

We invite you to explore our unique food and beverage pairings. Each beverage selection completes and enhances the flavors of its paired menu item.

CHEF: Varin Keokitvon
BEVERAGE DIRECTOR: Amanda Reed

STARTERS



THE ORIGINAL PROVISION. WAGYU BEEF JERKY, SESAME, SPICY CHILI PRESERVE. 12

pFriem Pilsner, Mancino Secco, Verjus, Saline. 4

FOIE GRAS. FIG JAM, PISTACHIO, GINGERBREAD CRUMB, CACAO NIBS, GRAPE MUST. 23**

César Florido Moscatel Sherry. 6

CRISPY CAULIFLOWER. SMOKED YOGURT, OLIVES, SAFFRON-CELERY MARMALADE, BLUE CHEESE, HARISSA. 13

Pommeau, St. Raphaël Doré, Finnriver Dry-Hopped Cider. 7

CHARCUTERIE



HOUSE PLATE. COPPA, DRY CURED SAUSAGE, 'NDUJA, COUNTRY PÂTÉ, MUSTARD, ASSORTED PICKLES, BREAD. 21*

Fattoria Moretto Lambrusco. 6

JAMÓN IBÉRICO DE BELLOTA. ACORN FED DRY CURED HAM, BREAD, OLIVE OIL. (1.5oz) 29*

Bodegas Hidalgo Amontillado Sherry. 6

TALEGGIO CHEESE. CRANBERRY JAM, CANDIED WALNUTS. 13

Taylor Fladgate 20 Year Tawny Port. 7

SALADS



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

Rhum Agricole Blanc, Fino Sherry, Rinomato Americano, Lime. 7

PEAR SALAD. BUTTERMILK RICOTTA, POACHED PEARS, BABY KALE, PINE NUTS, MEYER LEMON VINAIGRETTE. 13**

Riesling, Calvados, Cardamaro. 7

DELICATA SQUASH SALAD. FRISEE, BACON LARDON, POMEGRANATE, TALLOW CROUTONS, MUSTARD VINAIGRETTE. 14

Applejack, Pomegranate, Lime. 7

SIDES



BRUSSELS SPROUTS. TALLOW, PICKLED CHILI, WHITE ANCHOVIES, PRESERVED LEMON AIOLI. 12

GRUYÈRE POTATOES. GRAIN MUSTARD. 6

TALLOW FRENCH FRIES. PIMENTÓN KETCHUP. 6

ROASTED ROOT VEGETABLES. HAZELNUTS, PIMENT D'ESPELETTE, SABA. 12**

GRAND CENTRAL BREAD. DUCK FAT BUTTER. 4

RAW



YELLOWTAIL. PASSION FRUIT, AVOCADO, CUCUMBER, RADISH, PICKLED PEPPERS. 18*

White Rum, Cucumber, Lime, Grapefruit Bitters. 7

AHI TUNA. PEAR, BASIL, LIME, CRISPY QUINOA, SPICY YELLOW PEPPER DRESSING. 18*

Pisco, Lacuesta Blanco, Lime Bitters. 7

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

Rutte Celery Gin, Dolin Blanc, Grapefruit Peel, Mezcal Rinse. 7

MAINS



KABOCHA SQUASH. SMOKED EINKORN, CHEVRE, SOFRITTO, SESAME PRALINE. 24

Aged Rum, Dolin Blanc, Falernum, Salers Gentiane, Lime. 7

ROASTED SCALLOPS. FREGOLA, FERMENTED GREENS, BEAN SPROUTS, CRISPY RAMEN, SPICY LAKSA CURRY. 35

Dark Rum, Aged Aquavit, Thai-Palm Infusion, Lime. 7

OCTOPUS. MORCILLA, SPROUTING CAULIFLOWER, INK SOFRITTO, PUFFED RICE, TAMARIND, CILANTRO. 30

White Rum, Fino Sherry, Mango, Lime, Ancho Verde Rinse. 7

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

Tokaji, Heartwood Signature Gin, Mancino Bianco, Verjus. 7

CHICKEN THIGH. QUINOA TABBOULEH, SPICY PIMENTON, CUCUMBER YOGURT. 26

Vodka, Aquavit, Dolin Dry, Lime. 7

PORK CHOP. ROASTED ROOTS, HAZELNUT GREMOLATA, CHARRED CHILI-MANGO PUREE, BURNT PEPPER SPICE. 37*

Riesling, Pineapple Rum, House Blended Vermouth. 7

MANHATTAN WAGYU NY STEAK. CELERIAC PUREE, SMOKED MAITAKE, TRUFFLE VINAIGRETTE, BLACK GARLIC JUS. 58*

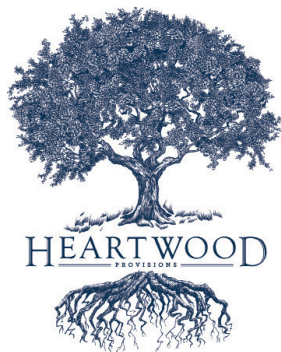
Scotch, Dark Rum, House Blended Vermouth, Celery Bitters. 7

BEEF BURGER. BRIOCHE, GRUYÈRE, ARUGULA, PICKLED ONION, HORSERADISH AIOLI, FRIES. 18*

Saison Dupont, Farmhouse Ale, Belgium. 7

*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 to the kitchen staff.



HOUSE COCKTAILS

- Khaleesi's Reign.* Pear-Infused Vodka, BroVo "Pretty" Vermouth, Chamomile, Lemon, Sparkling Wine. 13
- Copper Apple Cocktail.* Heartwood's Signature Barrel-Aged Gin, Apple Shrub, St. Raphaël Doré, Falernum. 13
- A Spaniard and a Frenchman.* Pommeau, Pineau des Charentes, Jamaican Rum, Yzaguirre Blanco, Bitters, Parmesan Crisp. 13
- Red Java.* Batavia Arrack, Lucuesta Blanco, Huckleberry-Honey, Chamomile, Lime, Egg White. 13*
- Long Walk off a Short Plank.* Dark Rum, Rum Fire, Zucca, Orgeat, White Port-Passionfruit, Lime. 13**
- Salud Mi Amor.* Blanco Tequila, Fernet Vallet, Demerara, Grapefruit, Lemon, Bitters. 13
- 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 *
- Mariner's Revenge.* Mezcal, Townshed Fernet, Mint-Demerara, Black Lemon Bitters. 13
- The Usual.* Rittenhouse Rye Whiskey, Amaro Nardini, Demerara, Cardamom Bitters. 13

WINES BY THE GLASS

SPARKLING

- Man Family Winery, Brut, Paarl, South Africa, NV.* 13
- Treveri Cellars, Brut Rosé Sec, Yakima Valley, Washington, NV.* 11
- 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'Auphilac, Grenache Blanc, Languedoc, France, 2017.* 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 Rosso, 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

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