Pint	24oz Grande
BUD LIGHT	5	7
DOG FISH HEAD 90-MINUTE IPA	6.50	8.50
HARMON PT DEFIANCE IPA <small>GO LOCAL</small>	5.75	7.75
PERONI ITALIAN LAGER	6	8
MAC & JACK'S AFRICAN AMBER <small>GO LOCAL</small>	5.25	7.25
MENS ROOM ORIGINAL RED <small>GO LOCAL</small> <small>A PORTION OF THE PROCEEDS FROM EVERY MENS ROOM ORIGINAL RED SOLD GOES TO SUPPORT THE VA PUGET SOUND FISHER HOUSE AND FT. LEWIS FISHER HOUSE.</small>	5.25	7.25
MORETTI ITALIAN	6	8
SAM ADAMS BOSTON LAGER	5.5	7.5
SEASONAL DRAFTS	5.5	7.5
SILVER CITY RIDGETOP RED <small>GO LOCAL</small>	5.5	7.5
STELLA ARTOIS	6	8
WIDMER HEFEWEIZEN	5.5	7.5

BOTTLED

AMSTEL LIGHT	4
ANGRY ORCHARD CIDER <small>GLUTEN FREE</small>	5
BUDWEISER	3.5
COORS LIGHT	4
CORONA	4.5
GUINNESS STOUT <small>CAN</small>	5
HEINEKEN	4.5
MORETTI LA ROSSA	5
MICHELOB ULTRA	4
REDBRIDGE <small>GLUTEN FREE</small>	5
ST. PAULI GIRL N/A	6

WINES BY THE GLASS

BIANCO

SPARKLING

		Stem
Canella	Prosecco Superiore, Conegliano Valdobbiadene	7
La Caliera	Moscato d'Asti, Italy, 2013	8.5
Fizz 56	Brachetto d'Aqui, Strevi, Italy	8.5

ITALY

		½ Glass / Glass
Franz Haas	"Kris" Pinot Grigio, Venezia, 2012	4.5 / 9
Alois Lageder	Chardonnay, Alto Adige, 2012	5.5 / 11
Vignalta	Pinot Bianco, Colli Euganei, Veneto, 2011	4 / 8
Pieropan	Soave, Verona, 2013	4 / 8

WASHINGTON

		½ Glass / Glass
For a Song	Riesling, Columbia Valley, 2012	3.5 / 7
Corvadae	"Mirth" Chardonnay, Columbia Valley 2012	4.25 / 8.5
Columbia Crest	"Grand Estates" Chardonnay, Columbia Valley, 2012	4 / 8

ADRIATIC CASA VINO BIANCO

Stella	Trebbiano d'Abruzzo, Abruzzi, Italy 2012	3 / 6
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ROSSO

ITALY

		½ Glass / Glass
La-Vis	Pinot Noir, Alto Adige, 2012	4.25 / 8.5
Lagaria	Merlot, Trentino-Alto Adige, 2012	3.5 / 7
Fattorio di Petroio	Chianti Classico, Tuscany 2010	5 / 10
Altesino	Rosso, Montalcino, Tuscany 2011	4.5 / 9
Donna Laura	"Ali", Sangiovese, Tuscany 2013	4 / 8
Lager Cake	Primitivo, Salento, Puglia 2011	4.5 / 9
Santadi	"Grotta Rossa", Carignano, Sardinia 2009	4 / 8

WASHINGTON

		½ Glass / Glass
Columbia Crest	"Grand Estates" Merlot Columbia Valley, 20012	3.75 / 7.5
Canoe Ridge	"Cherry Street", Columbia Valley 2011	4.25 / 8.5
Charles Smith Wines	"Boom Boom" Syrah, Columbia Valley, 2013	4 / 8
Chateau Ste Michelle	Cabernet Sauvignon, Indian Wells Columbia Valley 2012	5.5 / 11
Cor Cellars	"Momentum", Horse Heaven Hills, Columbia Valley 2012	4.5 / 9

ADRIATIC CASA VINO ROSSO

Stella	Montepulciano d'Abruzzo, Abruzzi, Italy 2012	3 / 6
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ADRIATIC GRILL

ITALIAN CUISINE & WINE BAR

HAPPY HOUR

Happy Hour is Monday - Saturday from 3:00p.m. – 6:00p.m. **AND** 9:00p.m. – Close; **All day on Sunday.**
 These Select food and beverage items are available during Happy Hour times in the Wine Bar only.
 Happy Hour Specials are not available with military discount, Groupon, Charitable Gift Certificates or any other promotional discounts.

