

BEVERAGES

Signature Cocktails

THE BLUE HERON MARGARITA

Tequila, Fresh Lime Juice, Triple Sec, Sugar Cane Syrup, Blue Curacao 8.5

STRAWBERRY BASIL MARTINI

Vodka, Fresh Basil, Fresh Strawberries, House made Sweet & Sour 10

CARNATION PINEAPPLE MARTINI

Coconut Rum, Vanilla Vodka, Vodka, Pineapple, Pineapple Juice 10

THE MULLIGAN MIMOSA

Champagne, Black Raspberry Liqueur, Elderflower Liqueur, Pineapple Juice 7.5

ROSEMARY LEMONADE

Citrus Vodka, Meyer Lemonade, Triple Sec, Rosemary 8.5

DESSERT IN A GLASS

Bailey's, Tia Maria, Kahlua, Coffee, Whipped Cream, Shaved Orange, Shaved Chocolate 12

Beer

CANS

Bud Light
Coors Light
Rainier
Pabst Blue Ribbon
Corona
Heineken
Fremont IPA
Founders Session IPA
Guinness
Spire Hard Cider
Mike's Hard Lemonade

DRAFT BEER

Bud Light
Stella
Hop Valley Pilsner
Shocktop Belgian White
Black Raven Trickster IPA
Elysian Spacedust IPA
Mac & Jacks African Amber
Manny's Pale Ale
Redhook ESB
Snoqualmie PGA Amber
Elysian Pumpkin Ale

House Wines

PROUDLY FEATURING ALEXANDRIA NICOLE

TAP WINES

Chardonnay
Pinot Gris
Syrah
Bordeaux Blend
8

White Wine by the Glass

2015 BLUE HERON CELLARS "GORG"

ROUSSANE
Yakima Valley 9

2015 VILLA MARIA SAUVIGNON BLANC

New Zealand 8

2015 HOGUE RISELING

Columbia Valley 8

SPARKLING WINE 8

Red Wine by the Glass

2012 BLUE HERON CELLARS "GORG"

BARBERA
Wahluke Slopes 10

2011 PAUL HOBBS CABERNET SAUVIGNON

Napa Valley 12

2010 LACHINI PINOT NOIR

Chehalem Mountains 12

2010 ANTUCURA MALBEC

Mendoza 9

2012 MILBRANDT SYRAH

Wahluke Slopes 10

Under 21

COFFEE 3

SODA

Pepsi, Diet Pepsi, Orange Crush, Dr Pepper, Mug Rootbeer, Mountain Dew, Sierra Mist 3

ICED TEA 3

FRESH SQUEEZED LEMONADE 3

add Strawberry .50

ASSORTED HOT TEA 3

APPLE, ORANGE, CRANBERRY, PINEAPPLE,
GRAPEFRUIT JUICE 3.5

BRUNCH

Saturday-Sunday 8am-1pm

Dishes

BISCUITS AND GRAVY

Scratch Biscuits, Red-Eye Country Gravy, 2 Eggs your way 13

BENEDICTS

Poached Eggs, Hollandaise, English Muffin, Hash Browns
Ham 11 Lox 13

BREAKFAST SANDWICH

Scrambled Eggs, Cheddar Cheese, Your Choice of Ham, Bacon
or Sausage 7
All Meat 3

QUAALE OMELET

Egg Whites, Spinach, Peppers, White Cheddar, Avocado, Hash
Browns 12

THE VALLEY OMELET

Sausage, Onion, Bell Peppers, Cheddar Cheese, Eggs, Hash
Browns 11

THE CARNATION BREAKFAST

2 Eggs Your Way, Ham, Sausage or Bacon, Hash Browns,
Toast or English Muffin 12

FRENCH TOAST

Brioche French Toast, Bourbon Syrup, Candied Bacon,
Seasonal Spiced Whipped Cream, Served with Fruit 13

FILET AND EGGS

5oz Tenderloin, 2 Eggs Your Way, Hash Browns 16

FLAPJACKS

Fluffy Buttermilk Pancakes, Two eggs your way, Choice of
Bacon or Sausage 12

BREAKFAST BURRITO

Your Choice of Bacon, Sausage, or Chorizo, Scrambled Eggs,
White Cheese, Hash Brown 9

Sides

SIDE BACON 3

SIDE OF SAUSAGE 3

SIDE OF HAM 3

2 EGGS YOUR WAY 4

TOAST OR ENGLISH MUFFIN 2

SIDE OF SEASONAL FRUIT 4

SIDE OF HASH BROWNS 3

Beverages

COFFEE 2

ORANGE JUICE 3.5

ASSORTED HOT TEA 3

ICED TEA 3

SODA

Pepsi, Diet Pepsi, Orange Crush, Dr Pepper, Mug
Rootbeer, Mountain Dew, Sierra Mist 3

LEMONADE 3

Strawberry add 1

21+

BLOOD ORANGE MIMOSA

Champagne, Blood Orange, Elderflower Liqueur 7

IRISH COFFEE

Irish Whiskey, Sugar, Coffee, Whipped Cream
8

BLOODY MARY

Vodka, Scratch made Spicy Mary Mix, More Vodka
9

HOT TOTTIE

Whiskey, Lemon, Cinnamon Stick 9

18% gratuity included for parties of 6 or more. \$2 charge for split plates.

