

STARTERS

STICKY PORK RIBS

Tamarind-Hoisin Chili Sauce
Topped with Cilantro & Fresno Chiles ~ 15

CRISPY COCONUT SHRIMP

Served with Sweet Chili dipping sauce ~ 18

CRISPY PANANG BRUSSELS SPROUTS

Crispy Fried Brussels Sprouts Tossed in a Panang Curry Sauce ~ Topped with Crispy Shallots ~ 14

CHEDDAR CHOWDER FRIES

Crispy Golden Fries Topped with Jimmy's Clam Chowder
~ Tillamook Cheddar ~ Franks Red Hot & Scallions ~ 18

JIMMY'S FRIES

Garlic ~ Sage ~ Rosemary ~ Crispy Potatoes ~ Parmesan
Tartar & Ketchup ~ 13 **VEG, GF**

CHICKEN WINGS

Sweet & Spicy Korean Sauce -or- Creamy Buffalo ~ 10 pieces ~ 24

SOUP & SALAD

PACIFIC CLAM CHOWDER

Northwest Clams ~ Applewood Smoked Bacon ~ Potatoes
Celery ~ Onion ~ Cup ~ 11 ~ Bowl ~ 14

HOMESTYLE CHICKEN NOODLE

House Made Chicken Stock ~ Shredded Chicken Breast ~ Carrots
Celery ~ Onion ~ Egg Noodles

GF UPON REQUEST

Cup ~ 10 Bowl ~ 13

WEDGE SALAD

Baby Iceberg ~ Candied Bacon ~ Cherry Tomatoes ~ Radish ~ Chives
House Made Blue Cheese Dressing ~ 16 **VEG, GF**

KALE CAESAR

Kale ~ Jimmy's House Made Caesar Dressing ~ Parmesan Crisp
~ Garlic Toasted Panko ~ 17

Grilled King Salmon +19 ~ Grilled Chicken Breast +9 ~ Grilled Sirloin of Beef +18

BRUNCH

ANYTIME

JIMMY'S BREAKFAST*

Two Eggs ~ Choice of Bacon or Chicken Sausage
Served with Breakfast Potatoes & Toast ~ 18

BRIOCHE FRENCH TOAST

Three Thick Slices of Brioche Soaked in Sweet Nutmeg Egg Custard ~
Grilled ~ Side of Cinnamon Butter ~ Syrup ~ 17 **VEG**
Add Two Slices of Bacon +5 ~ Four Slices +8

BREAKFAST BOWL

Two Eggs Any Style on Top of a Bowl of Chipotle Aioli ~ Dressed Arugula
~ Breakfast Potatoes ~ Pickled Purple Cabbage ~ Pico De Gallo ~ Smashed
Avocado ~ Tortilla Strips & Lime ~ 16 **VEG**

SERVED BEFORE 11:30AM

THREE MEAT OMELET*

Smoked Bacon & Ham ~ Chicken Apple Sausage ~ Cheddar
Served with Breakfast Potatoes and Toast ~ 21

JIMMY'S BREAKFAST WRAP*

Flour Tortilla Stuffed with Pork Chorizo ~ Scrambled Eggs ~ Cheese
Potatoes ~ Served with Sour Cream & House Made Pico De Gallo
Side of Fruit ~ 19

KIMCHI ONION KALE FRITTATA

Open Faced Omelet Filled with Sautéed Kale ~ Onion & Kimchi ~ Topped
with Micro Cilantro & Lime. ~ 18 **VEG**

BISCUITS & GRAVY*

Fluffy Buttermilk Biscuits ~ Spicy Chorizo Gravy ~ Two Eggs any Style ~ 20

GARDEN OMELET*

Sautéed Baby Kale ~ Rosemary Mushrooms ~ Cheddar
Served with Breakfast Potatoes and Toast ~ 20 **VEG**

