

BAR MENU

CRISPY PORTOBELLO SPIEDINI

Portobello mushroom spears are lightly covered with Italian bread crumbs, fried crisp and served with a zesty fresh cucumber and yogurt tzatziki sauce. 8.5

CALAMARI AND ARTICHOKE *

Crispy fried squid and marinated quartered artichoke hearts, served with our lemon and triple garlic aioli. 13

PARMIGIANO-REGGIANO FLATBREAD AL FORNO

Crispy flat bread sprinkled with fresh rosemary and Parmigiano-Reggiano, flash seared in the wood oven. With slow roasted garlic cloves. 8 With Cambozola blue cheese. 11

Ordering guide:

Rare – soft

Medium – a little crispy

Well – very crispy

GARLIC PEPPER CHICKEN WINGS

Jumbo drumettes are lightly fried and sautéed in Chef Bill's famous sweet and spicy triple garlic-pepper sauce. 12.5

MOZZARELLA MARINARA

Crispy fried fresh ciliegine mozzarella balls, zesty marinara and chopped Italian parsley. 8.5

ADRIATIC SLIDERS *

Our trio of sliders are truly the best anywhere! Served three per serving. Also available in a trio with one of each selection. 9

MEATBALL SLIDERS Housemade meatballs, marinara, roasted red pepper and mozzarella. 8

CHEF'S FAMOUS ITALIAN SLIDERS Herb seasoned all beef patty, garlic aioli, provolone cheese, caramelized onions and arugula. 9

CAPRESE SLIDERS Italian sausage patty, fresh mozzarella, basil, sliced tomato and balsamic aioli. 10

BRUSCHETTA WITH TOMATO AND FETA

Garlic bruschetta toast with 'salsa al pomodoro' of diced Roma tomatoes, garlic, fresh basil, feta cheese, olive oil and balsamic. 7.5

ITALIAN SAUSAGE AND PEPPERS

Two grilled zesty Italian sausages served in a grilled pizzette topped with a peperonata of sautéed bell peppers, onions and capers. 10

PESTO STEAMED CLAMS *

Fresh local steamer clams simmered with sweet basil pesto, white wine, fresh herbs and pine nuts. Side of toasted focaccia. 14.50
Contains nut product.

ADRIATIC BURGER *

Italian herb seasoned half-pound patty fire grilled, served on a rustic roll with garlic aioli, provolone, caramelized onions, tomato, crisp pancetta bacon and arugula. 12 *Cooked to order.*

WHITE BEAN DIP

Cannellini bean and chickpea blend served chilled with fresh lemon, garlic, Italian sea salt and extra virgin olive oil. Served with crispy pizzette chips for dipping. 6

ROASTED GARLIC ESCARGOT

Cremini mushroom caps are filled with roasted garlic, pesto, tender escargot and Parmigiano-Reggiano. Fire-roasted and topped with lemon cream and fresh chives. 9

CRAB CAKES WITH BALSAMIC

Fresh crab meat and pepper cakes are seared to a golden brown, served atop smoked Roma tomato butter sauce and sweet balsamic reduction. 13

POLENTA STICKS WITH ARRABBIATA SAUCE

Hand cut sticks of Chef Bill's amazing polenta are fried until crispy on the outside. Served with a spicy tomato and garlic arrabbiata sauce. 7

PIZZA

CLASSIC MARGHERITA

Made for a Queen. Fresh made mozzarella, seasoned pomodoro pizza sauce, Italian sea salt, fresh basil and extra-virgin olive oil. 13.5

FIVE CHEESE

A cheese lover's delight with pomodoro pizza sauce, mozzarella, provolone, white cheddar, smoked Gouda and Parmigiano-Reggiano cheeses. 11

ROASTED CHICKEN AND CHÈVRE

Creamy chèvre cheese with grilled chicken, thin shaved zucchini, Romano pecorino, roasted garlic cloves and Italian sea salt. 16

PEPPERONI AND SAUSAGE

A classic! Spicy Italian sausage, thin sliced pepperoni, sliced cremini mushrooms, mozzarella cheese and pomodoro pizza sauce. 14

MOLTO MUSHROOM

Cremini, portobello, button and oyster mushrooms with garlic-rosemary olive oil, mozzarella, provolone and Italian herbs. 15

CARNE AL FORNO

Italian sausage, pepperoni, prosciutto, salami, pancetta, pomodoro pizza sauce, onion, mozzarella, and garlic cream. A meatlover's dream! 18

PEPPERONI

Thin sliced pepperoni, pomodoro pizza sauce and mozzarella. The pepperoni is King! 13

SMOKED SALMON

Chef Bill's famous house-smoked salmon, white garlic pizza sauce, goat cheese, sliced shallots, fresh chopped dill and salmon eggs. 17



ADRIATIC GRILL

ITALIAN CUISINE & WINE BAR

BEST HAPPY HOUR IN TOWN

Happy Hour is Monday - Saturday from 3:00p.m. – 6:00p.m. AND 9:00p.m. – Close; **All day on Sunday.**
 These Select food and beverage items are available during Happy Hour times in the Wine Bar only.
 Happy Hour Specials are not available with military discount, Groupon, Charitable Gift Certificates or any other promotional discounts.

