# RESTAURANT WEEK

ALONG GIG HARBOR'S WATERFRONT

# **DINING GUIDE**

March 10 - 17th 2024

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





7 Seas Brewing 2905 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 bbqbrimstone.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

Kalua Pork & Cabbage 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



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

Patty Melt on grilled rye bread

\$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

# HERITAGE.

Gig Harbor Waterfront Restaurant Week March 10 - March 17

#### 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

Millville Pizza Co.

Classic wood-fired pizza

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Lunch 11 am - 3 pm Meatball panuozzo (vegan option available) with soft drink \$12

Add beer/wine for \$5 upgrade 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

Millville Pizza Co. Classic wood-fired pizza

@7Seas

Lunch Special 11 am - 3 pm

Empanadas | \$5

Classic Beef Ham & Cheese Mushroom and Cheese Caprese **Dinner Special** 3 pm - 10 pm **8" Pizzas | \$10** 

**Gig Harbor Waterfront** 

**Restaurant Week** 

March 10 - March 17

- 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



- Bistro • Wine • Market -

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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

## • NETSHED NO.9

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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 HH Food Menu Drink Specials

Sunday – Thursday 2pm-5pm



