

HAPPY HOUR

3PM - 6PM DAILY

COCKTAILS. 8

Corpse Reviver #2. Gin, Rinomato Americano, Orange, Lemon, Absinthe Rinse

Chilcano. Pisco, Lime, Ginger Beer

Hemingway Daiquiri. White Rum, Maraschino, Grapefruit, Lime

Sidecar. Cognac, Orange, Lemon

Old Pal. Bourbon, Campari, Dry Vermouth

Rotating Punch. Ask Your Server For Details

WINES BY THE GLASS. 6

Renaissance, Sparkling Brut, France, NV

Carlos Serres, Viura-Tempranillo Blanco, Spain, 2016

K Vintners, Rose of Sangiovese, Washington, 2016

Fondo Antico, Nero d'Avola-Merlot-Syrah, Italy, 2012

DRAFT BEER. 5

Stoup, German Style Pilsner, Washington

Holy Mountain, White Lodge Wit, Washington

Bale Breaker, Field 41 Pale Ale, Washington

Hellbent, IPA, Washington

FOOD

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

LACINATO KALE SALAD. PARMIGIANO, LEMON, OLIVES, QUINOA, JAMON SERRANO. 5

BRUSSELS SPROUTS. TALLOW, PICKLED CHILL, WHITE ANCHOVY, PRESERVED LEMON AIOLI. 8

POUTINE. PORK SHOULDER, CHEESE CURDS, CARAMEL GRAVY. 8

KAFFIR-LIME MEATBALLS. FENNEL, RED PEPPER VINAIGRETTE. 5

THE BURGER. BRIOCHE, GRUYÈRE, ARUGULA, PICKLED ONION, HORSERADISH AIOLI, FRIES. 10

NY STEAK. TALLOW POTATOES, MUSHROOMS, ONION SOUBISE, GARLIC-HERBED VINAIGRETTE. 20