BURGERS & SANDWICHES

SERVED WITH YOUR CHOICE OF ~FRIES ~ FRUIT ~ TOTS ~ SALAD
SUB JIMMY'S FRIES + 4

SMASH BURGER*

Double 4 oz *Royal Ranch* Patties ~ Goopy American Cheese
Shredded Lettuce ~ Burger Sauce ~ 21

KIMCHI BACON EGG BURGER*

Double 4oz *Royal Ranch* patties ~ Bacon ~ Fried Egg ~ Kimchi
~ Cheddar Cheese ~ Garlic Aioli ~ Arugula ~ 22
~ Sub ONE *Impossible* patty at same price ~

SPICY GRILLED CHICKEN SANDWICH

Chipotle Marinated Grilled Chicken Breast ~ Smashed Avocado ~ Pickled
Purple Cabbage & Chipotle Aioli on a Brioche Bun ~ 20

JIMMY'S REUBEN

House Braised Corned Beef ~ Sauerkraut ~ Swiss Cheese
House Made 1000 Island ~ Grilled Rye ~ 21

RIBEYE SANDWICH*

Hand Carved Ribeye ~ Caramelized Red Onion ~ Swiss
~ Creamy Horseradish ~ Rosemary Au Jus ~ 23

TRIPLE GRILLED CHEESE

Swiss ~ Provolone ~ Parmesan ~ Garlic Herb Butter Grilled
Sourdough ~ 18 **VEG**

COUNTRY CLUB

Carved Turkey Breast ~ Candied Bacon ~ Lettuce ~ Tomato
Avocado Smash ~ Mayo ~ Toasted Sourdough ~ 20

HOUSE ENTREES

RIBEYE*

12-Ounce Grass-Fed *Royal Ranch* Beef ~ Sautéed Seasonal Vegetables
Served with our House Made Chimichurri ~ 44 **GF**

BARTENDER'S PAIRING - NINE HATS MERLOT

BUTTERNUT ALLA VODKA PASTA

Penne Pasta Tossed in a Creamy Sauce of Butternut Squash ~ Tomatoes
~ Garlic ~ Chili Flake and Vodka ~ Topped with Garlic Oil Toasted
Breadcrumbs ~ Mozzarella Pearls ~ Micro Basil ~ 19

BARTENDER'S PAIRING - MANNY'S PALE ALE

SOUTHERN HALF BIRD

Roasted half Cornish Game Hen ~ Honey Dijon Glaze ~ Side Salad
~ Garlic Parmesan ~ Roasted Seasonal Vegetables ~ 25
Make it a whole bird ~ 10

BARTENDER'S PAIRING - TIRRIDIS SPARKLING BRUT

GRILLED KING SALMON

Seasonal Roasted Veggies ~ Topped with Dill Dressing ~ 32 **GF**

BARTENDER'S PAIRING - WESTMOUNT PINOT NOIR

FISH & CHIPS

Alaskan True Cod with a Cornmeal Crust ~ Served with Potato Wedges
~ Coleslaw ~ House Made Tartar Sauce ~ 26

BARTENDER'S PAIRING - PFRIEM WEST COAST IPA

BAJA FISH TACOS

Mahi Mahi ~ Chipotle Aioli ~ Pickled Purple Cabbage
~ Cilantro ~ 22 **GF**

BARTENDER'S PAIRING - STOUP GERMAN PILSNER

VEG- vegetarian **GF**- gluten-free

*consuming raw or undercooked seafood, poultry, shellfish, eggs & meat can
increase your risk of foodborne illness.

