

HAPPY HOUR

3PM - 6PM DAILY

COCKTAILS. 8

Americano. Rinomato Aperitivo, House Blended Vermouth

The Barnum (Was Right). Gin, Apricot, Carpano Bianco, Lemon, Bitters

Suburban. Cognac, White Rum, Ruby Port, Bitters

Penicillin. Scotch, Honey-Ginger, Lemon

Rotating Punch. Ask Your Server For Details

WINES BY THE GLASS. 6

Montmartre Brut, France, NV

Aveleda, Vinho Verde, Portugal, 2016

Domaine Petroni, Rosé, Corsica, 2015

Joseph Mellot, Pinot Noir, France, 2015

DRAFT BEER. 5

North Coast, Scrimshaw Pilsner, California

Stoup, NW Red, Washington

Holy Mountain, The White Lodge Wit, 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

ROMANESCO. BAGNA CAUDA, WHITE ANCHOY, TALLOW, BREAD CRUMB. 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

WAGYU BUTCHER STEAK. TALLOW POTATOES, MUSHROOMS, ONION SOUBISE, GARLIC-HERB VINAIGRETTE. 19