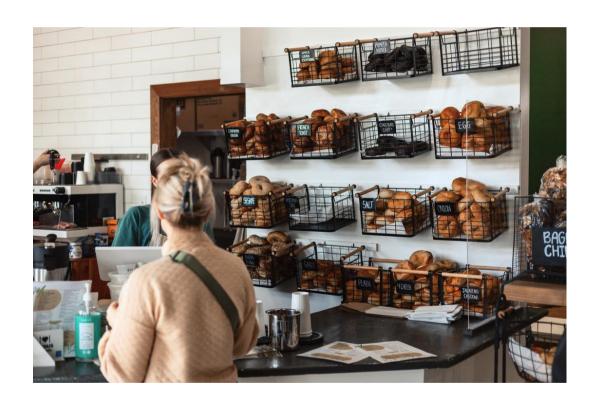


ALONG GIG HARBOR'S WATERFRONT

>> DIGITAL DINING GUIDE <<



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



Chips or Fruit

DRINK

Drip Coffee, Lemonade, or "Other Palmer"

THER SUBSTITUTIONS







BRIMSTONE

HOURS

Open: Thursday & Friday @ 4:00pm Saturday & Sunday @ noon Closed Mon-Wed



MEDIUM PLATE pick two meats; three sides \$26

MEATS

chile rubbed & shredded pork shoulder honey glazed st. louis pork ribs smoked sausage (hot or not) garlic herb smoked chicken

SIDES

creamy alabama slaw jack's magic beans potato salad pickle pile 7707 PIONEER WAY TACO PLATTER

choose two: creamy slaw, jack's beans or pickle pile

MIDAS TOUCH

pulled pork taco, carolina gold sauce, tangy slaw, radishes

"TATANKA"

buffalo hot chile pulled chicken taco, coleslaw, pickled onions, cotija cheese crumbles

\$13

'STONE RITA*

reposado tequila, lemon & lime juice, orange squeeze \$6

DRAFT BEER*

wet coast ipa, pilsner, pale ale \$5

*first one only when ordered with a meal

WWW.BRIMSTONEPNW.COM

(abrimstonepnw

f @brimstonePNWsmokehouse





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

www.brix25.com

@brix25restaurant

f @brix25

Open Thursday-Sunday

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





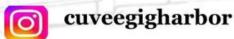


<u>Cuvée</u> Wine Shop

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





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



DISCO POTATOES

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

\$17

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



PORK SLIDERS

Rotisserie chicken, peppered bacon, provolone cheese, pimento cheese spread, and egg. Topped with fresh pico, avocado and chipotle mayo. Served with morning potatoes.

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

\$18

\$17





EL PUEBLI FAMILY MEXICAN RESTAURANT & CANTINA

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





ALONG GIG HARBOR'S WATERFRONT

SUNDAY, MARCH 9 THROUGH SUNDAY, MARCH 16









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





Restaurantweek

11AM-8PM DAILY





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 o Millville.pizza.co





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 NETSHEDS. THE FISHERMEN WOULD COUNT NETSHEDS ON THE WAY INTO THE HARBOR AT THE END OF THEIR JOURNEY HOME.

THIS IS

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.

OR... START (MENU #2)

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.

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





Thank you for supporting the small but mighty independent businesses that make Gig Harbor's waterfront a vibrant hub for dining, shopping and recreation.

Business Owners,

want to get involved?











PARTNERSHIP PROGRAM

Stay connected and become part of something wonderful through our private donor program...



