

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

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

HERKIMER COFFEE. REGULAR & DECAF. 5

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

JUICE: ORANGE | GRAPEFRUIT. 5

FOR THE TABLE



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

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*

CHEF: *Kim Cosway*

BEVERAGE DIRECTOR: *Amanda Reed*

TRADITIONAL PROVISIONS



THE CONCIERGE. SEASONAL FRUIT, GREEK YOGURT, GLUTEN
FREE GRANOLA, TOAST, SEASONAL PRESERVES,
CHOICE OF COFFEE OR FRESH JUICE. 12

THE CLASSIC. ORGANIC EGGS (2), KUROBUTA BACON, TALLOW
POTATOES. 15*

PANCAKES OR FRENCH TOAST. KUROBUTA BACON,
MAPLE SYRUP. 16

EGGS BENEDICT. GRILLED CHALLAH, KUROBUTA BACON,
HOLLANDAISE, TALLOW POTATOES. 18*

NY STEAK & EGG. ONION PUREE, TALLOW POTATOES,
MUSHROOM, GARLIC HERB VINAIGRETTE. 29*

ORIGINAL PROVISIONS



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

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

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

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

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

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

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

SIDES



ORGANIC EGGS (2). 5*

KUROBUTA BACON (4). 6

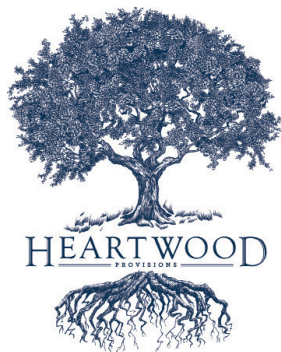
TALLOW POTATOES. 5

SESAME CURRANT BREAD. HONEY BUTTER. 5

*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

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

WHITE

- Pieropan Soave, Garganega, Veneto, Italy, 2017. 11*
Laporte, Sauvignon Blanc, Loire Valley, France, 2016. 12
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 Edmond Cornu, Aligoté, Bourgogne, France, 2013. 13
Sandhi, Chardonnay, Santa Barbara, California, 2016. 15
DeLille Cellars, Roussanne, Red Mountain, Washington, 2017. 15

ROSÉ

- Domaine Eugène Carrel, Savoie Rosé, France, 2018. 11*

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 Lasséque, Merlot-Cabernet Franc, Saint-Émilion, Bordeaux, France, 2015. 15
Amavi Cellars, Cabernet Sauvignon, Walla Walla Valley, Washington, 2015. 18

BEER & CIDER

DRAFTS

- pFriem, Pilsner, Oregon. 8*
Holy Mountain, White Lodge Wit, Washington. 8
Stoup, NW Red, Washington. 8
Georgetown, Bodhizafa IPA, 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