

COCKTAILS



AMERICANO BIANCO. RINOMATO GENTIAN APERITIVO,
RIESLING-RHUBARB-THYME, SODA WATER. 10

MIMOSA. SPARKLING WINE & FRESH ORANGE | GRAPEFRUIT. 10

BLOODY MARY. HOUSE MARY MIX & FRESH LIME.
TOMATILLO INFUSED: VODKA | TEQUILA | MEZCAL
GARNISH: WHITE ANCHOVY | BEEF JERKY. 13

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, PIMENTO DRAM. 13

BRAMBLE ON. GIN, BLACKBERRY SHRUB, SHISO-AGAVE,
LEMON. 12

PIÑA PERFECT. MEZCAL, BRAULIO AMARO, PINEAPPLE GUM,
LIME. 13

BLACK HOLE SUN. PLANTATION DARK RUM, PINEAPPLE,
COFFEE, ALLSPICE. 12

THE USUAL. RITTENHOUSE RYE, AMARO NARDINI, DEMERARA,
CARDAMOM BITTERS. 13

MOCKTAILS



CUCUMBER LIMEADE. CUCUMBER, THYME, LIME, SODA. 6

WATERMELON COOLER. WATERMELON, BASIL, LIME. 6

VIRGIN MARY. HOUSE MARY MIX & FRESH LIME.
GARNISH: WHITE ANCHOVY | BEEF JERKY. 6

CAFE/FRESH JUICE



HERKIMER COFFEE. REGULAR & DECAF. 5

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

JUICE: ORANGE | GRAPEFRUIT. 5

SIDES



SEASONAL FRUIT. 7

GREEK YOGURT & GRANOLA. 6

KUROBUTA BACON (4). APPLEWOOD SMOKED. 5

ORGANIC EGGS (2). 4.5

TALLOW: FRENCH FRIES | FINGERLING POTATOES. 5

SMALL PLATES



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

YELLOWTAIL. SEA BUCKTHORN, AVOCADO, CUCUMBER,
RADISH, PICKLED PEPPERS. 18

PARFAIT. PASSION FRUIT, GREEK YOGURT, CARAMELIZED
PINEAPPLE, COCONUT CRISPIES. 12

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

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*

LARGE PLATES



BUTTERMILK PANCAKES. WHIPPED MARSCAPONE,
ANISE-MAPLE SYRUP, PLUM JAM. 12

FRENCH TOAST. FIG JAM, HONEY BUTTER, ANISE-MAPLE
SYRUP. 13

SMOKED SALMON ROLL. GOCHUJANG, FURIKAKE, LEMON
AIOLI, FRIES. 15

JAMÓN BENEDICT. CHALLAH, IBÉRICO DE BELLOTA JAM,
PIMENTÓN HOLLANDAISE, AUTUMN GREENS. 21

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

KING SALMON. CAULIFLOWER, PICKLED MUSHROOMS, SHER-
RY RAISINS, LEMON-THYME BUTTER. 38

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

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

NY STEAK & FRIED EGG. ONION SOUBISE, TALLOW POTATO,
MUSHROOM, GARLIC HERB VINAIGRETTE. 29

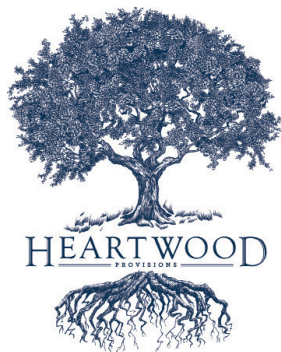
CHEF: *Varin Keokitvon*

BEVERAGE DIRECTOR: *Amanda Reed*

*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

- Mont Marcal Cava, Brut, Reserva, Spain, 2016. 10
Treveri Cellars, Brut Rosé Sec, Columbia Valley, Washington, NV. 11
Man Family Winery, Brut, Paarl, South Africa, NV. 12
Taittinger, La Francaise, Brut, Reims, Champagne, France, NV. 18

WHITE

- Domaine Fernand Engel, Pinot Blanc, Reserve, Alsace, France, 2016. 10
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
Sandhi, Chardonnay, Santa Barbara, California, 2015. 15
DeLille Cellars, Roussanne, Red Mountain, Washington, 2017. 15

RED

- Terres Blondes, Gamay, Touraine, Loire Valley, France, 2017. 11
Love & Squalor, Pinot Noir, Willamette Valley, Oregon, 2016. 20
Descendientes de Jose Palacios, Mencia, Petalos, Bierzo, Spain, 2015. 11
Maison Les Alexandrins, Syrah, Rhône Valley, France, 2016. 12
Lopez de Heredia, Tempranillo, Viña Tondonia, Cubillo, Rioja, Spain, 2009. 15
Château Trébiac, Merlot-Cabernet, Graves, Bordeaux, France, 2012. 13
Avennia, Cabernet-Merlot, Gravura, Columbia Valley, Washington, 2015. 18

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