

BAR FOOD

THE ORIGINAL PROVISION. WAGYU BEEF JERKY, SPICY CHILI PRESERVE. 10

ROASTED NUTS. URFA BIBER, VANILLA BEAN, ORANGE ZEST. 4

OYSTERS (6). MEZCAL-GUAVA MIGNONETTE, CILANTRO, LEMON. 18*

LACINATO KALE SALAD. PARMIGIANO, LEMON, OLIVES, QUINOA, SERRANO HAM. 13

YELLOWTAIL. GRAPEFRUIT, AVOCADO, HORSERADISH, LEMON-PAPRIKA VINAIGRETTE. 18*

CHARCUTERIE. SERRANO HAM, DRY CURE SAUSAGES, NDUJA, DUCK LIVER PÂTE, SHERRY GOLD-EN RAISIN, WHOLE GRAIN MUSTARD, ASSORTED PICKLES, BREAD. 21

ROMANESCO. BAGNA CAUDA, WHITE ANCHOVY, TALLOW, BREAD CRUMBS. 10

KAFFIR LIME MEATBALLS. FENNEL, RED PEPPER VINAIGRETTE.. 8

POUTINE. PORK SHOULDER, CHEESE CURDS, CARAMEL GRAVY. 16

WAGYU BUTCHER STEAK. TALLOW POTATOES, MUSHROOMS, ONION SOUBISE, GARLIC-HERB VINAIGRETTE. 29

BEEF BURGER. BRIOCHE, GRUYÈRE, ARUGULA, PICKLED ONION, HORSERADISH AIOLI, FRIES. 16*

FLATBREAD. SOFRITO, NDUJA, OLIVES, PARMIGIANO. 11

**Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*

BEER & CIDER

DRAFTS

North Coast, Scrimshaw Pilsner, California.. 8

Stoup, NW Red, Washington. 8

Holy Mountain, The White Lodge Wit, Washington. 8

Reuben's, Crikey IPA, Washington. 8

BOTTLES & CANS

Bitburger, Premium Pils, Germany. 6

Anderson Valley Brewing, G&T Gose, California. 6

Saison Dupont, Farmhouse Ale, Belgium. 12

Pike Brewing, Pale Ale, Washington. 6

pFriem, IPA, Oregon (16.9 oz). 9

Anchor Brewery, Porter, California. 6

Washington Gold Cider, Golden Delicious. 6

Finnriver, Dry-Hopped Cider, Washington (500mL). 10

2% surcharge will be added to each guest check to cover employer mandates; this is not a gratuity for services provided by employees.

20% service charge may be added to parties of 8 or more.

HOUSE COCKTAILS

Khaleesi's Reign. Pear-Infused Vodka, BroVo "Pretty" Vermouth Blanc, Chamomile, Lemon, Sparkling Wine. 12

Pretty in Pink. Gin, Rhubarb-Riesling-Thyme, Lemon, Absinthe Rinse. 12

Beets By Reed. Blanco Tequila, Beet Jus, Ancho Reyes Chile, Salers Gentiane, Lime, Soda Water. 13

Wanderlust. Mezcal, Plum Shrub, Genepy, Lime, La Socarrada Rosemary-Honey Ale. 13

Strawberry Fields. Park VSOP Cognac, Fino Sherry, Strawberry, Basil, Black Pepper, Lime. 13

Same, Same...But Different. Jamaican Rum, Amontillado Sherry, Fermented Pineapple, Lime. 12

Hello Poppy. Bourbon, Greenbar Poppy, Jackfruit, Lemon, Egg White, Tiki Bitters. 13

Good Medicine. Toki Japanese Whisky, Sidetrack Shiso, Carpano Bianco, Turmeric. 13

The Usual. Rittenhouse Rye Whiskey, Amaro Nardini, Demerara, Cardamom Bitters. 13

WINE BY THE GLASS

SPARKLING

Hugo Huber, Rosé, Traisental, Austria, NV. 12

Man Family Winery, Brut, Paarl, South Africa, NV. 14

Lelarge-Pugeot, Champagne, Traditional Brut, 1er Cru, France NV. 20

ROSÉ

Kerloo, Painted Hills Vineyard, Columbia Valley, Washington, 2016. 13

Schäfer, Rheinhessen, Germany, 2016. 10

WHITE

Domaine Sigalas, Assyrtiko-Athiri, Santorini, Greece, 2015. 12

Brand, Riesling, Trocken, Pfalz, Germany, 2014. 11

W.T. Vintners, Chenin Blanc, Stoneridge Vineyard, Columbia Valley, Washington, 2015. 13

Roland Lavantureux, Chardonnay, Chablis, Bourgogne, France, 2015. 14

Leth, Roter Veltliner, Hofweingarten, Wagram, Austria, 2015. 12

Buty, Semillon-Sauvignon Blanc, Columbia Valley, Washington, 2014. 15

RED

Vignobles Bulliat, Gamay, Les Moriers, Fleurie, Beaujolais, France, 2014. 11

Argyle, Pinot Noir, Reserve, Willamette Valley, Oregon, 2014. 20

Two Vintners, Cinsault, Make Haste, Olsen Vineyard, Yakima Valley, Washington, 2014. 12

Carlos Serres, Tempranillo, Rioja, Reserva, Spain, 2011. 11

Maison Lombard, Syrah, Crozes-Hermitage, Rhône Valley, France, 2013. 16

Betz, Red Blend, Cuvée Frangin, Columbia Valley, Washington, 2014. 18