



# WAC CLASSICS



Contemporary cuisine and an award-winning wine list.  
Executive Chef Eric Floyd creates large and small plates perfectly suited for any occasion.

If you have dietary restrictions please let your server or bartender know before ordering.

## SOUPS AND SALADS

### DUNGENESS CRAB BISQUE 8 / 9

WAC Signature

### FRENCH ONION SOUP 8 / 9

Four cheese, Macrina Bakery croutons

### SOUP OF THE DAY 7 / 8

### CLAM CHOWDER (FRIDAY ONLY) 8 / 9

### CAESAR SALAD 10 / 13

Romaine hearts, croutons, Parmesan, anchovies, lemon Caesar dressing

### SEASONAL HOUSE SALAD (GF,V) 13

Wild greens, cherry tomatoes, black mustard seed vinaigrette, goat cheese, smoked almonds, strawberries

### WAC SOUTHWESTERN

### COBB SALAD (GF) 11.5 / 17

Romaine, frisée, mint, cilantro, achote chicken, hard-boiled egg, avocado, bacon, tomato, corn, cotija cheese, roasted poblano vinaigrette

### \*WAC GRILLED

### SALMON SALAD (GF) 14 / 19

Kale, red quinoa, pickled blueberries, strawberries, avocado, toasted brown rice, honey chia seed vinaigrette

### WAC THAI CRUNCH

### CHICKEN SALAD 12.5 / 17.5

Crispy Thai chicken, romaine, Napa and red cabbage, cilantro, basil, toasted nuts, scallions, sweet-chili vinaigrette

### WAC CHOP CHOP SALAD (GF) 11 / 16.5

Roasted chicken, Roma tomatoes, chickpeas, salami, Gorgonzola, mixed greens, kalamata olives

### NEW \*VIETNAMESE FLAT IRON STEAK SALAD 13.5 / 17.5

Napa cabbage, red cabbage, bean sprouts, cilantro, crushed peanuts, peppers, rainbow jullienne carrots, cucumbers, basil, lime ginger vinaigrette

### NEW \*WILD AHI TUNA POKE BOWL 19

Marinated rare ahi, brown sushi rice, goma wakame, purple cabbage, bean and daikon sprouts, radish, macadamia nuts, avocado, cilantro, won ton crisps

## SANDWICHES AND ENTRÉES

*Gluten-free bread is available upon request.*

### NEW MARKET HOUSE

### PASTRAMI SANDWICH 12 / 16

Macrina Bakery marbled rye, swiss, provolone, shredded lettuce, tomatoes, red onions, stoneground honey mustard, black mustard vinaigrette

### WAC CLUB 15

Boar's Head turkey, Boar's Head rosemary ham, Swiss cheese, sliced prime rib, pepper-bacon, tomato, mayo

### \*WAC JUICY AMERICAN CLASSIC 17

Painted Hills grass-fed organic beef, American cheese, iceberg lettuce, vine tomato, grilled onions, pickles, house sauce, Macrina sourdough bun

### CUBAN SANDWICH 11.5 / 17

House-roasted pulled pork, Boar's Head rosemary ham, Swiss cheese, caramelized onions, jalapeños, mango mustard, chili mayo

### Enhance your salad or entrée 4

Pacific white shrimp 6, grilled achote chicken breast 4, Dungeness crab 4, \*flat iron steak 4, \*wild salmon fillet 6

## WAC SIGNATURE PLATES

### NEW \*STREET TACOS OF THE WEEK 15

A weekly selection of street tacos - 3 tacos served with rice and black beans - please ask your server for the current style.

### \*LOCAL TRUE COD & CHIPS 14.5 / 17.5

Beer-battered, crispy-fried, served golden brown, pesto aioli, choice of side

## COMBOS

### HALF SANDWICH & SOUP 16

- Half pastrami, WAC club, or Cuban sandwich
- Your choice of soup

### EXPRESS SOUP & SALAD 14

- Caesar or house salad
- Your choice of soup
- Substitute: WAC Chop Chop Salad 3

### HALF SANDWICH & SALAD 15

- Half pastrami, WAC club, or Cuban sandwich
- Caesar or house salad
- Substitute: WAC Chop Chop Salad 3

