

"A Scratch-Recipe Kitchen"

STANFORD'S RESTAURANT & BAR

Dinner

APPETIZERS

STANFORD'S CLASSIC SPINACH & ARTICHOKE DIP Grilled flatbread, tri-colored tortilla chips 10.95 (veg)

COUNTRY FRIED CALAMARI Lemon caper tartar, housemade cocktail sauce, charred lemon 12.95

BUTTERMILK FRIED CHICKEN STRIPS Honey-mustard and buttermilk garlic dipping sauces, housemade BBQ sauce 10.95

WALNUT CRUSTED BRIE Housemade seasonal preserves, toasted walnuts, grilled bianco bread 12.95 (veg)

CRAB & AVOCADO ROLL Pineapple soy glaze, mango puree, asparagus, red & yellow peppers 10.95

PAN SEARED CRAB CAKES Arugula, Dijon aioli 12.95

SPICY AHI ROLL* Sriracha aioli, asparagus, black sesame seeds 11.95

GRILLED PORTOBELLO MUSHROOM Seasonal greens, frizzled leeks, fresh basil aioli 8.95 (veg/gf)

BUFFALO CHICKEN WINGS House wing sauce, crumbled blue cheese, celery & carrot sticks, blue cheese dressing 10.95

WIDMER BEER BATTERED ONION RINGS Blue cheese-BBO and buttermilk garlic dipping sauces 10.95

BLACKENED AHI TUNA* Pickled vegetables, pineapple soy glaze, Sriracha aioli, green onions 14.95



SANDWICHES & BURGERS

Served with choice of French fries, small house salad, coleslaw, cinnamon apples or cup of housemade soup of the day

GRILLED CHICKEN CLUBHOUSE Pepper bacon, provolone, cheddar, tomato, arugula, avocado, grilled bianco 16.95

KNIFE & FORK CRAB AND ARTICHOKE SANDWICH Sliced tomatoes, aged parmesan and cheddar cheeses, toasted focaccia 17.95

PRIME RIB DIP* Our herb crusted shaved prime rib, ciabatta roll, au jus, horseradish sauce 18.95

STANFORD'S CHEESEBURGER* Ground chuck, Stanford's burger sauce, cheddar, lettuce, tomato, red onion, brioche bun 14.95 add pepper bacon +1.5

KRUSE BURGER* Ground chuck, pepper bacon, provolone, housemade avocado salsa, lettuce, tomato, red onion, Stanford's burger sauce, brioche bun 16.95

AMERICAN WAGYU BURGER* Ground Wagyu, Brie, bacon jam, arugula, tomato, Dijon aioli, brioche bun 18.95 add pepper bacon +1.5

- Gluten-free buns available upon request +1 - Sub Gardenburger at no extra charge

POULTRY FAVORITES

SIZZLING CHICKEN FAJITAS Bell peppers and onions, lime basmati rice, Santa Fe black beans, avocado salsa, sour cream, warm flour tortillas 17.95

SMOKED CHICKEN LINGUINI Roasted mushrooms, sun-dried tomatoes, garlic cream sauce, parmesan 16.95

GRILLED CHICKEN TACOS Grilled tortillas, chipotle ranch slaw, housemade avocado salsa, fresh cilantro, lime-basmati rice, tri-colored tortilla chips, spicy roasted tomato salsa 14.95

STANFORD'S SPECIALTIES

WIDMER BEER BATTERED FISH & CHIPS Lemon caper tartar, French fries, house slaw Pacific Halibut 19.95 | True Cod 16.95

CRISPY NORTHWEST PACIFIC OYSTERS Basmati rice, seasonal vegetables, lemon caper tartar, cocktail sauce 18.95

PEPPER BACON MAC N' CHEESE Swiss, fontina, cheddar 15.95 add grilled chicken +3

CAJUN PRAWN LINGUINI Andouille sausage, roasted peppers, tomatoes, grilled mushrooms, Cajun cream sauce 19.95

BAJA STYLE FISH TACOS Grilled tortillas, chipotle ranch slaw, housemade avocado salsa, fresh cilantro, lime-basmati rice, tri-colored tortilla chips, spicy roasted tomato salsa Beer Battered Pacific Halibut 18.95 | Beer Battered True Cod 15.95

SOUPS & STARTER SALADS

HOUSEMADE SOUP OF THE DAY Made fresh daily CUP 5.95 BOWL 7.95

HOUSE TOSSED SALAD Grape tomatoes, pepper bacon, egg, cucumber, Monterey Jack cheese, choice of dressing 7.95

CLASSIC CAESAR SALAD Romaine lettuce, aged parmesan, housemade garlic croutons 7.5

ENTREE SALADS

CLASSIC CAESAR SALAD Romaine lettuce, aged parmesan, housemade garlic croutons 11.95
Blackened Salmon* 18.95 | Wood-Fire Grilled Chicken 16.95 | Blackened Ahi 19.95

