



# DRINK MENU

Fisherman Jack's reserves the right to change menu selections, and/or the prices that accompany those items, as they appear on the menus at the restaurant.

A 20% gratuity will be added to all parties of 6 or more guests.

Maximum of 2 separate checks for parties of 6 or more guests

Substitutions are limited and priced accordingly.

Only one promotion/special/discount/  
kickback used at a time, per table or check.

## COCKTAILS

### THE EMPEROR'S DRAUGHT

Botanist gin, sweet vermouth, and lemon blend harmoniously to craft a crisp, clarified cocktail boasting delightful hints of ginger and cardamom

**13**

### WEYERHAEUSER OLD FASHIONED

our benchmark, blends the elegance of Macallan 12yr and Wyoming Small Batch 5yr bourbon, demerara and charred orange zest served over a clear ice stone

**SMOKE YOUR COCKTAIL +\$2**

**16**

### DUSK ON THE SOUND

a delightful blend of mezcal, orgeat, lime, and orange agave, topped with a creamy ube foam. This lightly sweet, citrusy drink is blanced with a hint of smoke from the mezcal and the savory ube foam. Enjoy the subtle notes of ube baking spices, pistachio, and vanilla.

**14**

### OASIS

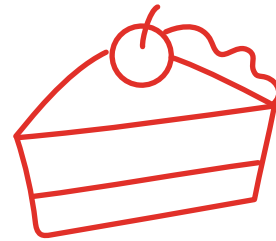
light rum, pure coconut water, fresh lime juice, and rich simple syrup combine for a delightful blend of tropical flavors

**13**

### JETTY ISLAND

pineapple-infused Appleton, ginger liqueur, pineapple juice, ancho chili liqueur, and a port float with a touch of limoncello. Fruity on the tongue with a spicy finish, balanced by the port's dryness. Tiki-esque and refreshing.

**14**



## SWEET & DESSERTS \$

### 55 CHOCOLATE DUMPLING

**11**

warm milk chocolate filled dumplings

### 56 SWEET EGG BAO

**10**

bao filled with a sweet custard

### 57 WALNUT BAO

**10**

sugared walnuts inside sweet bao dough

### 58 NEW YORK STYLE CHEESECAKE

**12**

Classic, creamy cheesecake with a graham cracker crust, topped with berry compote

### 59 ICE CREAM

**6**

scoop of premium, creamy ice cream

**ASK YOUR SERVER FOR SEASONAL OPTIONS**

### 60 ICE CREAM FLIGHT

**12**

tasting scoop of three of our ice cream selections

## NIGHTCAPS

### DARKEN THE SHIP COLD BREW MARTINI

**13**

The Muse Whiskey & Coffee's signature cold brew shaken with vodka, cream liqueur, and topped with a chai foam

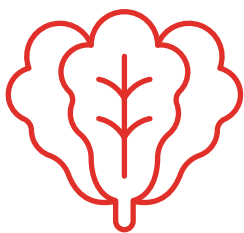
### COCOA KISS

**13**

a creamy blend of vodka, amaretto, and chocolate liqueur with buffalo cream and demerara simple syrup. Finished with a light chocolate foam, this cocktail is a nutty, chocolatey treat.

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\*Vegetarian dishes may contain egg. Please inform your server of any dietary restrictions or allergies.



## VEGGIE

\$

### 40 GARLIC CUCUMBER SALAD (VEGAN)

9

sliced cucumbers marinated in a chilli, vinegar sauce

### 41 SEAWEED SALAD (VEGAN)

9

wakame seaweed topped with salt & pepper

### 42 SAUTEED GREEN BEANS (VEGAN)

12

green beans lightly fried and then sauteed with our garlic five spice mix

### 43 BABY BOK CHOY (VEGAN)

10

baby bok choy steamed and then tossed in white garlic sauce

### 44 BROCCOLI GARLIC SAUCE (VEGAN)

10

broccoli sauteed in white garlic sauce



## RICE & NOODLES

\$

### 45-48 FRIED RICE

your choice of protein, peas, carrots, egg tossed with seasoned rice

**SEAFOOD (CRAB, SCALLOP, SHRIMP) 26 /**

**JACK'S WAY- ADD TOBIKO \$5**

**BEEF 17 / CHICKEN 16 / VEGGIE 15**

### 49-52 CHOW MEIN

your choice of protein, carrots, onion, cabbage, and noodles tossed in a light savory sauce