\$4 charge for all split plates

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

*(GF) This symbol denotes gluten-free items.*

*(V) This symbol denotes vegetarian items.*



# LUNCH

## BEVERAGES

### ICED TEA 3.5

ARNOLD PALMER 3.75

STRAWBERRY LEMONADE 3.75

SAN PELLEGRINO 3 / 5

SAN PELLEGRINO  
FLAVORED WATER 2.75  
Ask server for selection

ACQUA PANNA 5 / 7

SODA 3.50  
Coke, Diet Coke, Sprite,  
Root Beer, Ginger Ale

STARBUCKS® COFFEE  
REGULAR OR DECAF 3.5

ESPRESSO OR AMERICANO 3.5

CAPPUCCINO OR LATTE 4

CAFÉ OR FLAVORED LATTE 5

WHOLE MILK, 2% OR SKIM 3

HOT TEA 4  
English breakfast, Chamomile blush,  
hibiscus spice, jasmine citrus,  
harmonic mint, radiant green,  
ginger peach, classic chai

### DRAFT BEERS

(Ask your server for today's selection)

Seasonal Beer 8.25

Rotating Stout or Porter 8

Rotating Lager 7.50

Rotating IPA 7.50

Rotating Amber 7.50

Manny's Pale Ale 7.50

Stella Artois 7.50

Bud Light 6.50

## MOCKTAILS

CUCUMBER COOLER 7  
Muddled cucumber, rosemary,  
fresh lime juice, simple syrup, soda

BERRY BLISS 7  
Muddled seasonal berries,  
simple syrup, soda

MOCKSCOW MULE 7  
Rachel's Ginger beer, fresh lime juice,  
simple syrup, soda  
(served in a traditional copper mug)

CITRUS BLAST 7  
Fresh squeezed orange juice, lemon juice,  
lime juice, grapefruit juice, tonic

NO-JITO 7  
Muddled mint, lime, simple syrup, soda

## WINES BY THE GLASS

### RED WINES 6OZ

SOMMELIER'S CHOICE  
Knudsen Vineyards, Pinot Noir, Dundee Hills, OR 2016 17

MALBEC  
Milbrandt, "The Estates", Wahluke Slope, WA 11

CABERNET SAUVIGNON  
WAC-Label Kiona Vineyards, WA 10  
Substance, Walla Walla, WA 16

GRENACHE  
**NEW** Shatter Cotes Catalanes, Grenache, France 13

SYRAH  
L'Ecole, No. 41, Columbia Valley, WA 10

MERLOT  
WAC-Label Gamache Vintners, Columbia Valley, WA 10

WASHINGTON RED BLEND  
Milbrandt Vineyards, "Brother's Blend", Columbia Valley, WA 14  
WAC-Label, William Grassie, Le Cadeau, Columbia Valley, WA 10

SUPER TUSCAN-CHIANTI  
Brian Carter Cellars, "Tutorosso", Yakima Valley, WA 13  
**NEW** Lamole di Laude "Blue" Label Chianti Classico, Italy 12

PINOT NOIR  
WAC-label by Apolloni "L Cuvée," Willamette Valley, OR 10

ROSÉ  
King Estate, Rose of Pinot Noir, Willamette Valley, OR 14

SANGIOVESE  
**NEW** Walla Walla Vintners, Sangiovese, Columbia Valley, WA 12

### WHITE WINES 6OZ

SOMMELIER'S CHOICE  
L'Ecole, Chenin Blanc, Columbia Valley, WA 12

SPARKLING WINES  
Jean Charles Boisset, No. 69, Cremant De Bourgogne, Burgundy,  
France 9  
Contratto, Metodo Classico, Pas Dose 12  
Treveri Cellars, Blanc de Blanc, Columbia Valley, WA 11  
**NEW** Santa Margherita Veneto Rose 14

WHITE BLEND  
Mayer-Fonne "Edzelwicker" Alsace, France 11  
Brian Carter, "Oriana", Yakima Valley, WA 13

RIESLING  
**NEW** Gilbert Cellars, Columbia Valley, WA 12

ALBARINO  
Idilico, Yakima Valley, WA 12

SAUVIGNON BLANC  
Lobo Hills, Yakima Valley, WA 13  
**NEW** Babich Family, Marlborough, NZ 12  
Charles Krug, Napa Valley, CA 12

CHARDONNAY  
J. Lohr, Monterey, CA 13  
**NEW** Louis Jadot, Chardonnay, Bourgogne, France 11  
WAC-label by Mercer Estate, Columbia Valley, WA 10  
L'Ecole Chardonnay, Walla Walla, WA 12

PINOT GRIS  
WAC-label by Solena, Willamette Valley, OR 10  
King Estate, Willamette Valley, OR 12