

HAPPY HOUR

3PM - 6PM DAILY

COCKTAILS. 8

Kir Royale. Sparkling Wine, Crème de Cassis, Lemon Oil.

20th Century. Gin, Crème de Cacao, Cocchi Americano, Lemon.

O.G. Sazarac. Cognac, Absinthe, Bitters, Lemon Oil.

Boulevardier. Rye Whiskey, Campari, Sweet Vermouth.

Rotating Punch. Ask Your Server For Details

WINES BY THE GLASS. 6

Montmartre Brut, France, NV.

Gilbert Cellars, The Grower White Blend, Columbia Valley, Washington, 2014.

Two Mountain, Hidden Horse Red Blend, Washington, NV.

DRAFT BEER. 5

North Coast, Scrimshaw Pilsner, California.

Stoup, NW Red, Washington.

Holy Mountain, Black Beer, Washington.

Reuben's, Crikey IPA, Washington.

FOOD

ROASTED NUTS. URFA BIBER, VANILLA BEAN, ORANGE ZEST. 2

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

TALLOW-FRIED BRUSSEL SPROUTS. PRESERVED LEMON AIOLI, PICKLED CHILI, ANCHOVY. 8

POUTINE. ASK YOUR SERVER FOR TODAY'S PREPARATION. 8

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

WILD MUSHROOM BOLOGNESE. GRANA PADANO, BACON BREAD CRUMBS, ARUGULA. 10

THE BURGER. POTATO BUN, ARUGULA, HORSERADISH AIOLI, PICKLED ONION, GRUYERE, FRIES. 10