

## WINE BY THE GLASS

### SPARKLING

Treveri Cellars, Brut Rosé Sec, Yakima Valley, Washington, NV. 11

Man Family Winery, Brut, Paarl, South Africa, NV. 13

Taittinger, La Francaise, Brut, Reims, Champagne, France, NV. 18

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'Auphilhac, Grenache Blanc, Languedoc, France, 2015. 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 Fervent, Syrah, Costières de Nimes, Rhône Valley, France, 2014. 13

Lopez de Heredia, Tempranillo, Viña Tondonia, Cubillo, Rioja, Spain, 2009. 15

Château Lassègue, Merlot-Cabernet Franc, Saint-Émilion, Bordeaux, France, 2014. 15

Avennia, Cabernet-Merlot, Gravura, Columbia Valley, Washington, 2015. 18

### SHERRY

Toro Albala Eléctrico, Fino, En Rama, Montilla-Moriles, Spain, NV. 7

Bodegas Hidalgo, Amontillado, Napoleon, Sanlúcar de Barrameda, Spain, NV. 8

La Garrocha, Oloroso, Jerez-Xérès, Spain, NV. 10

César Florido, Moscatel, Especial, Chipiona, Spain, NV. 9

1.5% service charge will be added to each guest and distributed to our kitchen staff.

20% service charge may be added to parties of 8 or more.

## HOUSE COCKTAILS

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\*\*

A Spaniard and a Frenchman. Pommeau, Jamaican Rum, Yzaguirre Blanco, Bitters, Parmesan Crisp. 13

Red Java. Batavia Arrack, Lucuesta Blanco, Huckleberry-Honey, Chamomile, Lime, Egg White. 13\*

Abuela's Marmalade. Blanco Tequila, Poppy, Blood Orange-Kumquat Marmalade, Lime, Bitters. 13

All Night Long. Cognac, Becherovka, Mint-Demerara, Lemon, Angostura Bitters. 13

Long Walk off a Short Plank. Dark Rum, Rum Fire, Zucca, Orgeat, White Port-Passionfruit, Lime. 13\*\*

For the Love of Jamon. Mezcal, Armagnac, Fat-Washed Sherry, Vecchio Amaro del Capo, Bitters. 14

The Gathering Storm. Bourbon, Cynar, Banana, Vanilla Bean, Allspice Dram, Lemon, Orange. 13

5 O'Clock Shadow. Scotch, Moscatel Sherry, Lambrusco, Black Pepper, Lime, Serrano Ham. 14

The Usual. Rittenhouse Rye Whiskey, Amaro Nardini, Demerara, Cardamom Bitters. 13

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

## 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

## HAPPY HOUR

3PM - 6PM DAILY

### COCKTAILS. 8

*Sherry Cobbler. Amontillado Sherry, Framboise, Mint Demerara, Lemon*

*Pegu Club. Gin, Combier D'Orange, Lime, Bitters*

*Dark and Stormy. Dark Rum, Lime, Ginger Beer*

*Jack Rose. Applejack, Grenadine, Lime*

*Fourth Regiment. Bourbon, House Blended Red Vermouth, Bitters*

*Rotating Punch. Ask Your Server For Details*

### WINES BY THE GLASS. 6

*Montmartre Brut, France, NV*

*Carlos Serres, Viura-Tempranillo Blanco, Spain, 2017*

*La Vieille Ferme, Rosé, France, 2017*

*Château Quillet, Bordeaux, France, 2015*

### DRAFT BEER. 5

*pFriem, Pilsner, Oregon*

*Stoup, NW Red, Washington*

*Georgetown, Bodhizafa IPA, Washington*

*Holy Mountain, Black Beer, Washington*

## FOOD

**ROASTED NUTS.** URFA BIBER, VANILLA BEAN, ORANGE ZEST. 4

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

**BRUSSELS SPROUTS.** TALLOW, PICKLED CHILI,, WHITE ANCHOVY, PRESERVED LEMON AIOLI. 8

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

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

# BAR