SOUTHWEST CHICKEN CHOPPED SALAD Crisp greens, black beans, corn, grape tomatoes, Monterey Jack and cheddar cheeses, creamy pesto dressing, chipotle BBQ chicken 18.95

BLACKENED AHI SALAD* Crisp greens, pickled ginger, crispy rice noodles, mango vinaigrette, black sesame seeds 19.95

WOOD-FIRE GRILLED STEAK COBB* Crisp romaine, pepper bacon, avocado, hard egg, Danish blue cheese crumbles, blue cheese dressing 19.95

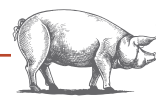
PANKO CRUSTED CHICKEN DIJON Parmesan, Dijon mustard, roasted garlic mashed potatoes, grilled asparagus 18.95

CHICKEN PARMESAN W/PESTO PASTA Panko herb crusted, fresh mozzarella, fresh basil, grilled garlic bread, housemade marinara 18.95

BUTTERMILK FRIED CHICKEN TENDERLOINS Roasted garlic mashed potatoes, seasonal vegetables, honey-mustard, buttermilk garlic and housemade BBQ sauce dipping sauces 16.95

WOOD-FIRE GRILLED BABY-BACK RIBS

Our signature cumin and chili rubbed, brown sugar bacon BBQ ribs, French fries, blue cheese slaw Full Rack 28.95 | 1/2 Rack 19.95 (gf)



STANFORD'S HERB CRUSTED PRIME RIB* Our boneless prime rib starts with a generous garlic & 5-herb rub, then slow-roasts all day resulting in a juicy, tender and flavorful prime rib.

Served with roasted garlic mashed potatoes, seasonal vegetables, au jus and horseradish sauce 12 oz. 29.95 | 16 oz. 34.95

WOOD-FIRE GRILLED STEAKS

Stanford's sources only the finest cuts from local and national purveyors of top quality beef, providing a truly unique steak experience

Served with roasted garlic mashed potatoes, seasonal vegetables



TOP SIRLOIN* 10 oz. 26.95 (gf) | **FILET MIGNON*** 7 oz. 32.95 (gf) | **HAND-CUT RIB EYE*** 12 oz. 29.95 (gf)

ADD TO YOUR STEAK: Fire-Roasted Mushrooms or Crumbled Blue Cheese 2.95 (gf)

Grilled Pesto Prawns 4.95 (gf) | Pan Seared Crab Cake 5.95

(veg) Vegetarian. May contain eggs and/or dairy. Please ask your server for details.
(gf) Gluten-Free. Prepared gluten-free, but we are not a gluten-free kitchen and do not have separate cooking equipment to prepare 100% gluten-free items.

*Hamburgers, steaks and prime rib are cooked to order. Ahi served seared or raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially in people with certain illnesses.

Stanford's includes a living wage charge in your bill to offset the cost of Tukwila's minimum wage. This is not a charge for services provided.

STANFORD'S IS A PROUD PARTNER WITH PORTLAND FRENCH BAKERY, FULTON MEATS, PACIFIC SEAFOOD, AND PROCURES SEASONAL PRODUCE FROM INABA FARMS, DUNGENESS FARM, RALPH'S GREENHOUSE AS WELL AS OTHER FINE GROWERS THROUGHOUT WASHINGTON AND OREGON.



SIGNATURE COCKTAILS

HUCKLEBERRY RAIN DROP

44° North Mountain Huckleberry, fresh lemon sour, rosemary infused simple syrup 9.5

LAVENDER COSMO

Absolut Mandrin, Giffard Crème de Violette, Cointreau, fresh lime sour, cranberry juice, lavender sugar rim 10

GINGER PEAR

Absolut Pear, Bols triple sec, fresh lemon sour, ginger 10

RASPBERRY LEMON DROP

Absolut Citron, fresh lemon, raspberry liqueur, citrus-sugared rim 10

ULTIMATE MARTINI

Grey Goose vodka or Hendrick's gin, dry vermouth, choice of Danish blue cheese stuffed olives or lemon twist 12

CLASSIC COCKTAILS



AMERICAN MULE

Tito's Handmade vodka, ginger beer, fresh lime 10

OLD FASHIONED

Maker's Mark, Solerno Blood Orange liqueur, cherry bitters 11

GRAND MANHATTAN

Buffalo Trace bourbon, Grand Marnier, orange bitters 12

PREMIUM LONG ISLAND ICED TEA

Bacardi Oakheart rum, Smirnoff vodka, Beefeater gin, Sauza Blue Silver 100% agave tequila, fresh lemon sour 11

STANFORD'S BLOODY MARY

Smirnoff vodka, house Bloody Mary mix 9.5
– Make it a double +3

SCRATCH MARGARITA

Sauza Blue Silver 100% agave tequila, Bols triple sec, housemade margarita mix 9.5
– Make it our "Bartender's Choice" with Don Julio Silver +3

THE CADILLAC

El Jimador 100% agave tequila, Cointreau, Bols triple sec, housemade margarita mix 10.5

