

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

Lyrarakis, Assyrtiko, Crete, Greece, 2017. 13

Schloss Gobelsburg, Grüner Veltliner, Kamptal, Austria, 2017. 12

Domaine des Chaintres, Sauvignon Blanc, Sancerre, Loire Valley, France, 2016. 14

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

Love & Squalor, Pinot Noir, Willamette Valley, Oregon, 2016. 20

Orr, Grenache, Columbia Valley, Washington, 2017. 14

Château du Hureau, Cabernet Franc, Saumur-Champigny, Loire Valley, France, 2016. 13

Tenuta di Valgiano, Sangiovese, Tuscany, Italy, 2016. 15

Lopez de Heredia, Tempranillo, Viña Tondonia, Cubillo, Rioja, Spain, 2010. 15

Simpatico Cellars, Malbec, Red Mountain, Washington, 2016. 14

Amavi Cellars, Cabernet Sauvignon, Walla Walla Valley, Washington, 2015. 18

SHERRY

Lustau, Fino, Jarana, Jerez, NV. 7

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

Grant, Oloroso, La Garrocha, Jerez, NV. 10

César Florido, Moscatel, Especial, Chipiona, 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 Brandy, St. Raphaël Doré, Thai-Palm, Lime, Egg White, Fire Water. 13** **

Passport Photo. Pisco, Amontillado Sherry, Strawberry, Cinnamon, Cucumber, IPA. 14

Peachy in Puebla. Blanco Tequila, Ancho Reyes Chile, Peach Shrub, Lime, Black Lemon Bitters. 13

Tiki Breeze. Aged Rum, Jamaican Rum, Hibiscus Tea, Pineapple, Orange Juice, Tiki Bitters. 13

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

*For the Love of Jamón. Fat-Washed Sherry, Mezcal, Armagnac, 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

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

Reuben's Brews, Gose, Washington. 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

Mont Gravet, Rosé, France, 2018

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

BAR

FOOD

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

CRISPY CAULIFLOWER. SMOKED YOGURT, OLIVES, SAFFRON-CELERY MARMALADE, BLUE CHEESE, HARISSA. 8

FILET MIGNON TARTARE. CAPERS, LEMONGRASS, LIME, EGG YOLK JAM, PUFFED RICE, BAGUETTE. 12*

WAGYU BEEF JERKY. SESAME, SPICY CHILI PRESERVE. 9

POUTINE. PORK SHOULDER, CHEESE CURDS, CARAMEL GRAVY. 8

CHARCUTERIE BOARD. DRY CURED SAUSAGE, COUNTRY PÂTÉ, HOUSE PICKLES, BAGUETTE. 12

CHEESE BOARD. THREE CHEF SELECTIONS, LOCAL HONEY, TOASTED NUTS, BAGUETTE. 12

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

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

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