

ALONG GIG HARBOR'S WATERFRONT

DINING GUIDE

March 10 - 17th 2024

15 RESTAURANTS & TASTING ROOMS
FEATURING LUNCH, HAPPY HOUR & DINNER MENUS





7 Seas Brewing2905 Harborview Dr.7seasbrewing.com



Gig Harbor Waterfront
Restaurant Week
March 10 - March 17

TASTING FLIGHTS

no substitutions or modifications

\$7

LIGHT FLIGHT

Heidelberg Premium Lager
Pilsner
British Pale Ale
American Hef.

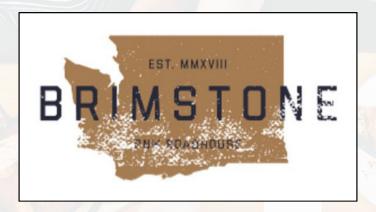
HOPPY FLIGHT

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





Brimstone PNW
7707 Pioneer Way
bbgbrimstone.com



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TACO PLATTER

Mida's Touch or Tatanka with two sides \$12

BRISKET CORN CHOWDER

coffee rubbed brisket, sweet yellow corn, crispy bacon, sweet potato, puffed corn nuts \$5

BBQ PLATTER

Medium Plate pick 2 meats + 3 sides \$26

DRINKS ORDERED WITH MEAL - 1 PER CUSTOMER

'STONE RITA

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

DRAFT BEER

wet coast ipa, roger's pilsner, 21st amendment fireside chat \$5





Brix 25
3115 Harborview Dr.
harborbrix.com



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Two small plates and one drink from featured menu \$38

Dorset Red Cheese Fondue
Spaghetti alla Chitarra*
Champagne Seafood Chowder
Shaved Cauliflower Salad
Chutney & Cambozola Spread

Pulled Chicken Arepas
Housemade Casarecce
Thai Larb Lettuce Cups
Little Gem Lettuce Salad





Cuvee Wine Shop
3019 Judson St
instagram.com/cuveegigharbor



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10% off any glass pour or tasting flight

10% off a bottle to-go with the purchase of any glass pour or tasting flight





Devoted Kiss Cafe 8809 N. Harborview Dr. devotedkisscafe.com



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\$18

Featured Entrees served with house-made cinnamon swirl coffee cake

Falafel

Scratch falafel ball pressed and served on flatbread topped with pickled red onion, romaine and a cucumber tzatziki with a scratch made curry drizzle.

Disco Potatoes

Yukon Gold potatoes topped with carne asada, beef gravy and cheddar cheese curds topped with two over easy eggs.

Huevos Ranchero

House chorizo, diced Yukon Gold potatoes & black beans served on a pressed tomato basil tortilla with avocado crema and cilantro lime sour cream, drizzled with ranchero sauce and two over easy eggs.

Blueberry Lemon Curd Belgian Waffle

Freshly made to order, topped with blueberries, scratch lemon curd and dusted with powdered sugar.





El Pueblito
3226 Harborview Drive
elpueblitorestaurant.com



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Lunch for 2:

Enchilada & Tostada
with Rice & Beans
and
Deluxe Tostada
with 2 Vodka
Cranberry cocktails.
\$38.92

Dinner for 2:

Tostada
and Two Enchiladas
a la Cream
with 2 Vodka
Cranberry cocktails.

\$43





Gourmet Burger Shop
4120 Harborview Drive
facebook.com/GourmetBurgerSho
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Gig Harbor Waterfront Restaurant Week March 10 - March 17

Jerk spiced grilled chicken sandwich pineapple slaw \$16 Bowl of Corn chowder with smoked salmon \$7.50 Smoked salmon
B.L.T. sandwich
on grilled
sourdough
\$16





Gig Harbor Thai Cuisine 8825 N. Harborview Dr gigharborthaicuisine.com



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Lunch Only | Featured Entrees \$17

Lunch service, dine-in only. No substitutions.

Served with a cup of Tom Kah Soup or House Side Salad with ginger dressing.

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.

Chicken Phad Thai:

Traditional Thai noodles stir-fried with bean sprouts, scallions, egg, fresh carrots, bean sprouts, and crushed peanuts.

Larb Duck:

Minced duck, onions, roasted jasmine rice, fresh lime, and cabbage.

Served with Jasmine Rice and fresh

Green Leaf.

