

Eagle Harbor Reporter



Photo Above: Madison Ave. S. & Parfitt Way ca. 1929; Photo Courtesy of Museum of History & Industry

NAMESAKES ANCHORED IN US NAVAL HISTORY

William Bainbridge: America's Unlucky Sea Captain

excerpted from Thomas Jewett

Bainbridge was born in Princeton, New Jersey on May 7, 1774 into a large family. He was well educated but opted to go to sea in the merchant service at the age of fifteen, which fit his adventurous spirit. By the age of nineteen he was in command of a trading schooner in the West Indies trade.

In 1796, while commanding the ship *Hope*, on its passage from Bordeaux to St. Thomas in the Caribbean, his ship was attacked by a British privateer of eight guns and thirty men. The *Hope's* armament consisted of four cannon manned by nine sailors. Bainbridge forced the privateer to strike its colors. He could have taken it as a prize, but is reported to have cockily hailed the other captain and told him to "go about his business and report to his masters that if they wanted his ship they must send a greater force to take her, and a more skillful commander."

His luck seems to hold into 1798. In that year he married, Susan Hyleger, the daughter of a prosperous merchant on the island of St. Bartholomew. He was also accepted into the newly reorganized United States Navy with the rank of Lieutenant and given command of the schooner *Retaliation*.

However, in November, 1798, sailing in the West Indies, protecting American shipping from the French, he was forced to surrender to two French frigates: *Insurgent* and *Volunteer*. He and his crew were imprisoned at the island of Guadeloupe. This inauspicious start to Bainbridge's naval career was marked by the fact that his command was the first American ship lost in the Quasi-War with France. Bainbridge convinced the Governor of Guadeloupe to release him, his crew and his ship. He further obtained the liberty of other American prisoners. For this service he was promoted to Master Commandant and given command of the 18 gun brig *Norfolk*. He once again sailed against the French, this time with some success, capturing the *Republican* and sinking several smaller vessels.

In 1800 Bainbridge was promoted to Captain and given command of the frigate *George Washington*. In May of that year he was tasked with delivering tribute to the Dey of Algiers. This practice, much to Bainbridge's disgust, was to keep the Barbary corsairs from raiding American shipping. He was unlucky enough to anchor his ship within range of the Dey's guns. Because of this he was coerced to sail under the Algerian flag to carry gifts and an ambassador to the Ottoman Porte in Constantinople, bringing humiliation to himself and his country. Setting his humiliation aside, Bain-



William Bainbridge

bridge comported himself with tact and diplomacy. His efforts paved the way for the first treaty between the Ottoman Empire and the United States. He also aided in securing the release of some 400 Maltese, Venetians and Sicilians held by the Dey of Algiers for ransom.

In May, 1803 he was given command of the brand new *Philadelphia* which boasted 44 guns. She was the pride of a new squadron, under Commodore Preble, being fitted out to fight the Barbary corsairs. Bainbridge sailed before the rest of the fleet, and on his arrival in the Mediterranean, captured the 22 gun Moorish warship *Mesh-Boha*. He also recaptured the America brig *Celica*.

Bainbridge's luck ran out on October 31, 1803. Off the shore of Tripoli, he rashly gave chase to a small corsair into the shallows. The *Philadelphia* struck an uncharted rock and became stuck. The crew attempted to tow her off the shoal by using their lifeboats,

Several ships of the Navy have since been named USS Bainbridge in his honor. Bainbridge Island, Washington is named after Commodore Bainbridge, as well as Bainbridge, Ohio, near Chillicothe, Ohio. Bainbridge, Georgia is named for him, as well as Old Bainbridge Road in Tallahassee, a major route.

but to no avail. Much smaller Tripolitan gun-boats surrounded her. Bainbridge could not bring his cannons to bear since his ship sat at an angle, and he was forced to surrender. He and his men would remain in captivity for nineteen months suffering many privations at the hands of their captors.

The *Philadelphia* was refloated by the Tripolitans and taken into port to be refitted for action against the Americans. She was later burned by Stephen Decatur in a daring raid. It is said that the first suggestion for the *Philadelphia's* destruction came from Bainbridge himself, in a letter smuggled to Commodore Preble. When peace was restored Bainbridge faced a court of inquiry. Although technically there was no official censure for his conduct, he always bore the stigma for the loss of his ship.

