

THE CALCUTTA GRILL

Starters

Semolina Crusted Calamari

Spicy Tomato Aioli, Lemon Wedge 10

Prawn Cocktail *gf*

Lemon Cocktail Sauce, Mary Rose Sauce,
Sweet Thai Dipping Sauce 12

Pub Wings *gf*

Choice of BBQ, Buffalo or Sweet Chili 10

Newcastle Signature Nacho Fries

Salsa, Cheddar, Black Olives, Ranch 9

Prosciutto & Burrata

Slow Roasted Tomato, Aged Balsamic 11

Spinach & Artichoke Dip

Spinach, Artichoke Bottoms, Parmesan, Crostini 12
Add Dungeness Crab 16

Chicken Quesadilla

Chipotle Chicken, Tillamook Cheddar, Fresh Salsa 8

Asian Braised Short Rib *gf*

Brussels Sprout Kimchi 12

Soups

Smoked Salmon Corn Chowder

Old Bay Crackers, Fresh Ginger, Lime, Chives
Cup 4 • Bowl 9

French Onion Soup

Gruyere, Parmesan, Crouton 9

Salads

Blackened Salmon or Grilled Chicken Caesar*

Romaine, Parmesan, Croutons, White Anchovy
Blackened Salmon* 20 • Grilled Chicken 13

Watercress and Chicory Salad *gf*

Crumbled Goat Cheese, Sweet Tangerine Dressing 7

Honey Roasted Pears *gf*

Lola Rose, Toasted Walnuts, Oregon Blue Cheese,
Orange and Sherry Vinaigrette 8

Happy Hour

The Pub & Wooly Toad
Every Day • 3 - 7

 Newcastle Signature Item
gf Gluten Free Item

Pub Favorites

The Calcutta Burger*

1/2 Pound of Ground Sirloin, Peppered Bacon,
Tillamook Cheddar & Smoked Gouda,
Olive Mayonnaise, Brioche Roll 13

Vegetarian Option: Garden Burger or
Portabella Mushroom 13

Pulled Pork Sandwich

Slow Roasted, Spicy BBQ, Cole slaw, Kaiser roll 12

Newcastle Mac & Cheese

Smoked Tillamook Cheddar, Broccolini,
Herbed Breadcrumbs 13

Add Crispy Buffalo Chicken 16 • Add Dungeness Crab 18

Mussels in White Wine *gf*

Steamed Mussels, White Wine, Butter, French Fries 10

Chicken Pot Pie

Savory Crust, Hearty Stew 14

Guinness Beef Stew

Beef Tenderloin Tips, Fall Root Vegetables,
Beef and Guinness Broth 16

Fish & Chips

Newcastle Brown Ale Battered Ling Cod, Fries, Cole Slaw,
Tartar Sauce 2 Piece 13 • 3 Piece 16

Prime Rib Dip

House Smoked Sliced Prime Rib, Swiss Cheese, Horseradish
Cream, Rosemary Au Jus, Ciabatta 13

*Consuming raw or undercooked meat, seafood, shellfish or eggs may increase risk of food borne

Cocktails

Beautiful Manhattan

Makers Mark, Grand Marnier, Navan, Bitters 12

Hot Nog

Captain Morgan Spiced Rum, Steamed Egg Nog, Whipped Cream 9

Caramel Apple Martini

Pearl Caramel Vodka, Apple Pucker, Lemon Juice, Cranberry Juice 10

Campfire Smore

Absolut Vanilla Vodka, Baileys, Cream, Chocolate swirl, Toasted Marshmallow 12

Bite the Bulleit

Bulleit Bourbon, Fresh Ginger, Lime, Soda, Bitters, House made Apple Caramel Reduction 11

Flirtini

Absolut Raspberri, Cointreau, Cranberry Juice, Pineapple Juice, Splash of Champagne 9

