

# BOARDWALK

A MARIA HINES PUB

## OUR STORY

BOARDWALK maintains a robust set of partnerships with local farms, ranchers, fisheries & more to bring a farm-to-plate experience to Microsoft. Our menu rotates seasonally & serves 85%+ organic items.

## OUR PARTNERS

### Mondo's Meats

Mondo & Sons meat market has been thriving family business in the Rainier Valley for more than 80 years. Mondo's Meats produces specialty sausages using natural recipes & great ingredients.

### Skagit River Ranch

Skagit River Ranch is a family owned organic farm in the fertile Skagit Valley, north of Seattle. Using sustainable, organic & humane methods, Skagit River Ranch has committed to providing customers with the most wholesome, best tasting, organic grass-fed beef, organic pork, organic chicken, turkeys & eggs.

### Loki Fish Co.

Loki Fish Company is a family owned & operated business harvesting wild salmon & halibut from southeast Alaska & Puget Sound. Loki's salmon are gillnet caught, handled respectfully, bled & dressed onboard, immediately chilled to below freezing in refrigerated seawater holds, & then custom processed in Bellingham, WA.

### Taylor Shellfish

Taylor Shellfish Company in Shelton, Washington is the United States' largest producer of aquaculture shellfish. The Taylor family started raising Olympia oysters in the 1920s. The Taylor Family came to Seattle to work rebuilding after the Great Seattle Fire of 1889 before moving south and founding the Olympia Oyster Company in the 1890s.

### Slate Coffee

Slate Coffee Roasters, a family operated specialty coffee roasting & retail company located in Seattle, WA, sources high-quality coffees from around the world. As one of the city's leading microroasters, Slate strives to use transparency to tell the stories of their diversified coffees.

### Blue Bird Grain Farms

Bluebird Grain Farms is a plow-to-package grain farm that cultivates & mills irresistible, nutrient-rich grain. Grown in the Upper Methow Valley, Bluebird Grain Farms' grains are irrigated with pure mountain water straight from the Pasayten Wilderness.

### Beecher's Handmade Cheese

Founded in the heart of Seattle's Pike Place Market, Beecher's is committed to using local, pure, fresh & full-flavored products for cheesemaking. Beecher's cares deeply about the health, well-being & culinary delight of their customers & share a passion for a philosophy of wholesome nutrition.

### Mama Lil's Peppers

Mama Lil's peppers are grown & made in Washington's Yakima Valley. Mama Lil's recipe for Hungarian goathorn peppers in oil came from the heartfelt tradition of immigrants sharing food & recipes from "the old country" & the same recipe for these delicious pickled peppers in oil is still used today!

[WWW.MARIAHINESRESTAURANTS.COM](http://WWW.MARIAHINESRESTAURANTS.COM)

agr & dolce



# A MARIA HINES PUB

85%+ organic ingredients



V= Vegetarian

V<sup>2</sup>= Vegan

GS= Gluten Sensitive

Please advise server of any diet restrictions. Some vegetarian items can be modified to vegan.