After the court of inquiry, Bainbridge was not given another command, but was ordered to the navy yard in New York to supervise construction of new vessels. Due to financial difficulties, brought about by his captivity, Bainbridge requested and obtained a furlough from the Navy. He once again entered the merchant service, hoping to recoup his losses.

He was ordered to take command of the Boston Navy Yard to prepare ships for war. On the declaration of war on June 8, 1812, Bainbridge

vigorously solicited for command of a ship of the line. After several months, he was given the *Constitution* ("Old Ironsides") and was also put in charge of *Essex* and *Hornet*. The newly minted commodore immediately set sail for the South Atlantic.

The *Constitution* parted company with *Hornet* off San Salvador on December 26, and three days later fell in with HMS *Java* which sported 49 guns and 400 men. *Java* was on her way to the East Indies, carrying the newly appointed lieutenant-governor of Bombay.

After an action of less than two hours the English ship was completely dismantled with losses of 60 killed and 101 wounded. *Constitution* had lost nine killed and 25 wounded. Bainbridge was among the wounded, having been struck twice.

The *Java*, being so devastated, was blown up after the prisoners were removed. Perhaps, remembering his own times in captivity, Bainbridge treated the British magnanimously. He later received acknowledgement from the British government for his kindness.

On his return to the United States Bainbridge was received as a hero and a medal commemorating his capture of *Java* was authorized and struck by Congress. As a reward, and to aid in his recuperation, he was ordered to take command of the Charlestown Navy Yard, where he laid the keel for *Independence*.

After the War of 1812, Bainbridge will lead a squadron, once again, against the Barbary pirates. During the War, Algiers and Tripoli had resumed their old practices, since the United States Navy was occupied with Great Britain. A show of force was all that was needed to bring the corsairs into line.

Bainbridge spent the later part of his career in making the Navy as a professional fighting force. He established the first school for naval officers and the first board of examination for officer promotion. He also commanded several naval yards, where under his direction, development of new naval technology took place. He suffered greatly from old wounds and privations incurred during his service to his country. He will contract pneumonia in 1833 and die.

No other contemporary, American sea captain lost as many ships.

CHARLES WILKES

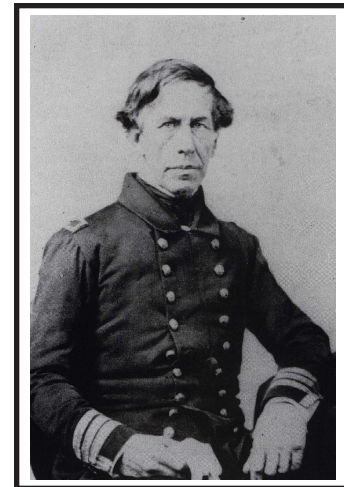
Some historians speculate that Wilkes' obsessive behavior and harsh code of ship-board discipline reportedly shaped Herman Melville's characterization of Captain Ahab in Moby Dick. Regardless, Wilkes Elementary School is named in his honour.

Wilkes was born in New York City, in 1798, as the great nephew of the former Lord Mayor of London John Wilkes. His mother was Mary Seton who died in 1802 while Charles was three years old. As a result, Charles was raised by his Aunt, Elizabeth Ann Seton, a convert to Roman Catholicism who was the first American-born woman to be canonized a saint by the Catholic Church. When Elizabeth was left widowed with five children, Charles was sent to a boarding school, and later attended Columbia College, now Columbia University. He entered the United States Navy as a midshipman in 1818, and became a lieutenant in 1826.

In 1838, although not a seasoned naval line officer, Wilkes was experienced in

naval survey work, and working with civilian scientists. He was given command of the government exploring expedition "... for the purpose of exploring and surveying the Southern Ocean, "as well to determine the existence of all doubtful islands and shoals, as to discover, and accurately fix, the position of those which [lay] in or near the track of our vessels in that quarter, and [might] have escaped the observation of scientific navigators." The U.S. Exploring Squadron was authorized by act of the Congress on May 18, 1836.

