SUMMER 2019

DINNER

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: *Kim Cosway*

BEVERAGE DIRECTOR: *Amanda Reed*

STARTERS

OYSTERS (6). CILANTRO, LEMON, MEZCAL-GUAVA MIGNONETTE. *18**
Celery Gin, Dolin Blanc, Grapefruit Peel, Mezcal Rinse. 7

AHI TUNA. PEAR, BASIL, LIME, CRISPY QUINOA, SPICY YELLOW PEPPER DRESSING. *20**
Pisco, Lacuesta Blanco, Lime Bitters. 7

YELLOWTAIL. PASSION FRUIT, AVOCADO, CUCUMBER, RADISH, PICKLED PEPPERS. *18**
White Rum, Cucumber, Lime, Grapefruit Bitters. 7

FOIE GRAS PÂTÉ. STRAWBERRIES, PICKLED MUSTARD SEED, MONTENEGRO GELÉE, MINI PANCAKES. *21*
Le Tertre Bosquet Sauternes. 6

THE ORIGINAL PROVISION. WAGYU BEEF JERKY, SESAME, SPICY CHILI PRESERVE. *12*
pFriem Pilsner, Mancino Secco, Verjus, Saline. 4

JAMÓN IBÉRICO DE BELLOTA. ACORN FED DRY CURED HAM, BAGUETTE, OLIVE OIL. *29**
Bodegas Hidalgo Amontillado Sherry. 6

CHARCUTERIE & CHEESE BOARD. DRY CURED SAUSAGE, COUNTRY PÂTÉ, THREE CHEF-SELECTED CHEESES, LOCAL HONEY, HOUSE PICKLES, BAGUETTE. *32**
Vermouth Sampler (selections of three-1.5 oz pours). 10

SIDES

CRISPY CAULIFLOWER. SMOKED YOGURT, OLIVE, SAFFRON–CELERY MARMALADE, BLUE CHEESE, HARISSA. *13*

BRUSSELS SPROUTS. TALLOW, PICKLED CHILI, WHITE ANCHOVIES, PRESERVED LEMON AÏOLI. *15*

ROASTED ASPARAGUS. JAMÓN JAM, PIMENTÓN AÏOLI, CURED EGG YOLK. *12*

GRILLED SUMMER SQUASH. PEANUT ROMESCO, JAMÓN VINAIGRETTE, CRISPY ONIONS. *21***

WOOD FIRED FINGERLINGS. MAMA LIL'S AÏOLI. *9*

TALLOW FRENCH FRIES. PIMENTÓN KETCHUP. *6*

SALADS

KALE. PARMIGIANO–REGGIANO, OLIVE, QUINOA, SERRANO HAM, LEMON. *16*
Rhum Agricole Blanc, Fino Sherry, Rinomato Americano, Lime. 7

TOMATO–NECTARINE. BUTTERMILK RICOTTA, CROUTON, THAI BASIL, SHERRY VINEGAR, SMOKED OLIVE OIL. *15*
Blanco Tequila, Amaro Nonino, Chamomile, Lemon. 7

BEET. SOUND SUSTAINABLE FARMS ARUGULA, FETA, MINT, PISTACHIO, KOPANISTI, RED WINE REDUCTION. *14*
Mexican Rum, Txakolina Rosé, White Port–Passion Fruit, Lemon. 7

MAINS

RAINBOW CARROTS. CARROT MOCHI, CHÈVRE, MINT, CARAWAY DUKKAH. *24*
*Aged Rum, Kina, Demerara, Lime. 7***

SEARED HALIBUT. LACINATO KALE, SHIMEJI MUSHROOM, JAMÓN DASHI, PONZU BUTTER. *42**
Amontillado Sherry, Sotol, St. Raphaël Doré. 7

WILD SEA SCALLOPS. SUMMER SUCCOTASH, CAULIFLOWER PURÉE, KOREAN CHILI, JAMÓN XO SAUCE. *35**
Rhum Agricole Blanc, Sauternes, Pineapple, Lemon. 7

OCTOPUS. INK FRIED RICE, CHINESE SAUSAGE, MAMA LIL'S AÏOLI, RUBY MUSTARD GREENS, PIMENTÓN GLAZE. *34*
Mezcal, Stiggins' Pineapple Rum, Carpano Blanco, Lime. 7

CHICKEN THIGH. QUINOA TABBOULEH, SPICY PIMENTÓN, CUCUMBER YOGURT. *29*
Vodka, Aquavit, Dolin Dry, Lime. 7

PRIME FILET MIGNON. 8 OZ, TALLOW POTATOES, MUSHROOMS, ONION PURÉE, GARLIC–HERB VINAIGRETTE. *54**
Pampero Aniversario Rum, Dolin Rogue, Bénédictine. 8

IBERICO PORK LOIN. 8 OZ, POLENTA, SWISS CHARD, PICKLED RHUBARB, STRAWBERRY SOFRITO. *39**
Bourbon, Honey, Lemon. 7

WAGYU NY STEAK. 10 OZ, SUMMER SQUASH, WALLA WALLA ONIONS, PEANUT ROMESCO, JAMÓN VINAIGRETTE. *64* ***
Aged & Dark Rum, Madeira, Thai Palm Infusion, Lime. 7

*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. 1.5% service charge will be added to each guest check and distributed to the kitchen staff.

