THE STANDARD STANDARD



SUNDAY, MARCH 9 THROUGH SUNDAY, MARCH 16







Restaurant Week FLIGHT MENU

Hoppy Flight

Willie Maize Hazy IPA, Black IPA, Rude Parrot IPA, Ballz Deep DIPA.

Light Flight.

Heidelberg Lager, American Hef, British Pale Ale, Pilsner.



7 Seas Brewing | Gig Harbor Taproom 2905 Harborview Dr 253.514.8129 Open 7 days a week, 11am-10pm www.7seasbrewing.com











B's Bagels & Butters 3308 Uddenberg Ln.

BsbagelsGigHarbor.com Closed Mondays Subject to Sell-Out

RESTAURANT WEEK MEAL DEAL March 9-16, 2025

B'S BLT

Choice of Bagel, Bacon, Spinach, Tomato, Garlic Herb Aioli Sub Vegan Bacon \$1

SIDE

Chips or Fruit

DRINK

Drip Coffee, Lemonade, or "Other Palmer"

\$12 INCL_TAX NO OTHER SUBSTITUTIONS







aia harbor. wa



Brix 25°

3315 Harborview Dr.

Gig Harbor Restaurant Week Menu two small plates & one drink \$38

DRINKS

Spicy Coconut Mojito Raspberry Shuffle French 25° Tekstura Cellars Albarino Kevin White Winery Red Blend Grower's Guild Cabernet Sauvignon Wet Coast Brewery IPA Chuckanut Brewing Kolsch Open Thursday-Sunday closed Mon-Tue-Wed

Restaurant Week Specials available daily 4:00pm to close

*Reservations required 253.858.6626

SMALL PLATES

Wilted Arugula Salad Seasonal Soup Roasted Tomato & Bleu Cheese Mediterranean Sofrito Mussels Kalua Pork & Cabbage Stuffed Piquillo Peppers House-Made Pasta Thai Larb Lettuce Cups Manchego & Sherry Fondue Chutney & Cambozola Spread

Bri

www.brix25.com @ @brix25restaurant f @brix25







20% off selected French Sparkling bottles with purchase of Restaurant Week tasting flight

> Hours Thursday–Saturday 4pm-8pm

3019 Judson Street Suite C Gig Harbor, WA 98335

o cuveegigharbor



Anna Antina Dam



Cuvée Wine Bar

www.maisoncuvee.com





RESTAURANT devoted Kis WEEK



Cinnamon Coffee Cake

served with each menu item

8809 N Harborview Dr. Ste 203 7am-2pm March 9-16 253-851-0055 www.devotedkisscafe.com



CINNAMON ROLL FRENCH TOAST

Our own fluffy cinnamon rolls served French toast style and drizzled with an orange glaze. Served with your choice of sausage or bacon.

\$17

DISCO POTATOES

Yukon Gold potatoes, carne asada & white cheddar cheese curds topped with house made beef gravy and an over medium egg.

\$18



EGGS BENEDICT SAMPLER

- House made chorizo & avocado over a toasted English muffin. Topped with a poached egg, scratch made hollandaise and fresh pico.
- Peppered bacon, sliced tomato & wild greens over a toasted English muffin. Topped with a poached egg, scratch made hollandaise and micro greens.
- A house made Wild salmon cake topped with a poached egg, scratch made hollandaise and a sprig of dill.

\$23

CHICKEN, BACON & EGG QUESADILLA Rotisserie chicken, peppered bacon, provolone cheese, pimento cheese spread, and egg. Topped with fresh pico, avocado and chipotle mayo. Served with morning potatoes. \$18



PORK SLIDERS

Two Hawaiian roll sliders with house roasted pulled pork, sesame coleslaw and pineapple chutney. Served with soup, potato salad or fresh fruit.

\$17







Lunch for 2

#25 | Two Chipotle Tacos with Rice & Beans #32 | Enchiladas Chipotle with Rice & Beans

with 2 Palomas

\$47.48



Dinner for 2

#91 | Two Chipotle Tacos with Rice & Beans #92 | Enchiladas Chipotle with Rice & Beans with 2 Palomas

\$49.98



El Pueblito 💽 3226 Harborview 🖡 Daily, 11am - 9pm 253.858.9077 🙀 www.elpueblitorestaurant.com











GIG HARBOR THAI CUISINE

All Day for Dine-In ONLY

All entrees served with glass noodle soup or house side salad Featured Restaurant Week Entrees \$17:

no substitutions

Chicken Pad Pong Gari:

For Curry Lovers! Egg, Thai roasted chili paste, coconut milk, curry powder, onion, bell pepper, and celery. Served with Jasmine Rice.

