



**THE  
COMMON  
WEALTH**

**SPECIALS**

**SOUP DU JOUR**

*Chef prepared - always made in house*

13

**STARTERS**

**CRISPY BRUSSEL SPROUTS**

*Balsamic glaze, parmesan cheese*

12.5

**QUESO FUNDIDO**

*Melted cheeses, chili peppers served with pico de gallo and house tortilla chips*

13.5

**SOFT PRETZEL**

*house made DruBru beer cheese sauce & mustard*

9.5

**FRIED CHEESE CURDS**

*Served with marinara sauce & ranch*

12.5

**POTATO WEDGES**

*hand cut potato wedges with signature chipotle aioli*

8.5

**CHICKEN WINGS**

*BUFFALO, BBQ, or PLAIN; \*\*SPICY JERK BBQ +\$1; choice of ranch or blue cheese*

14

**COCONUT PRAWNS**

*Topped with fresh cilantro, lime; served with sweet chili sauce & our signature chipotle aioli*

15

**SOUPS & SALADS**

**BEEFALO CHILI**

*locally raised, grass fed beefalo, house blend of herbs & spices; topped with shredded cheddar*

9/13

**CREAM OF TOMATO BASIL SOUP**

*House made (contains gluten)*

8/12

**WEDGE SALAD**

*Iceberg lettuce, bacon, cherry tomatoes, red onion, herbed croutons, blue cheese crumbles; ranch or classic caesar wedge; herbed crutons and shredded parmesan with a caesar dressing*

16

*ADD; chicken \$4.5, salmon \$6.5*

**BEET SALAD**

*Arugula, shaved fennel, red & golden beets, feta cheese, candied walnuts; raspberry vinaigrette*

16

**906 HARVEST SALAD**

*Spring mixed greens, apples, candied walnuts, parmesan cheese; house champagne vinaigrette*

15

**SANDWICHES & ENTRÉES**

**906 BURGER**

*Hand-pressed Longhorn Beef from Ellensburg, cheddar, lettuce, tomato, onion, garlic aioli. brioche bun; wedges*

18

*ADD; bacon \$2, smashed avocado \$2; make it a DOUBLE \$7.5*

**VEGGIE BURGER**

*Made in house—lettuce, tomato, onion, garlic aioli, brioche bun; wedges*

17

*ADD; cheese \$1, smashed avocado \$2*

**CRISPY FRIED CHICKEN SANDWICH**

*pickle juice brined chicken breast, pepper jack, house made remoulade, lettuce, tomato. brioche bun; wedges*

18

**BLACKENED SALMON SANDWICH**

*lettuce, tomato, pickled onions, chipotle aioli. brioche bun; wedges*

18

**FRENCH DIP**

*sliced roast beef, swiss cheese, on toasted baguette, side creamy horseradish & au jus; house made chips*

17

**C-DUB CLUB**

*oven roasted turkey, smashed avocado, bacon, lettuce, tomato, onion, chipotle aioli on toasted whole wheat; house made chips*

17

**GRILLED CHEESES & CREAM OF TOMATO BASIL**

*Fontina and cheddar on grilled sourdough; served with our house tomato-basil soup.*

17

*ADD; bacon \$2, ham \$2*

**BBQ PORK SANDWICH**

*smoked bacon, Washington apple slaw, garlic aioli, bbq sauce. brioche bun; wedges*

17

**STREET TACOS**

*PULLED PORK or CHICKEN ASADA; 4 flour or corn tacos; diced onion & fresh cilantro, cotija cheese; side of salsa verde*

15

**CHICKEN FETTUCINE ALFREDO**

*Fettucine pasta, creamy alfredo sauce, seasoned chicken breast, parmesan cheese*

19

**TWISTED MAC & CHEESE**

*cheddar cheese alfredo sauce, twisty pasta. ADD; fried chicken \$6.5, bacon \$2, jalapenos \$.50*

15.5

**KIDS MENU 8.5**

**TWISTED MAC & CHEESE**

*cheddar cheese sauce, twisty pasta*

**HOT DOG**

*grilled all beef hot dog, served with potato chips*

**KIDS LONGHORN BURGER**

*cheddar cheese, served with potato chips*

**GRILLED CHEESE**

*grilled cheese sandwich with tomato soup*

**DESSERTS**

**COOKIE SUNDAE**

*vanilla ice cream, chocolate sauce*

7

**APPLE TART**

*vanilla ice cream, caramel sauce*

9

**FUDGE BROWNIE**

*House made brownie, vanilla ice cream, caramel sauce, topped with candied walnuts*

