

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

Domaine Sigalas, Assyrtiko-Athiri, Santorini, Greece, 2017. 13

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

Sandhi, Chardonnay, Santa Barbara, California, 2016. 15

DeLille Cellars, Roussanne, Red Mountain, Washington, 2017. 15

ROSÉ

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

Ameztoi, Rubentis, Getariako Txakolina, Spain, 2018. 14

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, 2015. 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

Summer in Provence. Heartwood's Barrel-Aged Gin, Rhubarb-Lavender, Amaro Nonino, Lillet, Lime. 14

Creature Under the Well. Fino Sherry, White Port-Passionfruit, Fernet, Pandan Leaf Coconut, Lemon. 13

Vasco de Gama. Cashew Feni, St. Raphaël Doré, Thai-Palm, Lime, Egg White, Fire Water Bitters. 13** *

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

All Night Long. Cognac, Becherovka, Mint-Demerara, Lemon, Angostura Bitters. 14

Funk Town. The Funk Jamaican Rum, Aged Rum, Chocolate-Chipotle Honey, Apricot, Lime. 13

Storm Chaser. Bourbon, Cardamaro, Tamarind-Five Spiced Demerara, Lime. 13**

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

The Usual. Rittenhouse Rye Whiskey, Amaro Nardini, Demerara, Cardamom Bitters. 14

O Night in Ginza. Yamazaki 12 Year Whisky, Mancino Sakura, Yuzu, Va Piano Verjus, Saffron. 30

*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

Fremont, Summer American Pale Ale, 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

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

La Vieille Ferme, Rosé, France, 2017

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

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