007

Bombay Sapphire Gin, Fris Vodka, Lillet Blanc 9

Sparkling Wines & Champagne

Louis Bouillot, Crémant, Blanc de Blanc
10/40

Perrier, Jouet, Brut, Epernay, France
Split 16

Moët & Chandon, "Brut Imperial", Epernay, France
Split 17

Taittinger, "Brut La Francaise", Reims, France
Half bottle 50 • Full bottle 80

Veuve Cliquot, Brut, Reims, France
Half bottle 45 • Full bottle 90

Mumm Napa, Cuvee M, Napa Valley, CA
Bottle 45

White Wines by the Glass

Chardonnay, **William Hill**, Central Coast, CA 9/36

Chardonnay, **Tamarack Cellars**, Columbia Valley, WA 10/40

Chardonnay, "**The Crusher**", Wilson Vineyard, Clarksburg, CA
10/40

Chardonnay/Viognier, **Bookwalter, "Couplet"**,
Columbia Valley, WA 10/40

Sauvignon Blanc, **Whitehaven**, Marlborough, NZ 10/40

Sauvignon Blanc, **C.S.M. Horse Heaven**, WA 9/36

Pinot Gris, **Acrobat by King Estate**, OR 8/32

Red Wines by the Glass

Cabernet Sauvignon, **Louis Martini**, Napa Valley CA 11/44

Cabernet Sauvignon, **Conn Creek**, Napa Valley CA 12/48

Shiraz, **Spring Seed**, South Australia 8/32

Syrah, **Boom Boom**, Columbia Valley, WA 10/40

Zinfandel, **Preditor**, Lodi, CA 10/40

Malbec, **Gascon**, Mendoza, Argentina 8/32

Merlot, **Kennedy Shah**, Rattlesnake Hills, WA 12/48

Pinot Noir, **Magnificent Wine Company**, Columbia Valley
10/40

White Wines by the Bottle

Semillon, **Lodmell Cellars**, Columbia Valley, WA 45

Sauvignon Blanc, **Oberon**, Napa Valley, CA 48

Viognier, **Stags Leap Winery**, Napa, CA 59

Chardonnay, **Januik**, Cold Creek Vineyards, Columbia Valley
63

Chardonnay, **Sonoma Cutrer**, Sonoma, CA 44

Chardonnay, **La Crema**, Sonoma, CA 48

Chardonnay, **Ramey**, Carneros, CA 75

Gewurztraminer-Riesling, **Slight of Hand, "The Magician"**,

Red Wines by the Bottle

Pinot Noir, **Scott Family Estates**, Arroyo Seco, CA 63

Pinot Noir, **Belle Vallee**, Willamette Valley, OR
45

Pinot Noir, **Argyle**, Willamette Valley, OR 59

Merlot, **Ash Hollow**, Walla Walla, WA 55

Merlot, **Maghee**, Rattlesnake Hills, WA 58

Meritage, **Conn Creek Anthology**, Napa Valley, CA 100

Meritage, **Cain Cuvee, RTW**, Napa, CA 69

Meritage, **Waters Interlude**, Walla Walla, WA 53

Meritage, **Cain Concept**, Napa, Valley, CA 100

Cabernet Sauvignon, **Sequoia Grove**, Napa Valley, CA 68

Cabernet Sauvignon, **Hudson Shah**, Rattlesnake Hills, WA 40

Cabernet Sauvignon, **Ash Hollow**, Walla Walla, WA, 72

Cabernet Sauvignon, **Va Piano**, Walla Walla, WA 72

Zinfandel, **Klinker Brick, Old Vines**, Lodi, CA 43

Malbec, **Luigi Bosca**, Mendoza, Argentina 56

Syrah, **Milbrandt Vineyards**, Columbia Valley, WA 54

Syrah, **Januik**, Lewis Vineyards, Columbia Valley, WA 63

Petite Sirah, **Epiphany**, Santa Barbara, CA 67

Bottled & Draught Beers

Bottled Beers

Budweiser, Miller Genuine Draft, Bud Light, Corona,
Amstel Light, Heineken 5

Specialty Beverages

Mike's Hard Lemonade, Strongbow Dry Cider,
Kaliber (non-alcoholic) 4

Draught Beers/ Pint

Coors Light, Miller Lite 5.25

Mac & Jack, Quilter's Irish Death, Widmer Hefeweizen, Blue Moon,
Freemont IPA, Manny's Pale Ale, Seasonal 6

Stella Artois, Newcastle Brown Ale, Guinness Stout 7