The United States Exploring Expedition, commonly known as the Wilkes Expedition, included naturalists, botanists, a mineralogist, taxidermists, artists and a philologist, and was carried by the USS *Vincennes* and *Peacock*, the brig *Porpoise*, the store-ship *Relief*, and two schooners, *Sea Gull* and *Flying Fish*.



Charles Wilkes

Leaving Hampton Roads on August 18, 1838, it stopped at the Madeira Islands and Rio de Janeiro; visited Tierra del Fuego, Chile, Peru, the Tuamotu Archipelago, Samoa, and New South Wales; from Sydney sailed into the Antarctic Ocean in December 1839 and reported the discovery "of an Antarctic continent west of the Balleny Islands"; visited Fiji and the Hawaiian Islands in 1840, explored the west coast of the United States, including the Strait of Juan de Fuca, Puget Sound, the Columbia River, San Francisco Bay and the Sacramento River, in 1841, and returned by way of the Philippines, the Sulu Archipelago, Borneo, Singapore, Polynesia and the Cape of Good Hope, reaching New York on June 10, 1842.

In July 1840, two sailors, were killed while bartering for food on Fiji's Malolo Island. Wilkes retribution was swift and severe. According to an old man of Malolo Island, nearly 80 Fijians were killed in the incident.

After having completely encircled the globe (his was the last all-sail naval mission to do so), Wilkes had logged some 87,000 miles and lost two ships and 28 men. Wilkes was court-martialed on his return for the loss of one of his ships on the Columbia River bar, for the regular mistreatment of his subordinate officers, and for excessive punishment of his sailors. He was acquitted on all charges except that of illegally punishing men in his squadron.

His Narrative of the United States Exploring Expedition (5 volumes and an atlas) were published in 1844. He edited the scientific reports of the expedition (20 volumes and 11 atlases, 1844-1874) and was the author of Vol. XI (Meteorology) and Vol. XIII (Hydrography).

Wilkes's 1841 Map of the Oregon Territory pre-dated John Charles Fremont's first Oregon Trail pathfinder expedition guided by Kit Carson during 1842. Moreover, the specimens and artifacts brought back by expedition scientists ultimately formed the foundation for the Smithsonian Institution collection.

At the outbreak of the American Civil War, Wilkes, now a Captain, was assigned to the command of the *San Jacinto* to search for the Confederate commerce destroyer *Sumter*.

On November 8, 1861, he stopped the British mail packet *Trent*, and took off the Confederate commissioners to England. He later brought them to Fort Warren in Boston Harbor. Though he was officially thanked by Congress, his action was later disavowed by President Lincoln due to diplomatic pressure placed on the Administration by the British Government. After reaching the rank of commodore, on July 16, 1862, he was assigned to duty against blockade runners in the West Indies.

In Bermuda, acting on his orders, however violating British rule, Wilkes remained in port for nearly a week aboard his flagship the *Wachusett*, while his gunboats *Tioga* and *Sonoma* blockaded St. George harbour, a key Confederate blockade-runner base. The gunboats prevented a number of ships from leaving the harbour, and opened fire at a Royal Mail Steamer, the *Merlin*. The actions of "The Notorious Wilkes"—as local media branded him—convinced many that full-scale war between the United States and the United Kingdom was inevitable, though the British government had no wish to enjoin the conflict between the Union and Confederacy.

Despite his accomplishments, Wilkes acquired a reputation as sometimes arrogant and capricious. Wilkes died in Washington, D. C. on February 8, 1877.

JOHNSTON BLAKELEY

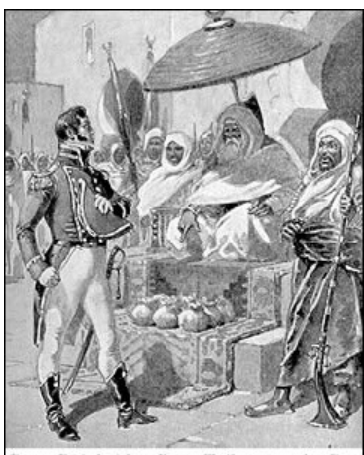
Johnston Blakeley also spelled Johnston Blakely (October 1781 - October 1814) was an officer in the United States Navy during the Quasi-War with France and the War of 1812.