\$4 DRINK SPECIALS

Draft Beer Pints
 Stella Trebbiano Glass
 Stella Montepulciano Glass

\$2 FOOD SPECIAL

Housemade Focaccia Bread

\$5 FOOD SPECIAL

Smoked Salmon Hummus with
 Pizzette Chips

\$5 DRINK SPECIALS

All Well Drinks
 Toscolo Chianti
 Lagaria Pinot Grigio

\$6 FOOD SPECIALS

Two Italian Sliders
 Mozzarella Marinara
 Bruschetta with Pomodoro Relish

\$6 DRINK SPECIALS

Glass Sangria
 All Draft Beer 24oz Grande

\$7 FOOD SPECIALS

Five Cheese Pizza
 Chop Chop Salad – Individual Size

\$8 DRINK SPECIALS

All Absolut Martinis
 Expedition Chardonnay
 Black Cabra Cabernet

\$9 FOOD SPECIALS

Adriatic Burger
 Barbecue Pork Pizza
 Pepperoni Sausage Pizza

ITALIAN FAVORITES

LIMONCELLO

CAPRI NATURA	<i>Capri, Italy</i>	6
CARAVELLA	<i>Milan, Italy</i>	8
IL TRAMONTO	<i>Campania, Italy</i>	7
MELETTI	<i>Ascoli Piceno, Italy</i>	9

GRAPPA

ALEXANDER	<i>Bottega, Italy</i>	6.5
AMARONE DI VALPOLICELLA	<i>Zenato, Italy</i>	10
DI SANGIOVESE	<i>Clear Creek, Oregon</i>	15
LAMPONI	<i>Poli Distillerie, Italy</i>	22
PERE	<i>Poli Distillerie, Italy</i>	18

PREMIUM LIQUOR SELECTIONS

** = Washington state craft distilleries

VODKA

Absolut
 Absolut Grapevine
 Absolut Orient Apple
 Absolut Peach
 Absolut Peppar
 Bainbridge Legacy**
 Belvedere
 Belvedere Unfiltered
 Cirôc 80
 Dry Fly**
 Fremont Mischief**
 Grey Goose
 Ketel One
 Peabody Jones **
 Project "V" Single Silo **
 Smirnoff
 Stoli Blueberi
 Stoli Strasberi
 Stolichnaya
 Stolichnaya Elit
 Sun Liquor Unlimited**
 Svedka
 Svedka Clementine
 Ultimat
 VOX
 Zodiac *Gluten Free*

GIN

Aviation
 Beefeater
 Bombay
 Bombay Sapphire
 Boodles
 City of London
 Dry Fly**
 Ebb & Flow**
 Hendricks
 Tanqueray
 Tanqueray #10

TEQUILA

1800 Reposado
 Cabo Wabo Blanco
 Cazadores Reposado
 Cuervo Gold
 Patrón Anejo
 Patrón Silver
 Sauza Gold
 Sauza Hornitos Reposada

RUM

10 Cane Rum
 Bacardi 151
 Bacardi Light
 Bacardi Limon
 Captain Morgan Original
 Gosling's "Black Seal"
 Malibu Coconut
 Sailor Jerry

BOURBON & WHISKEY

Baker's 7 Yr
 Basil Hayden
 Black Velvet
 Bushmills Irish
 Crown Royal
 Fremont "Mischief"**
 Gentleman Jack
 Headlong White Dog**
 Jack Daniel's
 Jack Daniel's Single Barrel
 Jameson Irish
 Jameson Irish 12 Yr
 Jim Beam
 Jim Beam Black
 Johnnie Walker Black
 Johnnie Walker Green
 Johnnie Walker Red
 Johnny Drum Green
 Knob Creek
 Maker's Mark
 Redbreast Irish 12 Yr
 Seagram's 7
 Willett
 Woodford Reserve

SCOTCH

The Balvenie 12 Yr Double
 Wood
 Chivas Regal 12 Yr
 Cutty Sark
 Dalwhinnie 15 Yr
 Dewar's
 Glenfiddich 12 Yr
 Glenlivet 12 Yr
 Highland Park 12 Yr
 Lagavulin 16 Yr
 Laphroig 10 Yr
 The Macallan 12 Yr
 Oban 14 Yr

COGNAC & BRANDY

Christian Brothers
 Courvoisier VS
 E&J
 Hennessy Privilège VSOP
 Korbel Brandy
 Navan *vanilla*
 Rémy Martin VSOP
 Rémy Martin XO