

APPETIZERS

<i>Braised Mussels</i>	12.
Beer, bacon, herbs, butter, cream.	
<i>Hummus</i>	8.
Served with tomato, feta, and cucumber, mixed olives, toasted pita and olive oil.	
<i>Artichoke Crab Dip</i>	9.
With Spinach and served with Pita and Essential Focaccia.	
<i>Calamari</i>	9.
Grilled leeks, chorizo, roasted peppers, and lemon aioli.	
<i>Seared Albacore Tuna</i>	11.
Coriander & pepper crusted Ahi loin with cucumber salad and lemon piri piri sauce.	
<i>Smoked Salmon Chowder</i>	5./7.
<i>Soup du Jour</i>	5./7.

SALADS

<i>House Salad</i>	9.
Wild greens, Pt. Reyes Blue cheese, candied pecans and berry vinaigrette.	
<i>Caesar Salad</i>	9.
Romaine Crowns, reggiano and house croutons.	
<i>Steak Salad*</i>	14.
Angus flat iron with butter lettuce, Pt. Reyes blue cheese, frizzled onions, smoked grape tomatoes and roasted shallot vinaigrette.	
In addition to a salad...	
Smoked Salmon	7.
Grilled Salmon	8.
Grilled Chicken	3.
Calamari	3.

ENTREES

<i>Reuben</i>	12.
Pastrami, sauerkraut, 1000 island dressing and Swiss all on fresh rye bread. Served with house fries.	

<i>Collins Ahi Tuna Sandwich</i>	14.
Seared rare with field greens, pickled ginger and onions, seaweed salad & wasabi soy aioli on toasted sourdough bread and served with fries.	

<i>fish and Chips</i>	13.
Fresh ling cod with Chuckanut Pilsner batter, house fries and house slaw.	

<i>Pork Sausage Sandwich</i>	12.
Housemade pork, garlic, and thyme sausage served with whole grain mustard aioli, balsamic peppers and onions, on an Essential hoagie roll and with house fries.	

<i>Tower Steak Sandwich*</i>	14.
Angus Flat Iron steak with caramelized onions, Mama Lil' s, lettuce, tomatoes and Pt. Reyes blue cheese dressing on a panino roll. Served with house fries.	

<i>Herb & Gruyere Polenta Cakes</i>	12.
Served with foraged mushrooms, Oxbow Farms greens and leek cream.	

<i>Pan Roasted Chicken</i>	13.
Dijon jus, mashed yukon potatoes & braised greens.	

<i>Pulled duck sandwich</i>	15.
Beer braised duck, balsamic grilled onions, spinach, and spicy tomato chutney on grilled focaccia. Served with fries.	

<i>Grilled Coho Salmon</i>	14.
Roasted vegetable, goat cheese and farro salad, swiss chard, herb vinaigrette.	

<i>Crab Cake BLT</i>	14.
Dungeness crab cake served with pepper bacon, lettuce, tomato and malt Aioli on Fremont sourdough. Served with mixed greens.	

<i>Meatloaf sandwich</i>	13.
Pork, veal, and pancetta meatloaf, smoked cheddar, pepper bacon, lettuce, tomato, malt aioli. Served with fries.	

<i>Walnut Pesto Linguine</i>	13.
Walnut thyme pesto, foraged mushrooms, spinach, cream.	

<i>Collins Burger*</i>	10.
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Hand formed Oregon beef patty, Tillamook extra sharp cheddar, lettuce, tomato, red onion, and special sauce on an Essential Bakery bun. Served with house fries.

sub Vegan field roast	n/c	
add Pepper Bacon		2.
sub Onion Rings	2.	
sub Sweet Fries	1.	
sub chicken breast	2.	