**SEAFOOD (LOBSTER, SCALLOP, SHRIMP) 26 /**

**BEEF 17 / CHICKEN 16 / VEGGIE 15**

### 53 NEPTUNE NOODLES

27

dungeness crab, tobiko, onions, and noodles tossed in a soy garlic sauce

### 54 STEAMED RICE (V/GF)

2

## COCKTAILS

### SIRENS CALL

beautiful combination of pineapple, orgeat, tequila, and hibiscus served up with dried hibiscus and pineapple scales

13

### PAPER CRANE

a harmonious blend of Buffalo Trace Bourbon, Aperol, Amaro, Sage Ginger and fresh lemon with lightly sweet, citrusy notes and a well-rounded finish

15

### SUMMER GROVE

gin, fresh lime juice, peach simple syrup, and fresh basil. This cocktail features sweet, light flavors of peach and citrus with delicate notes of basil on the nose

15

### LAVENDER BREEZE

a sweet and refreshing coconut-infused egg white sour with notes of lavender  
\*contains egg

13

### DARKEN THE SHIP

#### COLD BREW MARTINI

The Muse Whiskey & Coffee's signature cold brew shaken with vodka, cream liqueur, and topped with a chai foam

13

### MIRAGE

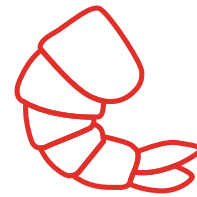
lightly sweet and floral with a hint of citrus, this tequila cocktail features fresh lime juice, pea flower simple syrup and creme de violette, then finished with lime sea salt

13

# WINE

## BOTTLE ONLY

FAMILLE GUEGUEN BOURGOGNE CHARDONNAY (FR)	43
ROMBAUER CHARDONNAY (CA)	105
KANPAI PINOT NOIR (CA)	60
HAMILTON RUSSEL VINEYARDS PINOT NOIR (ZA)	160
JANASSE CHATEAUNEUF DU PAPE GRENACHE (FR)	155
TRANCHE CABERNET FRANC (WA)	63
FAMILLE PERRIN CHATEAUNEUF DU PAPE (FR)	110
EMMOLO MERLOT (CA)	70
LEONETTI MERLOT (WA)	210
ALEXANDER VALLEY CYRUS RED BLEND (CA)	110
BONTERRA THE BUTLER RED BLEND (WA)	105
DELILLE D2 RED BLEND (WA)	95
LEONETTI RESERVE RED BLEND (WA)	300
CAYMUS NAPA CABERNET SAUVIGNON (CA)	175
SOUL OF A LION CABERNET SAUVIGNON (CA)	250
DOUBLEBACK CABERNET SAUVIGNON (WA)	220
DUCKHORN CABERNET SAUVIGNON (CA)	140
KANPAI CABERNET SAUVIGNON (CA)	67
LEONETTI CABERNET SAUVIGNON (WA)	250
MARK RYAN LONG HUAL	165
QUILCEDA CREEK CABERNET SAUVIGNON (WA)	350
EMMOLO SPARKLING WHITE (CA)	85



## SAUTEED

### 27 SZECHUAN SEABASS 19

seabass and vegetables sautéed in a spicy szechuan sauce

### 28 JACK'S MISO BLACK COD 26

black cod seared with a sweet, teriyaki miso marinade and served on a bed of baby bok choy

### 29/30/31 KUNG PO (SPICY)

your choice of protein, diced vegetables and peanuts in a balanced spicy kung po sauce \*contains peanuts

**SHRIMP 21 / CHICKEN 19 / TOFU (V) 19**

### 32/33/34 BROCCOLI STIRFRY

your choice of protein, broccoli and assorted vegetables sautéed in house garlic sauce

**SHRIMP 21 / BEEF 20 / CHICKEN 19**

### 35 CASHEW CHICKEN 20

diced vegetables, cashews and chicken, sautéed in a brown garlic sauce \*contains cashews

### 36 MONGOLIAN BEEF (SPICY) 21

sliced flank steak, green and white onions sautéed in a sweet and spicy sauce, served on a bed of white glass noodles

