

We invite you to explore our unique food and beverage pairings. Each beverage selection completes and enhances the flavors of its paired menu item.

CHEF: *Varin Keokitvon*
BEVERAGE DIRECTOR: *Amanda Reed*

STARTERS



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

Cerveza Er Boqueron Sea Salt Ale, Carpano Bianco. 5

FRIED SWEETBREADS. CELERY, BLUE CHEESE, GREEN ONION, PLUM HOT SAUCE. 18

FOIE GRAS MOUSSE. MADEIRA GELÉE, HAZELNUT, BREAD CRISPS. 20**

CHARCUTERIE



HOUSE PLATE

JAMÓN SERRANO, DRY CURE SAUSAGES, NDUJA, DUCK LIVER PÂTÉ, SHERRY GOLDEN RAISIN, WHOLE GRAIN MUSTARD, ASSORTED PICKLES, BREAD. 21*

JAMÓN IBÉRICO DE BELLOTA

ACORN FED DRY CURED HAM, BREAD, OLIVE OIL. (1.5oz) 29*

CHEF'S FEATURED CHEESE

PLEASE ASK YOUR SERVER FOR TODAY'S SELECTION.

SALADS



ROASTED BEETS. ARUGULA, BURRATA, PUFFED WILD RICE, GREEN GARLIC-TARRAGON DRESSING. 14

KALE SALAD. PARMIGIANO-REGGIANO, OLIVE, QUINOA, SERRANO HAM, LEMON. 13

GEM LETTUCE SALAD. PEAS, BACON, SOFT EGG, TALLOW CROUTONS, SHERRY-MUSTARD DRESSING. 14*

SIDES



BRUSSELS SPROUTS. TALLOW, PICKLED CHILI, WHITE ANCHOVY, PRESERVED LEMON AIOLI. 10

GRUYÈRE POTATOES. GRAIN MUSTARD. 6

FRENCH FRIES. PIMENTÓN KETCHUP. 6

ROASTED ROOT VEGETABLE. HARISSA, RICOTTA SALATA, PUFFED RICE. 8

GRAND CENTRAL BREAD. TALLOW BUTTER. 4

RAW



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

Old Tom Gin, Lemon, Celery Bitters, Sparkling Wine. 7

AHI TUNA. PEAR, BASIL, LIME, CRISPY QUINOA, SPICY YELLOW PEPPER DRESSING. 18*

Pisco, Lacuesta Blanco, Lime Bitters. 7

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

Rutte Celery Gin, Dolin Blanc, Grapefruit Peel, Mezcal Rinse. 8

WARM BEEF TARTARE. BONE MARROW, LEMON, CAPER, SHALLOT. 18*

Cachaça, Late Harvest Roussanne, Verjus. 7

MAINS



WILD MUSHROOM BOLOGNESE. GRANA PADANO, BACON BREAD CRUMBS, ARUGULA. 17

Sotol, Carpano Antica, Cream Sherry, Saline. 8

KABOCHA SQUASH. CHÈVRE, SMOKED EINKORN, BLACK SESAME, SOFRITO. 17

*Plantation 5 Year Rum, Dolin Rouge, Falernum, Verjus. 8***

ROASTED SCALLOPS. CREAMY NETTLE, CARROT EMULSION, CRISPY KALE. 30

Rhum Agricole Blanc, Lillet Blanc, Turmeric, Lime. 8

OCTOPUS. TALLOW POTATO, CAPER, SPICY PAPRIKA, HERB SAUCE. 28*

Manzanilla Sherry, Dolin Blanc, Green Chartreuse. 8

KING SALMON. ISRAELI COUSCOUS, OLIVE, FENNEL, TOMATO, SAFFRON BROTH. 30*

Blanco Tequila, Dolce Viognier, Lemon, Fennel Bitters. 8

CHICKEN THIGH. QUINOA TABBOULEH, SPICY PAPRIKA, CUCUMBER YOGURT. 21

Vodka, Aquavit, Dolin Dry, Lime. 7

GRILLED PORK CHOP. ROASTED CARROTS, CORONA BEANS, HARISSA. 33

Rye Whiskey, Dolin Dry, Mancino Rosso. 8

HONEY ROASTED DUCK BREAST. BUTTERNUT SQUASH, PARSNIP, HUCKLEBERRY, SZECHUAN PEPPER JUS. 30*

Pampero Aniversario Rum, Dolin Rogue, Bénédictine. 8

WAGYU BEEF SHORT RIB. EMMER PORRIDGE, HORSERADISH, RED CHILI KETCHUP, KIMCHI. 29*

Blackstrap Rum, Demerara, Lambrusco. 8