HEARTWOOD
PROVISIONS

HOUSE COCKTAILS

Khaleesi's Reign. Pear-Infused Vodka, BroVo "Pretty" Vermouth, Chamomile, Lemon, Sparkling Wine. 13

Summer in Provence. Heartwood's Copperworks Barrel-Aged Gin, Rhubarb-Lavender, Amaro Nonino, Lillet Blanc, Lime. 14

Creature Under the Well. Fino Sherry, White Port-Passionfruit, Fernet Branca, Pandan Leaf Coconut, Lemon. 13

*Vasco de Gama. Feni Cashew Brandy, St. Raphaël Doré, Thai-Palm, Lime, Egg White, Fire Water Bitters. 13** **

Passport Photo. Pisco, Amontillado Sherry, Strawberry, Cinnamon, Cucumber, IPA. 14

Peachy in Puebla. Blanco Tequila, Ancho Reyes Chile, Peach Shrub, Lime, Black Lemon Bitters. 13

Tiki Breeze. Aged Rum, Jamaican Rum, Hibiscus Tea, Pineapple, Orange Juice, Tiki Bitters. 13

Storm Chaser. Bourbon, Cardamaro, Tamarind-Five Spiced Demerara, Lime. 13

*For the Love of Jamón. Fat-Washed Amontillado Sherry, Mezcal, Armagnac, Vecchio Amaro del Capo, Abbott's Bitters. 14**

O Night in Ginza. Yamazaki 12 Year Japanese Whisky, Mancino Sakura, Sidetrack Yuzu, Va Piano Verjus, Saffron Tincture. 30

The Usual. Rittenhouse Rye Whiskey, Amaro Nardini, Demerara, Cardamom Bitters. 14

WINES BY THE GLASS

SPARKLING

Domaine de Saint-Just, Crémant de Loire, France, NV. 12
Treveri Cellars, Rosé Sec, Yakima Valley, Washington, NV. 11
Taittinger, La Française, Brut, Reims, Champagne, France, NV. 18

WHITE

Lyrarakis, Assyrtiko, Crete, Greece, 2017. 13
Château La Rabotine, Sauvignon Blanc, Sancerre, Loire Valley, France, 2017. 15
Schloss Gobelsburg, Grüner Veltliner, Kamptal, Austria, 2017. 12
Kerloo Cellars, Grenache Blanc, Blue Mountain Vineyard, Walla Walla Valley, Washington, 2018. 14
DeLille Cellars, Roussanne, Red Mountain, Washington, 2017. 15
Gran Moraine, Chardonnay, Yamhill-Carlton, Oregon, 2016. 18

ROSÉ

Ameztoi, Rubentis, Getariako Txakolina, Spain, 2018. 14

RED

Love & Squalor, Pinot Noir, Willamette Valley, Oregon, 2016. 20
Orr, Grenache, Columbia Valley, Washington, 2017. 14
Château du Hureau, Cabernet Franc, Saumur-Champigny, Loire Valley, France, 2016. 13
Tenuta di Valgiano Rosso, Sangiovese, Tuscany, Italy, 2016. 15
López de Heredia, Tempranillo, Viña Tondonia, Cubillo, Rioja, Spain, 2010. 15
Simpatico Cellars, Malbec, Red Mountain, Washington, 2016. 14
Amavi Cellars, Cabernet Sauvignon, Walla Walla Valley, Washington, 2015. 18

BEER & CIDER

DRAFTS

pFriem, Pilsner, Oregon. 8
Holy Mountain, White Lodge Wit, Washington. 8
Fremont, Summer American Pale Ale, Washington. 8
Georgetown, Bodhizafa IPA, Washington. 8

BOTTLES & CANS

Bitburger, Premium Pils, Germany. 6
Reuben's Brews, Gose, California. 6
Saison Dupont, Farmhouse Ale, Belgium. 12
Orval, Trappist Ale, Belgium. 14
Anchor, Porter, California. 6
Washington Gold Cider, Golden Delicious, Washington. 6
Finnriver, Dry-Hopped Cider, Washington. (500ml.) 10