

WINE 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 Francaise, Brut, Reims, Champagne, France, NV. 18

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'Aupilliac, 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

ROSÉ

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

RED

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

Amavi Cellars, Cabernet Sauvignon, Walla Walla 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 Jamón. Mezcal, Armagnac, Fat-Washed Sherry, Vecchio Amaro del Capo, Bitters. 14

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

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

Holy Mountain, White Lodge Wit, Washington. 8

Stouff, 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

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

Holy Mountain, White Lodge Wit, Washington

Stoup, NW Red, Washington

Georgetown, Bodhizafa IPA, 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

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

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

BAR