Blakeley was born near Seaford, County Down, Ireland. Brought to the United States as a child in 1783, he graduated from the University of North Carolina at Chapel Hill in 1800, then joined the Navy and was appointed a Midshipman in 1800.

After service in **President** during the Quasi-War with France and command of **Enterprise** early in the War of 1812, Master Commandant Blakeley was appointed to command of the newly built sloop-of-war **Wasp**.

In 1814, he made a very successful cruise which included the capture of HMS **Reindeer**. **Wasp** was last heard of 9 October 1814 and is believed to have foundered in a gale. Blakeley received the thanks of Congress, a gold medal, and posthumous advancement to Captain for his last cruise.

In addition to island-landmarks and an elementary school, two ships were named Blakely for him.



Capt. Bainbridge Pays Tribute to the Dey



Have even more at **the pub**

CELEBRATING OUR 17TH YEAR AS BAINBRIDGE ISLAND'S NEIGHBOURHOOD PUB

SHARED PLATES

- HUMMUS PLATE** \$7.95
Pub-made hummus served with warm pita, sliced cucumber, red bell pepper & Kalamata olives
- SWEET PAPAS LATINAS** \$8.95
Pepper seasoned yam fries with black beans, melted pepperjack cheese, mango salsa & sour cream
- SMOKED SALMON TARTINE** \$8.95
Pub-smoked Pacific salmon, goat cheese, capers & red onion served on fingers of grilled whole wheat sourdough bread
- SPICY CRAB & ARTICHOKE DIP** \$8.95
Served piping hot with warm pita bread
- EDAMAME** \$4.95
Soybean pods blanched with star anise
- FLASH FRIED CALAMARI** \$7.95
Dusted, fried & served with our pesto aioli
- PUB NACHOS** \$7.95
Tortilla chips, cheddar, tomatoes, olives, green onions & Pub-made salsa with sour cream
Add Pub-made guacamole \$2.00
Add shredded pork or black beans \$2.95
- NATURAL PORK® QUESADILLA** \$8.95
Two grilled flour tortillas with shredded Salmon Creek Farms Natural Pork®, chipotle barbecue sauce, cheddar & black bean aioli With sour cream, salsa & guacamole
- COCONUT SHRIMP** \$8.95
Four large shrimp, coconut battered & deep-fried Served with Pub-made mango chutney



NIGHTLY SPECIALS

NEED A BIT MORE PREDICTABILITY TO YOUR LIFE?

- MONDAY- CHICKEN POT PIE** \$11.95
Rich Chicken & vegetable stew topped with a baked biscuit crust
- TUESDAY- THE PUB'S MEATLOAF** \$12.95
Served with Mashed Potatoes & Mushroom Sauce
- WEDNESDAY- PANFRIED OYSTERS** \$12.95
Panko-breaded Hama Hamas With Pub-Fries & Slaw
- THURSDAY- CENTER-CUT PORK CHOPS** \$14.95
Served with Yam Fries & Pub-made Applesauce
- FRIDAY- FRESH CAUGHT FISH** Market
Fresh off the Boats
- SATURDAY- 10oz RIBEYE STEAK*** \$18.95
With a baked potato & Caesar side
- SUNDAY- SPAGHETTI & MEATBALLS** \$11.95
Why should the Italian Restaurants have all the fun?