10

20% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE \$.50 WILL BE ADDED ON TO-GO ITEMS & ADDITIONAL DRESSINGS/AUCES

CONSUMPTION OF RAW OR UNDERCOOKED MEAT, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS



**THE  
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**SPECIALS**

**WILDSIDE MANHATTAN** 15  
*Rebel yell 100 proof bourbon, Pierre Ferrand Orange Curacao, sweet vermouth, & orange bitters*

**MAI TODDY - HOT** 13  
*Plantation and Gosling's rums, Gifford apricot liqueur, orgeat, angostura bitters, lime, hot water*

**FROZEN SLUSHIES**

**PAMA COSMO SLUSHY** 16  
*Pama Liquor, vodka, cranberry & lime juices blended and frozen*

**TIKI SMASH SLUSHY** 17  
*Plantation rums, coconut blend, pineapple, lime, melon liqueur float*

**CRAFT COCKTAILS**

**PEAR 75** 14  
*Vodka, pear syrup, lemon juice, Treveri Blanc de blanc*

**GIN N' SIN** 12  
*Gin, lemon, lime, and grapefruit juice with Giffard Grenadine*

**CARDAMOM MULE** 12  
*Gin, lime, ginger beer, and cardamom bitters*

**HEMINGWAY DAIQUIRI** 14  
*Plantation 3 Star rum, Luxardo Maraschino, grapefruit and lime juice*

**COMMONWEALTH CLASSIC BOULEVARDIE** 15  
*Bulliet whiskey, Campari, sweet vermouth*

**WINTER WARMER—HOT** 12  
*Brandy, vanilla, hot apple cider, whipped cream, cinnamon*

**SPICED TODDY—HOT** 13  
*Bourbon, spiced apple syrup, lemon, hot water*

**ESPRESSO MARTINI** 14  
*Wheatley Vodka, Mr. Black coffee liqueur*

**PASS LIFE PALOMA** 13  
*Dulce Vida grapefruit tequila, Aperol, lime juice, club soda, sprite*

**PICK YOUR DAISY** 13  
*Mix and match from our margarita flavor selections, featuring CW fresh squeezed house made marg mix*  
*Tequila choices: Pueblo Viejo Blanco Tequila or House infused spicy jalapeno Tequila*  
*Flavor choices: Classic, Mango w/ Chamoy rim, or Huckleberry w/ Tajin rim*

**T-MONEY MARY** 12  
*Fremont vodka house infused with jalapeño, poblano peppers & cucumber. CW906 bloody mary mix*

**BEER/CIDER**

**DRU BRU DRAFTS** (20oz) 8.50  
*Kolsch German-style Golden Ale, Hop Session IPA, Bru Ski Patrol German-style Dark Lager*

**SEASONAL DRAFT BEERS** Rotating IPA, Pale Ale, Porter (16oz) 7.25

**SEASONAL DRAFT CIDER OR SOUR BEER**(14oz) 8.25

**YONDERS DRY CIDER** (16oz) 9.25

**SCHILLING GRAPEFRUIT CIDER** (12oz) 7.25

**TALKING CEDAR PILSNER, TEN PIN ANGLE AMBER ALE** (12oz) 6

**PELICAN HEAD HOUT HEFEWEIZEN** (16oz) 6.25

**COORS LIGHT** (16oz), **PACIFICO** (12oz) 5.5

**RAINIER** (16oz) 4.5

**BEST DAY NON ALCOHOLIC BEERS (0-0.5%) KOLSCH, HAZY IPA** (12oz) 6.5

**WHITE WINES**

**TREVERI BLANC DE BLANC**, WA 12/44

**DUCK POND ROSE**, OR 12/44

**UNDERWOOD PINOT GRIS**, OR 10/38

**DEER & FINCH CHARDONNAY**, WA 9/34

**PETER YEALANDS SAUV BLANC**, NZ 12/44

**RED WINES**

**CLONE 7 CABERNET**, WA 10/38

**ST FRANCIS RED BLEND**, CA 10/38

**J LOHR PINOT NOIR**, CA 14/52

**TRAPICHE MALBEC**, AG 10/38

Follow us on Facebook and Instagram for up to date events and specials!

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