Simple Garlic Stir Fry:

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





Heritage Distilling Co 3118 Harborview Dr. heritagedistilling.com



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Special Cocktails | \$6

Vanilla Berry Sage

Dual Barrel Vanilla Bourbon, Muddled Sage, Blackberry
Jam, Simple Syrup, Lemon Juice, Sage Leaf

Tiramisu White Russian

Coffee Vodka, Sweet Cream, Cold Brew, Cocoa Powder

We Make a Great Pear

Elk Rider Gin, Black Lemon Bitters, Pear Syrup, Lemon Juice, Lemon Wheel





Iscreamery
7707 Pioneer Way
iscreamerypnw.com



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HAND-PACKED PINT BUNDLE

pick any 3 flavors of iscream pints \$25 **FLAVOR FLIGHT**

pick any 3 flavors of mini-scoops \$8

STANDARDS

MINT CHOCOLATE BARK
VERACRUZ VANILLA
DOUBLE DUTCH CHOCOLATE
BEE'S KNEES

NON-DAIRY

SMITTEN STRAWBERRY
SORBET
GHOST PEPPER CHOCOLATE
GANACHE

SPECIALS

ROCKY TOFFEE
WHITE CHOCOLATE
"BUFFALO MILK"
BANANARAMA

SEASONAL

LUCKY IRISHMAN
BUTTERSCOTCH PECAN





Millville Pizza Co.
3409 Harborview Drive
millvillepizzaco.com



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Lunch 11 am - 3 pm

Meatball panuozzo
(vegan option
available)

Soft drink +\$5 for beer/wine upgrade \$12 Dinner 3pm - 10 pm

Creamy prosciutto
and Adam's wild
mushroom pasta
with side salad
and focaccia

Glass of wine / beer \$18





Millville @ 7 Seas Brewing 2905 Harborview Drive millvillepizzaco.com



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11 am - 3 pm

Empanadas | \$5

- Classic: Ground beef, onions, red pepper, garlic, egg, olives, green onions, seasonings.
- Sirloin steak with onion, garlic, & chimichurri.
- Spinach and Cheese with bechamel sauce.
- Humita (sweet corn and Bechamel) with red peppers, onions & spices.

Jinner Special
3 pm - 10 pm
8" Pizzas | \$10

- Veggie Option: Pesto, potato and buratta topped with lemon zest and fresh oregano
- Meat Option: Brie, prosciutto and caramelized onion, lite mozzarella





Morso Bistro
9014 Peacock Hill Ave
morsobistro.com



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LUNCH ONLY

Featured Lunch Items - \$15. With glass of wine or beer - \$20

MORSO BURGER

ground sirloin patty, apple
wood smoked bacon,
smoked remoulade,
beecher's marco polo
cheddar, iceberg lettuce,
tomato, brioche bun, kettle
chips

CACIO E PEPE

spaghetti, pecorino,
parmigiano reggiano, extra
virgin olive oil, roasted black
pepper

SALMON CAKES + CAESAR

wild king salmon cakes,
tarragon remoulade, rustic
croutons parmigiano
reggiano, crisp romaine,
tuscan kale, mom's crunchy
pumpkin seeds, smoked
oyster caesar dressing

FORAGERS' FLATBREAD

salsa bianca, herb roasted oyster mushrooms, crimini duxelle, mozzarella, arugula

WILD SALMON SALAD

chilled wild sockeye salmon,
ruby, golden + candy cane
roasted beets, lemon + chive
yogurt, toasted filbert nuts,
pickled fennel, dill,
aged sherry + poppyseed
vinaigrette

MEATBALL SANDWICH

house made meatballs, basil marinara, mozzarella, provolone, rustic roll bistro salad + house vinaigrette





Netshed No. 9 3313 Harborview Dr. netshed9.com



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TWO COURSES select either menu #1 or #2

no substitutions or modifications
\$35

MENU #1

Skillet of o.g.cinnamon rolls + pick 2:

- chilaquiles
- the passion of the hash
- smoothered mission burrito

MENU #2

Start with a cup of clam chowder + pick 2:

- turkey croque madame
- rubenesque panini
- stuffed biscuit





Tides Tavern
2925 Harborview Dr.
tidestavern.com



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Happier Happy Hour!

Extra Discounts on Food and Drink Specials

Sunday – Thursday 2pm-5pm