DRY AGED PRIME NY STEAK. GRUYÈRE POTATOES, WILD MUSHROOM, BLACK PEPPER-SCOTCH JUS. 48*

Jamaican Rum, Moscatel Sherry, St. Raphael Rouge, Black Pepper. 8

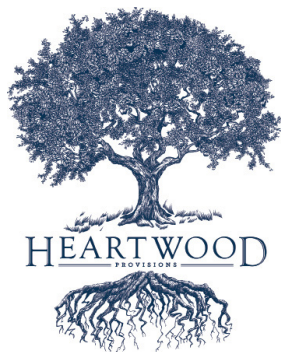
BEEF BURGER. BRIOCHE, GRUYÈRE, ARUGULA, PICKLED ONION, HORSERADISH AIOLI, FRIES. 16*

Saison Dupont, Farmhouse Ale, Belgium. 7

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

*consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

**contains nuts. Groups of 8 or more are subject to an 20% service charge.



HOUSE COCKTAILS

- Khaleesi's Reign.* Pear-Infused Vodka, broVo "Pretty" Vermouth Blanc, Chamomile, Lemon, Sparkling Wine. 12
Duke of Earl. Earl Grey-Infused Barrel-Aged Big Gin, Lacuesta Vermut Blanco, IPA, Lemon. 12
Jaca-dura Sour. Novo Fogo Silver Cachaça, Jackfruit, Hibiscus, Lime, Bitters. 13
What's New Pussycat? Rhum Agricole Blanc, Mancino Bianco, Pistachio, Lime, Fennel Bitters, Egg White. 12**
Beets by Reed. Blanco Tequila, Beet Jus, Ancho Reyes Chile, Salers Gentiane, Lime, Soda Water. 13
Wanderlust. Mezcal, Plum Shrub, Génépy de Alpes, Lime, La Socarrada Rosemary-Honey Ale. 13
Strawberry Fields. Park VSOP Cognac, Fino Sherry, Strawberry, Basil, Black Pepper, Lime. 13
Good Medicine. Toki Japanese Whisky, Sidetrack Shiso, Carpano Bianco, Turmeric. 13
The Usual. Rittenhouse Rye Whiskey, Amaro Nardini, Demerara, Cardamom Bitters. 13

WINES BY THE GLASS

SPARKLING

- Hugo Huber, Rosé, Traisental, Austria, NV.* 12
Domaine du Facteur, Vouvray, Extra Brut, France, 2013. 14
Lelarge-Pugeot, Champagne, Brut Tradition, 1er Cru, France, NV. 20
Fattoria Moretto, Lambrusco, Emilia-Romagna, Italy, 2013. 10

WHITE

- Ameztoi, Hondarribi Zuri, Txakolina, Getaria, Spain, 2015.* 12
Chateau Ste. Michelle-Dr. Loosen, Riesling, Eroica, Columbia Valley, Washington, 2008. 12
COR Cellars, Gewürztraminer-Pinot Gris, Celilo Vineyard, Columbia Gorge, 2015. 11
Roland Lavantureux, Chardonnay, Chablis, Bourgogne, France, 2015. 14
Leth, Roter Veltliner, Wagram, Austria, 2015. 12
Buty, Sémillon-Sauvignon Blanc, Columbia Valley, Washington, 2014. 15

ROSÉ

- Gilbert Cellars, Wahluke Slope, Columbia Valley, Washington, 2015.* 12

RED

- Roche de Bellene, Pinot Noir, Bourgogne, France, 2014.* 15
Penner-Ash, Pinot Noir, Willamette Valley, OR, 2013. 20
Gran Passione, Barbera, Barbera d'Asti, Piedmont, Italy, 2013. 11
Carlos Serres, Tempranillo, Rioja, Reserva, Spain, 2011. 11
Memaloose, Cabernet Franc, Idiot's Grace Vineyard, Columbia Gorge, Washington, 2013. 15
W.T. Vintners, Syrah, Destiny Ridge Vineyard, Horse Heaven Hills, WA, 2013. 16
Kiona, Cabernet Sauvignon, Washington, 2013. 13
Avennia, Cabernet-Merlot, Columbia Valley, Washington, 2014. 17

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.) 12
Anchor Brewing, Porter, California. 6
Washington Gold Cider, Golden Delicious, Washington. 6
Finnriver, Dry-Hopped Cider, Washington. (500ml.) 10