DRINK SPECIALS

All Well Drinks \$1.50 Off
 All Draft Beers \$1 Off

Stella Trebbiano d'Abruzzo	4
Stella Montepulciano d'Abruzzo	4
Lagaria Pinot Grigio	5
Toscolo Chianti	5
Montelliano Prosecco	5

FOOD SPECIALS

All Pizzas \$3 Off

Mozzarella Marinara	6
White Bean Dip with Pizzette Chips	4
Bruschetta with Pomodoro Relish	6
Chop Chop Salad – Individual Size	6
Polenta Sticks with Arrabiatta Sauce	5
Adriatic Burger	9
Italian Sausage and Peppers	8

BEERS

DRAFT

	16oz Pint	24oz Grande
PERONI ITALIAN LAGER	6	8
MORETTI ITALIAN	6	8
STELLA ARTOIS	5.50	7.50
HARMON PT DEFIANCE IPA <small>GO LOCAL</small>	5.75	7.75
BOUNDARY BAY BREWERY ES <small>GO LOCAL</small>	5.25	7.25
SCHOONER EXACT <small>GO LOCAL</small>	5.50	7.50
MAC & JACK'S AFRICAN AMBER <small>GO LOCAL</small>	5.25	7.25
WIDMER HEFEWEIZEN	5.50	7.50
BUD LIGHT	4.75	6.75
SAM ADAMS BOSTON LAGER	5.50	7.50
SEASONAL DRAFTS	5.50	7.50

BOTTLED

MORETTI LA ROSSA	4.5
HEINEKEN	4.5
CORONA	4.5
COORS LIGHT	4
BUDWEISER	3.5
BUD LIGHT LIME	3.5
MICHELOB ULTRA	3.5
MILLER LIGHT	3.5
GUINNESS STOUT <small>CAN</small>	5
GREEN'S DUBBEL ALE <small>GLUTEN FREE</small>	9
KALIBER	4
ST. PAULI GIRL N/A	4

PICCOLA BROCCA

BIANCO

SPARKLING

Lunetta	Prosecco, Delle Venezie, Italy <i>Individual sized bottle</i>	9.50
Zardetto	Prosecco, Brut, Italy	7
Santuario	Moscato d'Asti, Italy	8.5
Rosa Regale	Brachetto d'Aqui, Strevi, Italy	8.5

ITALY

Franz Haas "Kris"	Pinot Grigio, Delle Venezie, 2009	7.5
Alois Lageder	Chardonnay, Alto Adige, 2009	10.5
Voga	Sparkling Pinot Grigio, Trentino-Veneto	9

WASHINGTON

Covey Run	Riesling, Columbia Valley, 2008	5
Columbia Crest	Chardonnay, Grand Estates Columbia Valley, 2009	7

ADRIATIC CASA VINO BIANCO

Stella	Trebbiano d'Abruzzo, Abruzzi, Italy 2010	5
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ROSSO

ITALY

La-Vis	Pinot Noir, Alto Adige, 2009	8
Colterenzio	Koro, Alto Adige, 2009	9
Voga	Merlot, Sicily, 2009	7
Isole e Olena	Chianti Classico, Tuscany, 2008	8.5
Cantina del Pino	Dolcetto d'Alba, Langhe, Piedmont 2009	9.5
Cusumano	Merlot, Sicily, 2009	7.5

WASHINGTON

Charles K. Smith	Boom Boom, Syrah, Columbia Valley 2009	8
Columbia Crest	Merlot, Grand Estates, Columbia Valley 2007	7
Va Piano	Bruno's Blend, Columbia Valley, N/V	10
Wines of Substance	Cabernet Sauvignon, Columbia Valley, 2009	9.5

ADRIATIC CASA VINO ROSSO

Stella	Montepulciano d'Abruzzo, Abruzzi, Italy 2010	5
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ADRIATIC GRILL

ITALIAN CUISINE & WINE BAR

SPECIALTY COCKTAILS

GHIACCIO BELLINI

Our signature. Frozen blend of real peaches, Italian Sparkling Wine, Appleton Estate V/X rum & sangria. 8

HPNOTIQ COSMOPOLITAN

A twist on the classic with Hpnotiq, vodka, cranberry & lime. 8.50

ADRIATIC AMORE

Satisfy your craving for liquid love with our blend of Stoli Razberi, fresh squeezed limes and our secret ingredient. 8

ITALIAN SUNRISE

Enjoy the sunrise...Italian style. Featuring DiSarrono Amaretto for a warm finish. 7