### 37/38 GENERAL NG'S (SPICY)

your choice of protein, fried and topped with our sweet and spicy sauce

**CHICKEN 19 / TOFU (V) 19**

### 39 SWEET & SOUR CHICKEN 19

breaded and fried white meat chicken smothered in our sweet & sour sauce

## SMALL PLATES

<b>17 EDAMAME (VEGAN/GF)</b>	<b>8</b>
steamed and salted whole edamame	
<b>18 WALNUT SHRIMP WRAP (GF)</b>	<b>13</b>
honey walnut tempura shrimp placed in lettuce cups and topped with glazed walnuts	
<b>19 CHICKEN LETTUCE WRAP</b>	<b>13</b>
chicken, celery, carrots seasoned with soy, garlic and ginger and served with lettuce cups and plum sauce	
<b>20 TOFU LETTUCE WRAP (VEGAN)</b>	<b>13</b>
tofu, celery, carrots seasoned with soy, garlic and ginger and served with lettuce cups and plum sauce	
<b>21 COCONUT CURRY MUSSELS</b>	<b>17</b>
mussels, celery and onions cooked with a yellow coconut curry sauce	
<b>22 SEABASS ROLL</b>	<b>12</b>
seabass rolled with cilantro and onion in a egg roll wrapper	
<b>23 DUNGENESS CRAB RANGOON</b>	<b>13</b>
fried wonton wrapped dungeness crab meat and cream cheese	
<b>24 TUNA TOWER</b>	<b>20</b>
layered tower of white rice, seasoned ahi tuna, avocado, seaweed and topped with a wasabi-sriracha aioli	
<b>25 AHI TUNA AND CRISPS</b>	<b>21</b>
ahi tuna in a savory shoyu sauce and served with seaweed salad and crisp	
<b>26 RAINIER CLAMS</b>	<b>19</b>
clams and lap cheong (Chinese sausage) seasoned with Rainier beer, garlic and onion	

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## WINE

### GLASS POUR

### GLASS/BTL

AVELEDA FONTE VINHO VERDE (PE)	<b>11/39</b>
AMAYLA SALTA WHITE BLEND (ARG)	<b>10/35</b>
CORVIDAE RIESLING (CA)	<b>10/35</b>
TRANCHE PAPE BLANC (WA)	<b>13/46</b>
KETTMEIR PINOT GRIGIO (IT)	<b>13/46</b>
THE BROKEN FISHPLATE SAUVIGNON BLANC (AU)	<b>16/56</b>
SPARKMAN PEARL SAUVIGNON BLANC (WA)	<b>12/48</b>
DRUMHELLER CHARDONNAY (WA)	<b>8/28</b>
DUCKHORN CHARDONNAY (CA)	<b>18/66</b>
MARK RYAN MR. PINK (WA)	<b>11/39</b>
ZARDETTO SPARKLING ROSE (IT)	<b>12/44</b>
LOUIS JADOT BEAUJOLAIS PINOT NOIR (FR)	<b>14/49</b>
MAISON L'ENVOYE CRU FLEURIE GAMAY NOIR (FR)	<b>14/41</b>
BENZIGER MERLOT (WA)	<b>10/35</b>
RED SCHOONER VOYAGE 10 MALBEC (ARG)	<b>20/70</b>
QUARRY BUTTE ALEXANDRIA NICOLE BLEND (WA)	<b>16/56</b>
FAMILLE PERRIN VILLAGES RED BLEND (FR)	<b>11/39</b>
MARK RYAN "THE CHIEF" CABERNET SAUV (WA)	<b>16/56</b>
TOURON VICTORIA SHIRAZ (AU)	<b>11/39</b>

## SAKE

SOTO JUNMAI DAIGINJO	<b>35</b>
JOTO THE ONE 72 CLOCKS DAIGINJO	<b>25</b>
IZUMO FUJI "SHIMANE LOCAL" JUNMAI GINJO	<b>90</b>
TOZAI WELL OF WISDOM GINJO	<b>18/45</b>
TOZAI SNOW MAIDEN JUNMAI NIGORI	<b>13</b>
JOTO YUZU NIGORI	<b>25/63</b>

## BOTTLED BEER

ROTATING SEASONAL CIDERS	<b>\$</b>
TSINGTAO	<b>6</b>
RAINIER	<b>6</b>
ATHLETIC BREWING COMPANY NA UPSIDE DAWN	<b>7</b>
GHOST FISH GLUTEN FREE BELGIAN WIT	<b>8</b>
OBEC DARK LAGER	<b>8</b>