## APPETIZERS

**Hand-Cut Fries** V, V<sup>2</sup> **\$4.95**

organic potato, ketchup, garlic aioli

**Chili Cheese Fries** V, V<sup>2</sup> **\$6.95**

heirloom beans, mushrooms, beecher's fondue

**Blue Bird Grain Emmer Bread** V, V<sup>2</sup> **\$3.95**

european style butter, fleur de sel, grana padano

**Charred Washington Broccoli** V, V<sup>2</sup> **\$5.95**

mama lil's aioli, toasted almond, lemon

**Skagit River Pork Belly Tacos** **\$10.95**

house-made spicy kimchi, avocado, corn-flour tortilla

**Sweet Pea Hummus** V **\$7.95**

buratta cheese, pea shoot, grilled bruschetta

**Ginger Spiced Wings** GS **\$8.95**

organic chicken wings, cilantro, peanuts

## SOUPS & SALADS

SMALL OR ENTRÉE SIZE

+ *grilled organic chicken breast to salad* \$5

**Creamy Carrot Ginger Soup** V, V<sup>2</sup>, GS **\$4.95 / \$6.95**

coconut milk, lemon oil, young carrots

**Taylor Shellfish Clam Chowder** GS **\$5.95 / \$7.95**

smith brothers organic cream, fennel

**Smoked Heirloom Bean Chili** V, V<sup>2</sup>, GS **\$5.95 / \$8.95**

wild mushroom, tomato, new mexican chili

**Washington Asparagus Salad\*** V, GS **\$8.95**

truffle vinaigrette, cured egg yolk, soft boiled

**Classic Caesar** **\$5.95 / \$7.95**

parmesan cheese, anchovy, sumac dusted crouton

**Super Baby Green Salad** V, GS **\$8.95 / \$10.95**

golden raisin, rogue river blue cheese, candied pecan, white balsamic vinaigrette



## BURGERS & SANDWICHES

ON ESSENTIAL BAKERY BUN SERVED W/ CHOICE OF HAND-CUT FRIES OR SMALL CAESAR SALAD

**Skagit River Ranch Organic Beef** **\$14.95**

sharp cheddar, caramelized onion, organic ketchup  
+ *organic skagit river ranch bacon* \$2  
+ *organic avocado* \$2

**Loki Fishing Co.**

**Wild Salmon Burger** **\$15.95**

capers, pomegranate aioli, dijon

**Grilled Vegan Burger** V<sup>2</sup> **\$14.95**

Impossible burger, agrodolce onion, mizuna, dijonaise

**Ginger Spiced Chicken Sandwich** **\$13.95**

sharp cheddar, mizuna, caramelized onion, mama lil's aioli

EXECUTIVE CHEF: Matthew Noesen / SOUS CHEF: Laraine Corneilson

*\*Consumption of raw or undercooked potentially hazardous foods may result in foodborne illness.*

# A MARIA HINES PUB

85%+ organic ingredients

V = Vegetarian      V<sup>2</sup> = Vegan      GS = Gluten Sensitive

## HAND-CRAFTED PIZZAS

FEATURING BLUE BIRD GRAIN ORGANIC  
EMMER FLOUR CRUST

**Blanco** V, V<sup>2</sup> **\$8.95**  
arugula pistachio pesto, asparagus,  
caramelized onion, fresh mozzarella

**Forager** V, V<sup>2</sup> **\$8.95**  
wild mushroom conserva, truffle oil,  
gruyere, arugula pistachio pesto

**Ocean City** **\$9.95**  
artichoke, gruyere, roasted  
red pepper, prosciutto

**Boardwalk** **\$9.95**  
zoe's spicy pepperoni, sweet peppers,  
marinara, smoked mozzarella

## ENTRÉES

FARM TO PLATE

**Wild Caught Cod & Chips** **\$17.95**  
cod, malt vinegar aioli,  
hand-cut fries

**Grilled St. Jude's Albacore Tuna\*** GS **\$19.95**  
artichoke, marble potatoes, charred leek  
sauce

**Seared Halibut\*** **\$23.95**  
polenta fries, grilled asparagus,  
malt vinegar aioli

**Grilled Grass Fed Steak\*** GS **\$22.95**  
smashed potatoes, chimichurri sauce,  
smoked paprika

**Fresh Pappardelle Pasta** V **\$16.95**  
arugula pesto, blistered cherry tomatoes,  
spring peas, parmesan

## ARTISAN HOT DOGS

CREATED BY MARIA HINES IN PARTNERSHIP W/ MONDO & SONS.  
SERVED IN AN EMMER POPPY SEED BUN  
W/ CHOICE OF HAND CUT FRIES OR SMALL CAESAR SALAD.

**Skagit River Ranch Beef** **\$10.95**  
pickled cucumber, dijon mustard,  
organic ketchup

**Duck + Chicken + Bacon** **\$10.95**  
cherry bacon jam, grain mustard

**Wild Boar + Pork** **\$10.95**  
heirloom bean chili,  
cheddar cheese fondue

EXECUTIVE CHEF: Matthew Noesen / SOUS CHEF: Laraine Corneilson

*\*Consumption of raw or undercooked potentially hazardous foods may result in foodborne illness.*