ADRIATIC AMBROSIA

Stoli Razberi, fresh lemonade and cranberry. Shaken to perfection and served up chilled. 8.50

PEARFECTION

Unexpected and delightful. Featuring Xanté pear liqueur over ice with a sweet secret ingredient. 6.5

ITALIAN FAVORITES

LIMONCELLO

FINAMORE	<i>Italy</i>	8.5
PALLINI	<i>Sorrento</i>	8
CARAVELLA	<i>Milan</i>	7
GIAO LUISA	<i>Sorrento</i>	6.5

GRAPPA

DI MOSCATO D'ASTI	<i>Michele Chiarlo, Italy</i>	13
BRUNELLO DI MONTALCINO	<i>Castello Banfi, Italy</i>	8
LAMPONI	<i>Poli Distillerie, Italy</i>	22
DI SANGIOVESE	<i>Soft Tail Spirits, Washington</i>	15
PERE	<i>Poli Distillerie, Italy</i>	18
AMARONE DI VALPOLICELLA	<i>Zenato, Italy</i>	10

PREMIUM LIQUOR SELECTIONS

VODKA

Absolut	7.5
Absolut Citron	7.5
Absolut Mandarin	7.5
Absolut Peppar	7.5
Absolut Vanilia	7.5
Absolut Wild Tea	7.5
Belvedere	9
Chopin	9
Ciròc	10
Dry Fly <i>Made in Washington</i>	8
Finlandia	7
Grey Goose	9
Grey Goose L'Orange	9
Hangar One	10.5
Ketel One	8
Pearl	6.5
Pearl Blueberry	6.5
Pearl Coconut	6.5
Pearl Pomegranate	6.5
Skyy	7.5
Stoli Blueberi	7.5
Stoli Cranberi	7.5
Stoli Ohranj	7.5
Stoli Persik	7.5
Stoli Razberi	7.5
Stoli Strasberi	7.5
Stoli Vanil	7.5
Stolichnaya	7.5
Stolichnaya Elit	16
Svedka	6
Svedka Citron	6

VODKA

Svedka Vanilla	6
Ultimat	16
VOX	9
Zodiac <i>Gluten Free</i>	6.5
Zodiac Black Cherry	6.5

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Aviation	9
Beefeater	6
Bombay	7
Bombay Sapphire	8
Boodles	6.5
Dry Fly <i>Made in Washington</i>	7.5
Hendricks	10
Tanqueray	7
Tanqueray #10	9

RUM

Appleton Estates V/X	7
Bacardi 151	8.5
Bacardi Light	6
Bacardi Limon	6.5
Captain Morgan Original	6.5
Captain Morgan "Private Stock"	8.5
Malibu	6.5
Malibu Mango	6.5
Malibu Pineapple	6.5
Gosling's "Black Seal"	7
Sailor Jerry	7.5

SCOTCH

The Balvenie 12 Year	9.5
Double Wood	9.5
Cutty Sark	6
Dalwhinnie 15 Year	10
Dewar's	7
Glenfiddich 12 Year	9.5
Glenlivet 12 Year	9
Lagavulin 16 Year	17
Laphroig 10 Year	15
The Macallan 12 Year	13
Oban 14 Year	15

BOURBON & WHISKEY

Black Velvet	6
Bushmills	7
Canadian Club	6
Chivas Regal 12 Year	9
Crown Royal Special Reserve	16
Gentleman Jack	11
Jack Daniels	6
Jameson	7
Jim Beam	6.5
Jim Beam Black	7.5
Johnnie Walker Red	8
Johnnie Walker Black	9
Crown Royal	8
Rich & Rare	6
Seagram's 7	6.5
Single Barrel Jack	15

SMALL BATCH BOURBON

Baker's	10
Basil Hayden	13
Booker's Noe	16
Knob Creek	11
Maker's Mark	8.5
Wild Turkey Rare Breed	15
Woodford Reserve	12.5

TEQUILA

Cabo Wabo Reposado	10
Cazadores Reposado	8.5
Cuervo Gold	6.5
Cuervo 1800 Reposada	8
Patrón Anejo	14
Patrón Silver	12
Patrón XO Cafe	9
Sauza Gold	6
Sauza Hornitos Reposada	8

COGNAC & BRANDY

Christian Brothers	6
Courvoisier VS	8
Dumante <i>Pistachio</i>	7
Hennessy Privilège VSOP	13
Hennessy XO	25
Korbel	6.5
Navan <i>Vanilla</i>	7.5
Rémy Martin XO	33
Xanté <i>Pear</i>	6.5

½ OFF BOTTLE WINE ON SUNDAY

Explore our great wine list and get a great deal!
Come in on Sunday, when we feature select bottles at ½ price!
Enjoy in our Dining Room, Patio or Wine Bar for lunch or dinner.