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

THE WATERFRONT
Alliance
gig harbor, wa

RE Lairant Week
ALONG GIG HARBOR'S WATERFRONT
Brimstone PNW
7707 Pioneer Way
bbqbrimstone.com

Gig Harbor Waterfront
Restaurant Week
March 10 - March 17

**BRISKET CORN CHOWDER**
coffee rubbed brisket, sweet yellow corn, crispy bacon, sweet potato, puffed corn nuts
$5

**TACO PLATTER**
Mida’s Touch or Tatanka with two sides
$12

**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
Restaurant Week
ALONG GIG HARBOR’S WATERFRONT

Brix 25
3115 Harborview Dr.
harborbrix.com

Gig Harbor Waterfront
Restaurant Week
March 10 - March 17

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
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

Gig Harbor Waterfront
Restaurant Week
March 10 - March 17

$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.
Restaurant Week
ALONG GIG HARBOR’S WATERFRONT

El Pueblito
3226 Harborview Drive
elpueblitorestaurant.com

**EL PUEBLITO**
FAMILY MEXICAN RESTAURANT & CANTINA

Gig Harbor Waterfront
Restaurant Week
March 10 - March 17

**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/GourmetBurgerShop

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

Gig Harbor Waterfront
Restaurant Week
March 10 - March 17

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.
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

---

**Restaurant Week**  
**Along Gig Harbor’s Waterfront**  

**Gig Harbor Waterfront**  
**Restaurant Week**  
**March 10 - March 17**

---

**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

---

**Alliance**  
**Gig Harbor, WA**

---

**Restaurant Week**  
**Along Gig Harbor’s Waterfront**
Millville Pizza Co.
3409 Harborview Drive
millvillepizzaco.com

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

Glass of wine / beer
$18

Add beer/wine for $5 upgrade

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

Dinner
3pm - 10 pm
Millville Pizza Co.
Classic wood-fired pizza
@ 7 Seas

Millville @ 7 Seas Brewing
2905 Harborview Drive
millvillepizzaco.com

Gig Harbor Waterfront
Restaurant Week
March 10 - March 17

Millville Pizza Co.

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
- Veggie Option: Pesto, potato and buratta topped with lemon zest and fresh oregano
- Meat Option: Brie, prosciutto and caramelized onion, lite mozzarella
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, parmagiano reggiano, extra virgin olive oil, roasted black pepper

SALMON CAKES + CAESAR
wild king salmon cakes, tarragon remoulade, rustic croutons parmagiano 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

Gig Harbor Waterfront
Restaurant Week
March 10 - March 17

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
  • smothered mission burrito

MENU #2
Start with a cup of clam chowder + pick 2:
  • turkey croque madame
  • rubenesque panini
  • stuffed biscuit
Happier Happy Hour!
Extra Discounts on HH Food Menu
Drink Specials

Sunday – Thursday
2pm-5pm