



# THE GARAGE BAR

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## AT O'GRADY'S PANTRY

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# MENU

### FROM THE KITCHEN

*Call Ext. 312 from your room to order.*

- » **FRENCH OR SWEET POTATO WAFFLE FRIES** ..... \$6
- » **HUMMUS PLATE** ..... \$17  
Hummus, mini dolmas, pickled turnips, mixed olives, cucumber, toasted naan
- » **ARTISAN CHEESE & FRUIT PLATE** ..... \$17
- » **GARAGE BAR CHEESEBURGER** ..... \$15  
Tillamook cheddar, lettuce, tomato, onion, lemon herb aioli on a brioche bun
- » **SKILLET MAC & CHEESE** ..... \$10  
Kettle chip & parmesan crust
- » **BEEF ARUGULA SALAD** ..... \$15  
Pickled beets, chevre, house-toasted nuts, balsamic
- » **NORTHWEST CAESAR SALAD** ..... \$16  
Smoked Salmon, mixed greens, cherry tomatoes, croutons, parmesan, Caesar dressing
- » **COBB SALAD** ..... \$16  
Garden mixed greens, roasted chicken, smoked bacon, pickled red onions, avocado, bleu cheese crumbles, green goddess & balsamic glaze
- » **SMOKED BRISKET PIZZA** ..... \$24  
House Smoked Brisket, chipotle-ricotta sauce, mozzarella, red onion, arugula, salsa roja
- » **PROSCIUTTO PEAR PIZZA** ..... \$23  
Confit garlic & herb oil base, prosciutto, pear, crushed hazelnuts, balsamic reduction, mozzarella, Hop Mt. radish sprouts
- » **HAWAIIAN BBQ PIZZA** ..... \$22  
Grilled chicken, house BBQ sauce, red onion, pineapple, white cheddar
- » **CHIPOTLE MUSHROOM PIZZA** ..... \$23  
Ricotta & olive oil white sauce, chipotle spiced mushrooms, spinach, smoked bacon, mozzarella
- » **TOMATO BASIL PIZZA** ..... \$21  
Vine ripe tomato, whole milk mozzarella slices, garden basil
- » **PEPPERONI PIZZA** ..... \$22

*Gluten-free crust \$2 per availability.*

# DRINKS

## COCKTAILS \$9

### **SHENANIGANS**

Gin, fresh orange & grapefruit,  
simple syrup, prosecco top

### **DUBLIN MULE**

Irish whiskey, fresh lime, ginger beer

### **NUTTY IRISHMAN**

Hot coffee, Irish whiskey, hazelnut  
liqueur, Bailey's Irish cream

### **APEROL SPRITZ**

Italian bitter aperitif, prosecco,  
soda, orange slice

### **BLOODY MARY - \$9**

### **MIMOSA - \$8**

## SPIRITS

**JAMESON IRISH WHISKEY**

**BULLEIT BOURBON**

**FRIS VODKA**

**OLMECA ALTOS**

**PLATA TEQUILA**

**BEEFEATER GIN**

**CRUZAN SILVER RUM**

**CAPTAIN MORGAN'S**

**SPICED RUM**

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## BEER & WINE

### **RED WINE - \$9**

Barnard Griffin Cab Sauvignon

Sharecroppers Pinot Noir

Maryhill Winemakers Red

### **WHITE WINE - \$8**

Jones of WA Chardonnay

Latah Creek Huckleberry Riesling

Les Dauphins Rose'

Nine Hats Pinot Gris

Silvara Sauvignon Blanc

### **BUBBLES - \$9**

Maschio Prosecco

Maschio Sparkling Rose'

### **DRAFT BEER - \$7**

Georgetown Bodhizafa IPA

Icicle Crosscut Pilsner

Icicle Dirtyface Amber Lager

Iron Horse Irish Death

### **DRAFT CIDER - \$8**

Tieton Dry Hopped

Union Hill Barrel Aged

### **BOTTLE/CAN - \$6**

Fremont Lush IPA

Georgetown Roger's Pilsner

Iron Horse Cozy Sweater Stout

Tieton Organic Hard Cider

Truly Hard Seltzer

### **GLUTEN FREE - \$8**

Ghostfish Grapefruit IPA

Ghostfish Vanishing Point Pale Ale