**ASK YOUR SERVER  
FOR OUR ROTATING  
DRAFT BEER SELECTION**

# LIQUOR

## WHISKEY

### BOURBON

- ANGEL'S ENVY
- BASIL HAYDEN'S
- BLANTON'S
- BOOKER'S
- BUFFALO TRACE
- COLONEL E.H. TAYLOR SMALL BATCH
- COLONEL E.H. TAYLOR CASK STRENGTH
- COLONEL E.H. TAYLOR SINGLE BARREL
- COLONEL E.H. TAYLOR SOUR MASH
- EAGLE RARE
- GEORGE T STAGG
- HARDIN'S CREEK
- HEAVEN'S DOOR
- JEFFERSON'S OCEAN
- JEFFERSON'S VERY SMALL BATCH
- JIM BEAM
- KNOB CREEK
- KNOB CREEK 12 YR
- LIL RIP VAN WINKLE
- MAKERS MARK
- MAKERS MARK WOOD FINISHING SERIES
- OLD FORRESTER 86 PROOF
- OLD FORESTER 1920
- PAPPY VAN WINKLE
- RUSSEL'S 13 YR BARREL PROOF
- STAGG JR
- WELLER ANTIQUE 107
- WELLER CYPB
- WELLER FULL PROOF
- WELLER SINGLE BARREL
- WELLER SPECIAL RESERVE
- WOODFORD
- WYOMING SMALL BATCH

### CANADIAN

- CROWN ROYAL
- CROWN ROYAL 18 YR

### IRISH

- JAMESON
- RED BREAST 12 YR
- RED BREAST 15 YR
- RED BREAST CASK STRENGTH

### FLIGHTS

- LOCAL
- HIGHLAND PARK
- RED BREAST
- WELLER
- E.H. TAYLOR

### JAPANESE

- HAKUSHU 100TH ANNIVERSARY 12 YR
- HAKUSHU 100TH ANNIVERSARY 18 YR
- HIBIKI HAMONY
- HIBIKI HAMONY BLOSSOM
- SUNTORY TOKI
- YAMAZAKI 12 YR
- YAMAZAKI 18 YR
- YAMAZAKI 100TH ANNIVERSARY 18 YR

### RYE

- ALBERTA PREMIUM RYE
- ANGEL'S ENVY
- HIGHWEST MIDWINTER NIGHTS DRAM
- KNOB CREEK RYE
- SAGAMORE RYE
- SAZERAC RYE
- WHISTLE PIG RYE 12 YR
- WOODFORD RYE

### SCOTCH

- BALVENIE 14 YR RUM CASK
- BLADNACH 30 YR
- GLENMORANGIE 10 YR
- HIGHLAND PARK 12 YR
- HIGHLAND PARK 15 YR
- HIGHLAND PARK 18 YR
- LAPHROAIG 10 YR
- LISMORE SPEYSIDE
- JOHNNIE WALKER BLUE
- MONKEY SHOULDER

### MACALLAN COLLECTION

- MACALLAN 12 YR DOUBLE CASK
- MACALLAN 12 YR SHERRY CASK
- MACALLAN 15 YR DOUBLE OAK
- MACALLAN "HARMONY COLLECTION"
- MACALLAN 18 YR DOUBLE OAK
- MACALLAN 18 YR SHERRY OAK
- MACALLAN QUEST
- MACALLAN "RARE CASK"
- MACALLAN 25 YR DOUBLE OAK
- MACALLAN 30 YR DOUBLE OAK

### COGNAC

- COURVOISIER
- HENNESSY
- REMY MARTIN 1738
- ST. REMY VSOP

### MISCELLANEOUS

- JACK DANIEL'S
- WESTLAND AMERICAN SINGLE MALT

**ASK YOUR SERVERS ABOUT OUR PREMIUM SELECTIONS**



## SOUPS

### 13 HOT & SOUR SOUP (VEGETARIAN/SPICY)

tofu, egg, mushrooms and bamboo shoots in a savory, spicy, and tangy base

**CUP 5**

### 14 DUNGENESS CRAB HOT & SOUR SOUP (SPICY)

tofu, egg, mushrooms and bamboo shoots in a savory, spicy, and tangy base

**CUP 12**

### 15 EGG FLOWER SOUP (VEGETARIAN)

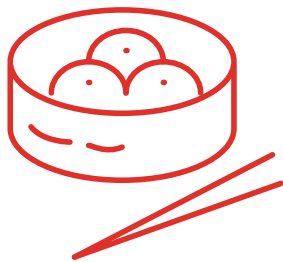
egg ribbons whisked into seasoned vegetable broth