CITRONADES

BLUEBERRY-GINGER LEMONADE

Reyka vodka, fresh lemon sour, ginger beer, mint leaves 11

STRAWBERRY-BASIL LEMONADE

Mount Gay Black Barrel rum, strawberry puree, sweet basil, fresh lemon sour, soda 11

LYNCHBURG LEMONADE

Jack Daniel's, Limoncello, fresh lemon sour, splash of soda 11

TROPICAL & TIKI

RICKHOUSE PUNCH

Jack Daniel's Rye, Aperol, pineapple juice, grenadine, ginger beer, maraschino cherry 11

HOTEL NACIONAL

Captain Morgan Spiced rum, Giffard Abricot du Roussillon liqueur, pineapple juice, fresh lime juice, Angostura bitters 10

MOJITOS

All of our mojitos feature Bacardi Limón rum, fruit puree or fruit juice, freshly torn mint leaves, fresh lime sour and a splash of soda 9.5

CLASSIC

RASPBERRY

MANGO

POMEGRANATE

WINE LIST

SPARKLING



Michelle Brut Columbia Valley WA 9 34
Valdo Prosecco Brut DOC IT 10 38

ROSÉ / RIESLING / SAUVIGNON BLANC

VillaViva Rosé Côtes de Thau FR 8.5 32
Chateau Ste Michelle Riesling Columbia Valley WA 7.5 28
Villa Maria Sauvignon Blanc Marlborough NZ 9.5 36
H3 Sauvignon Blanc Columbia Valley WA 10.5 40
Cape Mentelle Sauvignon Blanc/Semillon Margaret River W AUS 38

PINOT GRIS / PINOT GRIGIO

Alta Luna Pinot Grigio Dolomite Alps IT 8.5 32
Acrobat OR 9.5 36
King Estate OR 11.5 44
Elk Cove Willamette Valley OR 35

CHARDONNAY

Two Vines WA 8 30
Rodney Strong Sonoma County CA 9.25 35
Kendall-Jackson Vintner's Reserve CA 10 38
Chalk Hill Sonoma Coast CA 13 50
Gran Moraine Yamhill-Carlton OR 65

PINOT NOIR

Cloudline Willamette Valley OR 11.5 44
Pike Road Willamette Valley OR 13 50
Erath Resplendent OR 14 54
WillaKenzie Gisèle Willamette Valley OR 45
Soter North Valley Willamette Valley OR 62
Domaine Drouhin Willamette Valley OR 75

MERLOT

Drumheller Columbia Valley WA 8.5 32
Columbia Crest Grand Estates Columbia Valley WA 9.5 36
St. Francis Winery Sonoma County CA 38
Charles Krug Estate Napa Valley CA 42
L'Ecole No.41 Columbia Valley WA 48

MALBEC/PETITE SIRAH/ZINFANDEL/SYRAH/RED BLENDS

Callia Alta Malbec ARG 8.5 32
Spellbound Petite Sirah CA 9.5 36
Bogle Vineyards Old Vine Zinfandel Clarksburg CA 9.5 36
The Pundit Syrah Columbia Valley WA 45
Maryhill Winemaker's Red Columbia Valley WA 8 30
Charles & Charles Red Blend Columbia Valley WA 9 34

CABERNET SAUVIGNON / CABERNET BLENDS

Chateau Ste Michelle Columbia Valley WA 10.5 40
Bonterra Mendocino & Lake Counties CA 11 42
Amancaya Reserve Malbec/Cabernet Sauvignon Mendoza ARG 13 50
Cold Creek by Chateau Ste Michelle Columbia Valley WA 50
Heritage Napa Valley CA 65

BEER SELECTION

DRAFT

		16 oz.	25 oz.
Manny's Pale Ale	Seattle, WA	6	8.5
Elysian Rotating Handle	Seattle, WA	6.5	9
Mac & Jack's African Amber	Redmond, WA	6	8.5
Widmer Hefeweizen	Portland, OR	6	8.5
Ninkasi Prismatic Juicy IPA	Eugene, OR	6.5	9
Coors Light	Golden, CO	5.5	8
Blue Moon Belgian White	Golden, CO	6	8.5
Kona Brewing Hanalei Island IPA	Kona, HI	6	8.5

BOTTLED

Omission GF	Portland, OR	5.75
Deschutes Black Butte Porter	Bend, OR	5.75
Bud Light	St. Louis, MO	5
Michelob ULTRA	St. Louis, MO	5
Angry Orchard Hard Cider GF	Cincinnati, OH	5.5
Corona Extra	Mexico	5.5
Stella Artois	Belgium	6
Heineken	Holland	6
Guinness Stout	Ireland	6
Beck's Non-Alcoholic	Germany	5.5

Stanford's proudly serves products.

For the ease of our guests, a large party gratuity of 18% will be added to parties of 8 or more. 100% of this is paid directly to the service staff of our guests.