

## COCKTAILS



BLOODY MARY. HOUSE MARY MIX & FRESH LIME.  
TOMATILLO INFUSED: VODKA | TEQUILA | MEZCAL  
GARNISH: WHITE ANCHOVY | BEEF JERKY. 13

MIMOSA. SPARKLING WINE & FRESH ORANGE | GRAPEFRUIT. 10

ICE IN MY VEINS. BRENNIVÍN AQUAVIT, AMARO MELETTI,  
CHAMOMILE, LEMON, GRAPEFRUIT BITTERS. 13

WINTER AMERICANO. RED WINE INFUSED WITH HERBS DE  
PROVANCE, CAMPARI, VERJUS, SODA WATER. 10

BLACK HOLE SUN. PLANTATION DARK RUM, PINEAPPLE,  
COFFEE, ALLSPICE. 12

KHALEESI'S REIGN. PEAR-INFUSED VODKA, BROVO "PRETTY"  
VERMOUTH, CHAMOMILE, LEMON, SPARKLING WINE. 13

COPPER APPLE COCKTAIL. HEARTWOOD'S BARREL-AGED GIN,  
APPLE SHRUB, ST. RAPHAËL DORÉ, FALERNUM. 13

THE USUAL. RITTENHOUSE RYE, AMARO NARDINI, DEMERARA,  
CARDAMOM BITTERS. 13

## SPIRIT-FREE



ZEN LIBATION. THAI-PALM INFUSION, PINEAPPLE GUM, LIME,  
GINGER BEER. 6

BITTER THYME. POMEGRANATE, THYME, LEMON, TONIC. 6

VIRGIN MARY. HOUSE MARY MIX & FRESH LIME.  
GARNISH: WHITE ANCHOVY | BEEF JERKY. 6

## CAFE/FRESH JUICE



HERKIMER COFFEE. REGULAR & DECAF. 5

SMITH TEA: JASMINE | EARL GREY | PEPPERMINT |  
CHAMOMILE. 5

JUICE: ORANGE | GRAPEFRUIT. 5

## SIDES



SEASONAL FRUIT. 7

GREEK YOGURT & GRANOLA. 6

KUROBUTA BACON (4). APPLEWOOD SMOKED. 5

ORGANIC EGGS (2). 4.5

TALLOW: FRENCH FRIES | FINGERLING POTATOES. 5

SESAME CURRANT BREAD. HONEY BUTTER. 5

## SMALL PLATES



OYSTERS (6). CILANTRO, LEMON, MEZCAL-GUAVA  
MIGNONETTE. 18

YELLOWTAIL. PASSIONFRUIT, AVOCADO, CUCUMBER,  
RADISH, PICKLED PEPPERS. 18

PARFAIT. PASSION FRUIT, GREEK YOGURT, CARAMELIZED  
PINEAPPLE, COCONUT CRISPIES. 12

KALE SALAD. PARMIGIANO-REGGIANO, OLIVES, QUINOA,  
SERRANO HAM, LEMON. 14

THE ORIGINAL PROVISION. WAGYU BEEF JERKY, SESAME,  
SPICY CHILI PRESERVE. 12

BRUSSELS SPROUTS. TALLOW, PICKLED CHILI, WHITE  
ANCHOVY, PRESERVED LEMON AIOLI. 9

JAMÓN IBÉRICO DE BELLOTA. ACORN FED DRY CURED HAM,  
BREAD, OLIVE OIL. (1.5oz) 29\*

## LARGE PLATES



WHEY PANCAKES. SWEET RICOTTA, MEYER LEMON MAPLE  
SYRUP, SEASONAL JAM. 13

SMOKED CARAMEL FRENCH TOAST.  
HAZELNUT STREUSEL, BROWN BUTTER APPLES, WHIPPED  
MASCARPONE. 15

SMOKED SALMON BENEDICT. CHALLAH, DIKON,  
FURIKAKE, GOCHUJANG HOLLANDAISE, WINTER GREENS. 21

BISCUITS & GRAVY. JAMÓN IBÉRICO DE BELLOTA GRAVY,  
CREAM BISCUIT, CELERY ROOT, WINTER GREENS. 18  
Add Egg 2

SMOKED PORK SHOULDER HASH. TUSCAN KALE, ONION,  
PRESERVED-LEMON AIOLI, SUNNY SIDE UP EGGS. 17