**CUP 5**

### 16 PORK WONTON SOUP

house-made wontons, carrots, bok choy and other vegetables in seasoned broth

**BOWL 12**



## DIM SUM

### 1 POTSTICKER 13

pan fried dumplings filled with seasoned ground pork, celery and carrots

### 2 IMPOSSIBLE DUMPLING (VEGAN) 12

plant based meat, celery and carrots and steamed

### 3 LOBSTER DUMPLING 16

lobster and shrimp dumplings seasoned with house blend spices

### 4 SHRIMP & PORK SIU MAI 12

pork and shrimp mixed with ginger, scallions and rice wine, then topped with fish roe

### 5 SPICY WON TON (SPICY) 12

pork wontons covered in spicy chili sauce

**add noodles \$4**

### 6 VEGAN SPICY WON TON (VEGAN/SP) 12

plant based meat wontons covered in spicy chili sauce

**add noodles \$4**

### 7 PORK XIAO LONG BAO 13

ground pork, fresh ginger & scallions in a savory broth wrapped in a soft dumpling wrapper

### 8 SEAFOOD SIU MAI 16

shrimp, dungeness crab, lobster, scallops and ground pork, fresh ginger & scallions wrapped in a dumpling wrapper and topped with roe

### 9 PAN FRIED PORK BAO 11

bao dough filled with savory pork and pan fried

### 10 BBQ PORK BAO 10

chinese bbq pork filled inside bao dough and steamed

### 11 VEGETABLE DUMPLING (VEGAN) 11

corn, cabbage, carrot, mushroom and house spices wrapped in a soft wonton wrapper and steamed

### 12 SAMPLER BASKET 16

this basket includes one of each of the following: Pork Xiao Long Bao, Shrimp & Pork Siu Mai, Seafood Siu Mai, Vegetable Dumpling and BBQ Pork Bao

## LIQUOR

### VODKA

GREY GOOSE  
HAKU VODKA  
KETEL ONE  
NORTH 44 HUCKLEBERRY  
TITOS  
WHEATLEY

### LIQUEUR

ACUVA CEDRO  
AMARO NONINO  
APEROL  
CAMPARI  
CHAMBORD  
COPA DE ORO  
CREME DE VIOLETTE  
CYNAR  
DISARONNO  
DOMAINE BENEDICTINE  
DOMAINE CANTON  
DRAMBUI  
FERNET-BRANCA  
FRANGELICO  
GRAND MARNIER  
LILLET BLANCO  
LUXARDO  
MOZART  
MR. BLACK COFFEE  
ORGEAT  
PIMM'S  
ST. GERMAINE ELDERFLOWER

### TEQUILA

ARETTE  
AVION 44  
AVION BLANCO  
AVION REPOSADO  
CLASE AZUL  
CORAMINO  
DON JULIO 1942  
EL TESORO  
HERRADURA SUPREMA  
HUSSONGS REPOSADO  
HUSSONGS SILVER  
ESPECIAL  
NUESTRO DOBEL ANEJO  
PATRON

### RUM

ANGOSTURA 7 YR  
APPLETON  
CAPTAIN MORGAN  
CRUZAN LIGHT RUM  
CRUZAN BLACK STRAP  
EL DORADO 5 YEARS  
HAVANA CLUB ANEJO  
MOUNT GAY  
MYER'S DARK RUM  
SAILOR JERRY

### GIN

BIG GIN  
BOMBAY SAPPHIRE  
BOTANIST  
EMPRESS  
HENDRICKS  
MILES  
MONKEY 47  
PLYMOUTH  
ROKU  
TANQUERAY  
TINKERMANS SUPREME  
CITRUS

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## NA BEVERAGES

BOTTOMLESS - COCA COLA, DIET COKE,  
COKE ZERO, SPRITE, BARQS ROOT BEER,  
DR. PEPPER, TONIC UNSWEETENED ICED TEA,  
GINGER ALE, LEMONADE

**3**

APPLE, ORANGE, CRANBERRY, GRAPEFRUIT,  
PINEAPPLE, CHOCOLATE MILK, MILK  
(no refills)

**4**

BARTENDER'S SPECIAL MOCKTAIL  
(no refills)

**6**

STRAWBERRY LEMONADE,  
ROY ROGERS, SHIRLEY TEMPLE  
(limit one refill)

**4**

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## FOOD MENU

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