

HAPPY HOUR 3PM - 6PM DAILY

COCKTAILS. 8

Airmail. Aged Rum, Honey, Lime, Sparkling Wine

Paloma. Blanco Tequila, Lime, Grapefruit Bitters, Saline, Squirt

Diki Diki. Applejack, Swedish Punch, Grapefruit, Lemon

Scofflaw. Bourbon, Dry Vermouth, Lemon, Grenadine, Orange Bitters

Negroni. Gin, Campari, Red Vermouth

Rotating Punch. Ask Your Server For Details

WINES BY THE GLASS. 7

Renaissance, Brut, France, NV

Carlos Serres, Viura-Tempranillo Blanco, Spain, 2017

Mont Gravet, Rosé, France, 2018

Feudo Zirtari, Nero d'Avola-Syrah, Italy, 2015

DRAFT BEER. 6

pFriem, Pilsner, Oregon

Holy Mountain, White Lodge Wit, Washington

Fremont, Summer American Pale Ale, Washington

Georgetown, Bodhizafa IPA, Washington

FOOD

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

CRISPY CAULIFLOWER. SMOKED YOGURT, OLIVES, SAFFRON-CELERY MARMALADE, BLUE CHEESE, HARISSA. 8

FILET MIGNON TARTARE. CAPERS, LEMONGRASS, LIME, EGG YOLK JAM, PUFFED RICE, BAGUETTE. 12*

WAGYU BEEF JERKY. SESAME, SPICY CHILI PRESERVE. 9

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

CHARCUTERIE BOARD. DRY CURED SAUSAGE, COUNTRY PÂTÉ, HOUSE PICKLES, BAGUETTE. 12

CHEESE BOARD. THREE CHEF SELECTIONS, LOCAL HONEY, TOASTED NUTS, BAGUETTE. 12

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

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

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