SALADS & SOUPS

- COBB SALAD PITA** \$10.95
Warmed Pita bread stuffed with diced free-range chicken breast, organic greens, diced tomato, chopped bacon, crumbled blue cheese, pub-made guacamole Sprinkled with our red wine vinaigrette Served with Pub-cut fries
- PUB FAVOURITES SALAD** \$12.95
Fresh organic greens & vegetables with your choice of free-range chicken skewers, shrimp or beef skewers, salmon filet, peppered cod, smoked salmon, or Field Roast® veggie cutlet & your choice of dressing Served with fresh focaccia
- PUB GREEK SALAD** \$9.95
Fresh organic spinach tossed with diced zucchini, tomato, red onion, Kalamata olives & our red wine vinaigrette Topped with feta cheese & served with warm pita bread
- CALAMARI SALAD** \$10.95
Sautéed calamari with garlic, tomatoes, toasted pine nuts & golden raisins with a light sherry wine vinaigrette over fresh organic greens & dusted with fresh parmesan
- PUB CAESAR SALAD** sm \$5.95 lg \$7.95
Crisp organic romaine lettuce tossed with traditional Caesar dressing made with garlic, lemon, anchovies & olive oil, with Pub-made garlic croutons & parmesan
Add Beef or Prawn Skewers \$7.95
Chicken Skewers \$6.95
Salmon filet, Peppered cod, Smoked Salmon \$6.95
Field Roast® Sunflower Country-style cutlet \$4.95
- WARM SPINACH SALAD** \$8.95
Fresh organic leaf spinach with Pub-made warm bacon dressing, caramelized onions, sautéed apples, spiced walnuts & crumbled blue cheese With fresh focaccia
- RIBOLLITA** \$9.95
A hearty Tuscan bread soup made of tomatoes, garlic, mushrooms, zucchini, spinach, white beans & vegetable broth Ladelled over a thick slice of grilled rustic organic bread Served with a side Caesar salad
- PUB SIDE SALAD** \$6.95
Fresh organic greens & vegetables with your choice of our blue cheese, balsamic vinaigrette & ranch dressings or **CAESAR SIDE SALAD** \$4.95
- SOUP OF THE DAY** bowl \$4.95 cup \$3.95
Made fresh & served with fresh focaccia
- CLAM CHOWDER** bowl \$4.95 cup \$3.95
Pub-made, New England Style & served with fresh focaccia

GRILLED SKEWERS

GREAT ON THEIR OWN OR ADD THEM TO ANY PLATE

- PAINTED HILLS NATURAL BEEF®** \$8.95
Steak pieces marinated & grilled Served with tzatziki sauce
- RANGER® FREE-RANGE CHICKEN BREAST** \$7.95
All white meat chicken breast pieces Served with our curried peanut sauce
- SKEWERED PRAWNS** \$8.95
Marinated & grilled Served with our pub-made mango chutney



All of the bread we serve comes straight from Seattle from the bakery that creates artisan bread from organic ingredients

* The Health Department reminds you that consuming raw or undercooked meats may increase your risk of foodborne illness, especially if you have certain medical conditions.

Items in **RED** served until closing [with tortilla chips substituted for fries after 10:30 PM]. All other items available until 10:30 PM



SANDWICH PLATTERS

THE PUB BURGER* PLATTER \$10.95

Fresh Pub-ground Painted Hills Natural Beef® chuck steak, grilled & served on a fresh burger bun with lettuce, tomato, grilled onion & mayo Served with Pub-cut fries

WITH CHEESE Cheddar, Swiss, Pepperjack or Crumbled Blue \$11.95

Add sautéed mushrooms or bacon \$1.50

GRILLED SALMON SANDWICH \$13.95

Wild salmon filet charbroiled Served on a burger bun with lettuce, tomato & our Pub-made tartar sauce With Pub-cut fries & cole slaw

SLOPPY JOE \$9.95

An American Classic. Seasoned ground Painted Hills Natural Beef in a zesty tomato-based sauce Served over a fresh Essential Bakery bun With cheddar cheese Pub fries

GRILLED LAMB BURGER \$11.95

Charbroiled all Natural Oregon Lamb Served on a fresh burger bun with caramelized onion & goat cheese With Pub-cut fries & cole slaw

CALIFORNIA CHICKEN SANDWICH \$13.95

Grilled tequila-marinated free-range chicken breast on a fresh burger bun with pepperjack cheese, two slices of bacon, lettuce, tomato, chipotle pepper glaze, mayo & guacomole With our Pub-cut fries

BARBECUE NATURAL PORK SANDWICH \$10.95

Slow-roasted & shredded Salmon Creek Farms Natural Pork® in Pub-made barbecue sauce on a fresh burger bun with cheddar & red onion Served with a side of Pub-made barbecue baked beans & slaw