GINGER CONGEE. CHINESE SAUSAGE, SAUTÉED GREENS,  
SOFT EGG, PIMENTÓN CHILI OIL, CRISPY WONTON. 16

BEEF BURGER. BRIOCHE, GRUYÈRE, ARUGULA, PICKLED  
ONION, HORSERADISH AIOLI, FRIES. 16  
Add Egg 2 Add Bacon 4

NY STEAK & FRIED EGG. ONION SOUBISE, TALLOW POTATO,  
MUSHROOM, GARLIC HERB VINAIGRETTE. 29

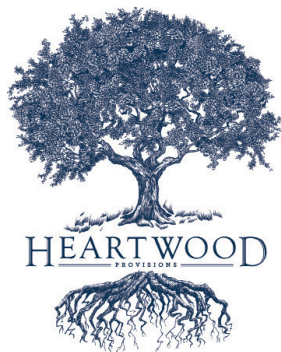
CHEF: *Varin Keokitvon*

BEVERAGE DIRECTOR: *Amanda Reed*

\*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 a 20% service charge.

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



## WINES BY THE GLASS

### SPARKLING

- Man Family Winery, Brut, Paarl, South Africa, NV. 12*  
*Taittinger, La Francaise, Brut, Reims, Champagne, France, NV. 18*  
*Treveri Cellars, Brut Rosé Sec, Yakima Valley, Washington, NV. 11*  
*Fattoria Moretto, Lambrusco, Emilia-Romagna, Italy, 2017. 11*

### WHITE

- Pieropan Soave, Garganega, Veneto, Italy, 2017. 11*  
*Evesham Wood, Pinot Gris-Gewurztraminer, Le Puits Sec, Eola-Amity, Oregon, 2017. 12*  
*Domaine des Forges, Chenin Blanc, Savennières, Clos du Papillon, Loire Valley, France, 2016. 17*  
*Domaine D'Aupilac, Grenache Blanc, Languedoc, France, 2017. 13*  
*Domaine Edmond Cornu, Aligoté, Bourgogne, France, 2013. 13*  
*Sandhi, Chardonnay, Santa Barbara, California, 2015. 15*  
*DeLille Cellars, Roussanne, Red Mountain, Washington, 2017. 15*

### RED

- Abazzia di Novacella, Schiava, Alto Adige, Italy, 2017. 11*  
*Love & Squalor, Pinot Noir, Willamette Valley, Oregon, 2016. 20*  
*Tenuta di Valgiano, Sangiovese, Tuscany, Italy, 2016. 15*  
*Le Ferrent, Syrah, Costières de Nimes, Rhône Valley, France, 2014. 13*  
*Lopez de Heredia, Tempranillo, Viña Tondonia, Cubillo, Rioja, Spain, 2009. 15*  
*Château Lasségue, Merlot-Cabernet Franc, Saint-Émilion, Bordeaux, France, 2014. 15*  
*Avennia, Cabernet-Merlot, Gravura, Columbia Valley, Washington, 2015. 18*

## BEER & CIDER

### DRAFTS

- pFriem, Pilsner, Oregon. 8*  
*Stoup, NW Red, Washington. 8*  
*Georgetown, Bodhizafa IPA, Washington. 8*  
*Holy Mountain, Black Beer, Washington. 8*

### BOTTLES & CANS

- Bitburger, Premium Pils, Germany. 6*  
*Saison Dupont, Farmhouse Ale, Belgium. 12*  
*Avery, Ellie's Brown Ale, Colorado. 6*  
*Orval, Trappist Ale, Belgium. 14*  
*Anchor, Porter, California. 6*  
*Washington Gold Cider, Golden Delicious, Washington. 6*  
*Finnriver, Dry-Hopped Cider, Washington. (500mL). 10*