20% gratuity may be added to groups of six or more

WINE

WHITE

RIESLING <i>Chateau Ste Michelle Columbia Valley</i>	13 48
PINOT GRIS <i>Lone Birch Yakima Valley</i>	13 52
CHARDONNAY <i>Stonecap Columbia Valley</i>	12 48

RED

PINOT NOIR <i>Westmount Willamette Valley</i>	13 48
MERLOT <i>Kestrel Falcon Series 2012 Yakima Valley</i>	74
SYRAH <i>Nine Hats Columbia Valley</i>	17 64
RED BLEND <i>Gilbert Cellars Left Bank Yakima Valley</i>	14 52
CABERNET <i>Stonecap Columbia Valley</i>	12 44

FUN STUFF

ROSÉ <i>Ryan Patrick Columbia Valley</i>	13 48
SPARKLING BRUT <i>Tirridis Columbia Valley</i>	13 48
SPARKLING ROSÉ <i>Segura Viudas Spain</i>	48
CHAMPAGNE BRUT <i>Nicolas Feuillatte France</i>	80
CHAMPAGNE BRUT <i>Veuve Clicquot France</i>	110

LIQUID DESSERT

PORT <i>Brian Carter Opulento Yakima Valley</i>	13
SHERRY <i>Manuel Aragón Los Cuatro Moscatel Spain</i>	10

SWEETS

SIGNATURE

CHOCOLATE CAKE

Chocolate Cake ~ Chocolate Ganache ~ Berry Sauce
Whipped Cream ~ 14

NEW YORK CHEESECAKE

Berries and Whipped Cream ~ 12

JIMMY'S CRÈME BRÛLÉE

Made from Scratch ~ Rich Egg Custard ~ Burnt Sugar Crust
Fresh Fruit ~ 11 **GF**

NOT AVAILABLE FOR TAKEOUT

ICE CREAM

***MANGO OR VANILLA ~ 10 GF**

SKILLET BROWNIE

Salted Cashew Caramel Triple Chocolate Brownie
~ Vanilla Ice Cream ~ 12

NOT AVAILABLE FOR ROOM SERVICE OR TAKEOUT



SUN 7AM - 9PM

MON-SAT 7AM - 10PM

HAPPY HOUR 7PM - 10PM MON-FRI

*DINE-IN / ONLY IN THE BAR

TAKE-OUT & ROOM SERVICE 7AM-9PM
5.00 DELIVERY + 20% GRATUITY
FOR IN-ROOM SERVICE DIAL 113

COCKTAILS

14

JIMMY'S COSMO

Vodka ~ Muddled Cranberries ~ Lime ~ White Cranberry Juice

ASTON MARTINI

Big Gin ~ Lemon ~ Dolin Blanc ~ Amaretto ~ Aromatic Bitters

CUCUMBER GIN MARTINI

Hendrick's ~ Cucumber ~ Mint ~ Lemon

BROADWAY MANHATTAN

Woodinville Whiskey Co. Bourbon ~ Dolin Rouge
Benedictine ~ Peychaud's Bitters

SONORAN CREAMSICLE

Tequila ~ Orange ~ Pineapple ~ Lime ~ Honey ~ Cream

SPARKLING RASPBERRY LEMONADE

Chambord ~ Vodka ~ Lemon ~ Prosecco

BEER

8

RAINIER BEER *Seattle 4.6% ABV 10 IBU*

PILSNER *Stoup | Seattle 5.2% ABV 37 IBU*

MANNY'S PALE *Georgetown | Seattle 5.4% ABV 38 IBU*

WEST COAST IPA *pFriem | Hood River 6.8% ABV 45 IBU*

TROPIC HAZE IPA *Silver City | Silverdale 5.4% ABV 38 IBU*

CRAFT CAN

9

SEMI-SWEET CIDER *Schilling | Auburn 6% ABV*

MOON BERRIES CIDER *Schilling | Auburn 5.2% ABV*

DIRTY FACE AMBER *Icicle | Leavenworth 5% ABV 21 IBU*

IRISH DEATH SMOOTH DARK *Iron Horse | Ellensburg 7.8% ABV*

7

MODELO *Mexico 4.4% ABV*

COORS LIGHT *Golden, Co. 4.2% ABV*

CLAUSTHALER N/A BEER *Germany*

6

BEDFORD'S ROOT BEER OR GINGER BEER