Larb Duck:

Minced duck, onions, roasted jasmine rice, fresh lime, and cabbage. Served with Jasmine Rice and fresh Green Leaf.

Chicken Garlic Stir Fry:

A popular Thai dish, chicken, chopped garlic, broccoli, carrot, onion, and white pepper. Served with Jasmine Rice.



Gig Harbor Thai Cuisine 8825 N. Harborview Dr

www.gigharborthaicuisine.com







THURSDAY - MONDAY 11:30AM - 8:00PM

www.iscreamerypnw.com

🗇 @iscreamery_pnw

f @iscreamery_gig harbor

FLAVOR FLIGHT pick any three flavors of mini scoops

> 1 FLAVOR FLIGHT FOR \$7.00

PINT BUNDLE pick any three iscream pints

> 3 HAND PACKED PINTS FOR \$27.00



7806 Pioneer Way. Downtown Gig Harbor







11AM-8PM DAILY

Millville Pizza Co. Classic Wood-Fired Pizza



MIX & MATCH ANY 3 ITEMS FOR \$15

Pasta salad Focaccia and oil (spicy and balsamic vinegar) Whipped feta and olive tapenade with focaccia Bruschetta on crostini Mini meat balls Prosciutto wrapped asparagus

3409 HARBORVIEW DR www.millvillepizzaco.com







GIG HARBOR BOASTED ONE OF THE FINEST SHIP YARDS OF THE PACIFIC NORTHWEST IN THE EARLY 1900'S. THE ENTIRE HARBOR WAS RIMMED WITH PIERS AND NETSHEDS. THE FISHERMEN WOULD COUNT THE NETSHEDS ON THE WAY INTO THE HARBOR AT THE END OF THEIR JOURNEY HOME.

NETSHED NO.9

RW SPECIALS

START (MENU #1)

a skillet of the o.g. cinnamon roll

no raisins, a powdered sugar glaze, and a dough that is a buttery thing of beauty, filled with layer upon layer of cinnamon and sugar.

PICK TWO (MENU #1)

chilaquiles*

chee-lah-KEE-less. break-fast-na-chos. We use the perfect chip with the texture to hold up the spicy chorizo, scrambled eggs, cheese, olives & black beans. then we drizzle the entire ensemble with a spicy salsa verde & crema.

the passion of the hash*

cook the pork, smoke the pork and cook it again, sautéing it with oven dried tomatoes, cheese curds, potatoes, peppers, jalapenos, and of course, put an egg on it (2 sunny side). drizzle the whole thing with a garlic cheesy béchamel sauce.

smothered mission burrito*

we cram chile rubbed pork shoulder, a little garlic, a little lime, and a lot of smoke into our tortilla and then add black beans, scrambled eggs, onions, peppers and potatoes. wrap it and smother it with our smokey chipotle tomatillo salsa and top it with melty cheddar cheese and sour cream.

DESIGNED FOR TWO

1 STARTER...2 ENTREES \$ 35

select either menu #1 or #2 sorry; no substitutions or modifications.

clam chowder

two cups of...we can say traditional, but based on who's tradition? so, we guess this is our tradition ... clams, bacon, onion, potato, and cream; it is chunky and smart (not too thick). with addictive rustic croutons scattered around.

OR... START (MENU #2)

PICK TWO (MENU #2)

turkey croque madame

the ultimate ooh la la brunch sandwich; oven roasted turkey breast, sliced bacon, a smear of french dijon, thin sliced scallions, sunny egg, all topped with a garlic cheesy béchamel sauce.

rubenesque panini

mounds of thinly sliced, custom cured pastrami, provolone cheese, pickles, crystal mayo, marinated tomatoes on a delicious rye bread. then we let the melting magic begin as we press the mound into a sandwich.

stuffed biscuit*

stuffed buttermilk biscuit. a whole portuguese sausage and chunks of beecher's flagship cheese wrapped and baked into our buttermilk biscuit. generously topped with our red sunday gravy.

Open: Thursday-Monday 8am - 2pm Closed Tue & Wed 3313 Harborview Dr. www.netshed9.com