Washington State Would Like Us to Inform You that Consuming Raw or Undercooked Meat, Poultry, Seafood or Eggs May Increase Your Risk Of Food Borne Illness

LUNCH

Salads

WEDGE

Iceberg Lettuce, Candied Walnuts, Bacon, Tomato, Bleu Cheese Crumbles, Choice of Ranch or Blue Cheese Dressing 12

CAESAR

Romaine, Parmesan chip, House-made Garlic Croutons, House Caesar Dressing, grilled lemon 9
Add Chicken 4 Add Steak 6

CAPRESE

Fresh Buffalo Mozzarella, Roasted tomato, Jubilee micro greens, Olive oil, Saba 11

HERON SEASONAL SALAD

Roasted beets, Goat cheese crema, Greens, White balsamic, Candied macadamia nuts 10

Apps

PRIME SKEWERS

Prime cuts of filet with bell pepper and onions, mixed greens with feta and tomato. tzatziki 15

COCONUT PRAWNS

Large prawns, house battered with fresh coconut, sweet basmati rice, sweet chili 16

CEVICHE

Rotating ceviche, fresh daily, served with house made chips 9

CALAMARI

Fresh calamari, buttermilk soaked and fried, garlic aioli 10

SOUP DU JOUR

Ask for a description of our daily soup

CRAB AND ARTICHOKE DIP

Fresh Dungeness crab, artichoke, mascarpone, parmesan, crostini 11



18% gratuity included for parties of 6 or more. \$2 charge for split plates

Handhelds

All handhelds are served with French Fries. Upgrade to Garlic Fries, Salad, or Soup for \$2.

BLUE HERON BURGER

Valley Raised grass fed Beef, White Cheddar, Smoked Bacon, Lettuce, Tomato, Red Onion, Garlic Aioli 15

PRIME RIB DIP

Slow Roasted Prime Rib, Caramelized Onions, Swiss Cheese, Creamy Horseradish, Toasted Baguette, Au Jus 16

HALIBUT & CHIPS

Breaded halibut, house slaw and fries, tartar, malt vinegar 15

CHICKEN CAESAR WRAP

Romaine Lettuce, Grilled Chicken, Caesar Dressing, Garden fresh tortilla 10
Sub Steak 2

Entrees

RIBEYE

12oz Ribeye, whipped potato, seasonal veg, herb butter, veal demi-glace 33

FILET

8 oz. Prime filet mignon, potato gratin, seasonal veg, herb butter, demi-glace 32

SALMON

8 oz. Wild King Salmon
Chefs daily preparation 26

FETTUCINE ALFREDO

Fettucine Pasta tossed in our house alfredo topped with parmesan 14
Chicken 4 Prawns 6

All of our beef & fish items are cooked to order. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

Please let us know if you have a food allergy or sensitivity

DINNER

Salads

WEDGE

Iceberg Lettuce, Candied Walnuts, Bacon, Tomato, Bleu Cheese Crumbles, Choice of Ranch or Blue Cheese Dressing 12

CAESAR

Romaine, Parmesan chip, House-made Garlic Croutons, House Caesar Dressing, grilled lemon 9
Add Chicken 4 Add Steak 6

CAPRESE

Fresh Buffalo Mozzarella, Roasted tomato, Jubilee micro greens, olive oil, saba 11

HERON SEASONAL SALAD

Roasted beets, Goat cheese crema, Valley greens, Candied macadamia nuts, White Balsamic 11

Apps

PRIME SKEWERS

Prime cuts of filet with bell pepper and onions, mixed greens with feta and tomato. tzatziki 15

COCONUT PRAWNS

Large prawns, house battered with fresh coconut, sweet basmati rice, sweet chili 16

CEVICHE

Rotating ceviche, fresh daily, served with house made chips 9

CALAMARI

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Entrees

RIBEYE

12oz Ribeye, whipped potato, seasonal veg, herb butter, veal demi-glace 33

FILET

8 oz. Prime filet mignon, potato gratin, seasonal veg, herb butter, demi-glace 32

BLUE HERON BURGER

Valley Raised grass fed Beef, brioche roll, tomato, lettuce, onion, white cheddar, bacon. Served with fries 15

PRIME RIB (FRIDAY AND SATURDAY)

12 oz. Slow Roasted Prime Rib, Seasonal Vegetables, whipped potatoes, herb butter 32

PORK SHANK

Braised Kurobuta pork shank, Jubilee farms greens, creamy polenta, pork jus, crispy garlic 28

SHORT RIB

Braised Prime short rib, yukon mash, roasted carrots, demi-glace 25

DUCK LEG

Confit Duck Leg, House Cassoulet, Fried Tuscan Kale 26

FETTUCINE ALFREDO

Fettucine Pasta tossed in our house alfredo topped with parmesan 16
Chicken 4 Prawns 6

Fresh Fish

SALMON

8 oz. Wild King Salmon
Chefs daily preparation 24

FISH AND CHIPS

Breaded halibut, house slaw and fries, tartar, malt vinegar 15

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