SPICY CRAB & ARTICHOKE MELT \$11.95

Rock crab in our creamy artichoke spread Toasted on foccacia with melted cheddar cheese Served with a side Caesar salad

FIELD ROAST® CHEESEBURGER \$9.95

Sunflower Country-style vegetarian cutlet topped with melted cheddar, tomato, lettuce, pickle, Dijon & mayo on a fresh burger bun Served with Pub-cut fries

THAI PORK BURGER \$10.95

Fresh Pub-ground Salmon Creek Farms Natural Pork® patty, seasoned with lemongrass, garlic & green onion, grilled & served on a fresh burger bun with shredded cabbage & our curry peanut sauce Served with Pub-cut yam fries

PUB B.L.T. SANDWICH \$9.95

Six strips of smokey bacon on toasted whole wheat sourdough with lettuce, tomato & mayo Served with either a cup of soup or a side salad with choice of dressing

SUBSTITUTE SIDE SALAD OR SOUP FOR FRIES \$2.50

SIDES

BARBECUE BAKED BEANS \$2.95

TEX-MEX BLACK BEANS \$2.95

HAND-CUT ORGANIC FRIES \$3.95

HAND-CUT YAM FRIES \$3.95

PUB-BAKED ORGANIC POTATO \$3.95

With butter & sour cream

Add chopped bacon, shredded cheddar or green onion

\$.50 ea



Don't hesitate to ask. We made it so we know what's in it.

FAVOURITES

FISH AND CHIPS \$11.95

Consistently voted Bainbridge's favourite! Pub-made beer-batter dipped Pacific cod Served with traditional hand-cut fries, cole slaw, lemon & Pub-made tartar sauce

TEQUILA LIME CHICKEN \$13.95

Char-broiled boneless, skinless, free-range chicken breast marinated in tequila & lime juice, on fresh organic greens & topped with Pub-made mango salsa & black bean aioli Served with a cheddar cheese quesadilla

KILLER (life-affirming) SHRIMP \$12.95

Steaming hot bowl of large peeled shrimp & addictively spicy broth over organic brown rice & spinach With bread for soppin'

ASIAN SALMON BOWL \$13.95

Charbroiled wild salmon filet served over brown rice, fresh organic spinach & warm Asian slaw with our ginger vinaigrette

SEAFOOD TACOS \$10.95

Sautéed Pacific salmon & cod, peppers & onions with our zesty green chile sauce in two warm corn tortillas Topped with pepper-jack cheese With black beans, sour cream & salsa

PUB MAC & CHEESE \$10.95

Casserole of penne pasta baked with our zesty, sharp cheddar sauce Served hot with a Caesar side salad

STEAK PITA GRILL \$11.95

Slices of Painted Hills Natural Beef® shoulder tenderloin steak marinated & grilled Served on warm pita with hummus, shredded lettuce, diced tomatoes & our tzatziki sauce With Pub-cut fries

PESTO LINGUINE \$10.95

Linguine pasta tossed with sautéed garlic, tomatoes, toasted pine nuts, goat cheese, pesto & white wine With grated parmesan & fresh foccacia Go ahead and add any of our meat or fish options (price as marked)

SHOULDER TENDERLOIN STEAK \$17.95

Eight ounces of tender Painted Hills Natural Beef®, charbroiled to your specs Served with grilled onions Pub-cut fries & Caesar side

Add sautéed mushrooms \$1.50



Planning an Event or your Next Get Together?

We can help with your next business meeting or cocktail party. Our fully outfitted **Campaign Room** is a classic way to treat your clients and your guests. Contact us by email at info@parfittway.com or by phone 206.337.2180 for an appointment.

LOCAL BAINBRIDGE ISLAND CHECKS, VISA, MASTERCARD, AMERICAN EXPRESS & COLD HARD CASH ALWAYS ACCEPTED

For parties of 8 or more 20% service charge automatically included

Separate checks - never a problem

When using a mobile phone, please be considerate of others

DRAUGHT BEER

Featuring the best in Washington's Micro-Breweries.

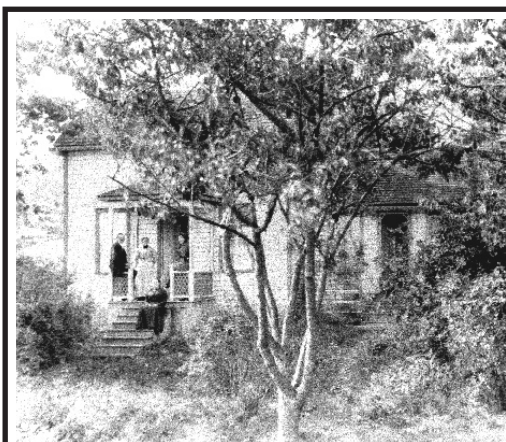
<i>Each full sixteen ounce pint \$4.50</i>	
45° CELLAR	
Cask Conditioned Ales —Two Rotating Handles Check the boards for our “freshest” beer	
Hale's Pale Ale —Fremont, WA A Northwest Legend brewed by islander Mike Hale	
Hood Canal Agate Pass Amber Ale —Poulsbo, WA A pleasing amber named after an island landmark	
Mac & Jack's African Amber Ale —Redmond, WA Ever popular unfiltered ale	
Fish Brewing Mudshark Porter —Olympia, WA Black, medium-bodied, yet robust with a chocolate flavor & dry finish	
Hale's Dublin Style Stout —Fremont, WA Smooth & chocolately with subtle coffee flavors	
35° CELLAR	
Georgetown Manny's Pale Ale —Georgetown, WA Rich malty middle with a snappy hop finish	
Maritime Pacific Portage Bay Pilsener —Ballard, WA Northern European-style lager with a crisp hop finish	
Mac & Jack's Serengeti Wheat —Redmond, WA Golden amber, light body, unfiltered, crisp with some hops	
Port Townsend Bitter End IPA —Port Townsend, WA Over the top with generous hop additions	
Wyder's Dry Pear Cider —British Columbia, CAN \$5 Uniquely pear, but still a classic, dry English-style cider	



WINE VARIETIES

Featuring quality wines from Green String certified vineyards.

OAKLEY, CA	
fourWHITES, 2007 Adventurous table blend with pear & green apple notes	\$6.00 / \$20.00
fiveREDS, 2006 Table blend with blackberry & black pepper flavors	\$6.00 / \$20.00
CLINE, CA	
Pinot Gris, 2007 Crisp, tart with almost a hint of sweetness	\$7.00 / \$24.00
Viognier, 2006 Big peach & apricot flavors mixed with citrus & floral notes	\$7.00 / \$24.00
Cashmere, 2006 Silky rich blend of Grenache, Syrah and Mourvèdre	\$9.00 / \$30.00
Ancient Vines Mourvedre, 2006 Dark berries and toasted caramel flavors with soft tannins	\$30.00
Cool Climate Syrah, 2006 Well built, chunky & generously filled with brambly blueberry	\$9.00 / \$30.00
California Zinfandel, 2006 Wide array of dark berry fruit with spice notes & lasting finish of vanilla	\$7.00 / \$24.00
JACUZZI, CA	
BIANCO DI SEI SORELLE Chardonnay, 2006 Crisp, complex & approachable with apple and citrus notes	\$9.00 / \$30.00
ROSSO DI SETTE FRATELLI Merlot, 2005 Complex layers of herbs, blackberry & spice flavors & silky tannins	\$9.00 / \$30.00
Pinot Noir, 2006 Ripe red cherries, raspberries & strawberries abound elegant & silky	\$36.00
BAINBRIDGE ISLAND, WA	
Ferry Boat White, 2006	\$9.00 / \$30.00



The Grow Family Homestead
Still stands today as home to Harbour Public House

Ambrose Grow and his wife, Amanda, and their family came to Eagle Harbor in 1881. He was a civil war veteran and came because of the descriptive letters he had read in the New York and Kansas papers telling of the virtues of Bainbridge Island and more particularly Madrone. Selling his large farm in Manhattan, Kansas he homesteaded 160 acres here along the waterfront. In addition to being a charter member of the Eagle Harbor Congregational Church and the Madrone Schools, he was a prolific reporter of the happenings in Eagle Harbor.

PORT, SHERRY & BUBBLY

Taylor Fladgate Tawny Port <i>POR</i>	\$5.00
Taylor Fladgate LBV 2000 <i>POR</i>	\$6.00
Hartley & Gibson's Cream Sherry <i>SPA</i>	\$4.50
Hartley & Gibson's Manzanilla <i>SPA</i>	\$5.00
Henri Abele Brut Champagne <i>FRA</i>	\$56.00
Domaine St. Michelle Champagne <i>WA, USA</i>	\$28.00
Freixenet Brut Split (187ml) <i>SPA</i>	\$8.00

DESSERT

KEY LIME PIE	\$5.95
CARAMEL BROWNIE SUNDAE without the ice cream	\$5.95 / \$4.95
BREAD PUDDING with Bourbon Sauce	\$5.95
APPLE BLACKBERRY CRISP served à la mode	\$5.95
JONES SODA®	
ROOT BEER FLOAT	\$4.95
CREAM OF THE CROP ICE CREAM Vanilla or flavor of the day	\$4.00



Gift Cards, T-Shirts & More at
www.parfittway.com

SOFT DRINKS

HOT HONEST® TEA EARL GREY, CHAMOLIME, RED BUSH, PEPPERMINT, JIANGXI GREEN, AZZAM BLACK, KASHMIRI CHAI	\$2.00	DRY® SODA KUMQUAT, RHUBARB, LAVENDER, LEMONGRASS	\$3.95
PEGASUS® COSTA RICA ORGANIC COFFEE	\$2.00	S. PELLEGRINO® SPARKLING WATER	\$3.95
PEGASUS® PERU ORGANIC DECAF COFFEE	\$2.00	ACQUA PANNA® STILL WATER	\$3.95
PARADISE® TROPICAL ICED TEA	\$2.00	REGATTA BERMUDA STONE® GINGER BEER	\$3.00
VERNORS® GINGER ALE	\$3.00	JONES SODA® ROOT BEER	\$3.00
FRESH SQUEEZED LEMONADE	\$4.00	COCA-COLA™ & DIET COKE™ SPRITE	\$2.00
TOMATO JUICE	\$1.00	STRAWBERRY LEMONADE (Fresh squeezed)	\$4.95

the bar

Release Your Inner Pirate

Bermuda Rum Swizzle \$9.50
Gosling's Back Seal Rum, fresh lime & orange, pineapple & Caribbean spice shaken & served up with a sugared rim

Pusser's Painkiller \$8.50
Pusser's Real English Navy Rum, coconut cream, fresh orange, pineapple & rumrags Served on the rocks

Captain's Blood \$9.00
Captain Morgan's Spiced Rum, fresh lime, simple syrup & Caribbean spice in a snifter on the rocks

Frosty Dawg \$8.50
Bacard Light & Dry Rum, pomegranate, fresh orange & Caribbean spice shaken & served up in a cocktail glass

Jamaican Coke \$8.00
Myer's Dark Rum, cherry brandy, pomegranate molasses & Coke on the rocks

White Lion \$8.50
Bacard Light & Dry Rum, pomegranate, simple syrup & a dash of bitters Shaker & served up in a cocktail glass

Blakely Rocks \$8.00
Cur Rum Collins... Myer's Dark Rum, simple syrup, & soda Served on the rocks

UNIQUELY BAINBRIDGE

the bar

THE EDGE

First SATURDAYS @7:30p.m.

2007-2008 Season

Oct. 6
Nov. 3
Dec. 1-HOLIDAYS ON THE EDGE!
Jan. 6
Feb. 2
March 1
April 5
May 3
June 7
July 5
Aug. 9

Performed at Bainbridge Performing Arts 200 Madison Ave. N. Bainbridge Island, WA 98110 For Tickets call 206.842.8569 www.BainbridgePerformingArts.org

Tickets: \$15 Adult \$10 Senior/Youth/Military Cash TODAY 206.842.8569