

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: Kim Cosway

BEVERAGE DIRECTOR: Amanda Reed

## STARTERS



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

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

AHI TUNA. PEAR, BASIL, LIME, CRISPY QUINOA, SPICY YELLOW PEPPER DRESSING. 20\*

*Pisco, Lacuesta Blanco, Lime Bitters. 7*

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

*White Rum, Cucumber, Lime, Grapefruit Bitters. 7*

FOIE GRAS PÂTÉ. STRAWBERRIES, PICKLED MUSTARD SEED, MONTENEGRO GELÉE, MINI PANCAKES. 21

*Château Grillon Sauternes. 6*

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

*pFriem Pilsner, Mancino Secco, Verjus, Saline. 4*

CHARCUTERIE. DRY CURED SAUSAGE, JAMÓN JAM, COUNTRY PÂTÉ, HOUSE PICKLES, BREAD. 18\*

*House Blended Red Vermouth. 6*

JAMÓN IBÉRICO DE BELLOTA. ACORN FED DRY CURED HAM, BREAD, OLIVE OIL. 29\*

*Bodegas Hidalgo Amontillado Sherry. 6*

MT. TOWNSEND CAMEMBERT. LOCAL HONEY, WILD BLOSSOMS, ESPLETTE, CORN CRACKERS. 13

*St. Raphaël Doré Vermouth. 6*

## SIDES



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

BRUSSELS SPROUTS. TALLOW, PICKLED CHILI, WHITE ANCHOVIES, PRESERVED LEMON AIOLI. 15

ROASTED ASPARAGUS. JAMÓN JAM, PIMENTÓN AIOLI, CURED EGG YOLK. 12

SMOKED MUSHROOMS. BLACK GARLIC JUS. 12

WOOD FIRED FINGERLINGS. MAMA LIL'S AIOLI. 9

TALLOW FRENCH FRIES. PIMENTÓN KETCHUP. 6

## SALADS



KALE SALAD. PARMIGIANO-REGGIANO, OLIVE, QUINOA, SERRANO HAM, LEMON. 16

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

TOMATO-PLUM SALAD. BUTTERMILK RICOTTA, CROUTON, THAI BASIL, SHERRY VINEGAR, SMOKED OLIVE OIL. 15

*Blanco Tequila, Amaro Nonino, Chamomile, Lemon. 7*

BEET SALAD. S.S. FARMS ARUGULA, FETA, MINT, PISTACHIO, KOPANISTI, RED WINE REDUCTION. 14

*Mexican Rum, Txakolina Rosé, White Port-Passionfruit, Lemon. 7*

## MAINS



RAINBOW CARROTS. CARROT MOCHI, CHEVRE, MINT, CARRAWAY DUKKHA. 24

*Aged Rum, Kina, Demerara, Lime. 7\*\**

SEARED HALIBUT. LACINATO KALE, SHIMEJI MUSHROOM, JAMON DASHI, PONZU BUTTER. 42\*

*Amontillado Sherry, Sotol, St. Raphaël Doré. 7*

ROASTED SCALLOPS. FREGOLA, FERMENTED GREENS, BEAN SPROUT, CRISPY RAMEN, SPICY LAKSA CURRY. 35\*

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

OCTOPUS. MORCILLA, ASPARAGUS, INK SOFRITO, PUFFED RICE, TAMARIND, CILANTRO. 32

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

CHICKEN THIGH. QUINOA TABBOULEH, SPICY PIMENTÓN, CUCUMBER YOGURT. 29

*Vodka, Aquavit, Dolin Dry, Lime. 7*

PRIME FILET MIGNON. 8 OZ, TALLOW POTATOES, MUSHROOMS, ONION PURÉE, GARLIC-HERB VINAIGRETTE. 54\*

*Framboise Lambic Beer, Blanco Tequila, Amaro Montenegro. 7*

IBERICO PORK LOIN. 8 OZ, POLENTA, SWISS CHARD, PICKLED RHUBARB, STRAWBERRY SOFRITO. 39\*

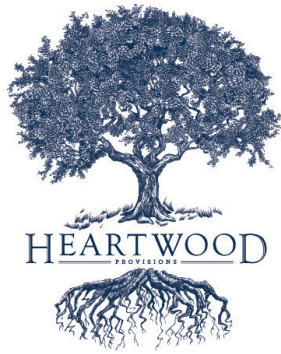
*Bourbon, Honey, Lemon. 7*

WAGYU NY STEAK. 10 OZ, PEA VINE PURÉE, SMOKED MOREL, TRUFFLE VINAIGRETTE, BLACK GARLIC JUS. 64\*

*Scotch, Dark Rum, House Vermouth, Celery Bitters, Verde Rinse. 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.



- Khaleesi's Reign. Pear-Infused Vodka, BroVo "Pretty" Vermouth, Chamomile, Lemon, Sparkling Wine. 13*
- Summer in Provence. Heartwood's Copperworks Barrel-Aged Gin, Rhubarb-Lavender, Amaro Nonino, Lillet Blanc, Lime. 14*
- Creature Under the Well. Fino Sherry, White Port-Passionfruit, Fernet Branca, Pandan Leaf Coconut, Lemon. 13*
- Vasco de Gama. Cashew Feni Brandy, St. Raphaël Doré, Thai-Palm, Lime, Egg White, Fire Water Bitters. 13\*\* \**
- Abuela's Marmalade. Blanco Tequila, Blood Orange-Kumquat Marmalade, Poppy Amaro, Lime, Black Lemon Bitters. 13*
- All Night Long. Cognac, Becherovka, Mint-Demerara, Lemon, Angostura Bitters. 14*
- We Got the Funk. The Funk Jamaican Rum, Barbancourt Aged Rum, Chocolate-Chipotle Honey, Apricot, Lime. 13*
- Storm Chaser. Bourbon, Cardamaro, Tamarind-Five Spiced Demerara, Lime. 13\*\**
- For the Love of Jamón. Fat-Washed Amontillado Sherry, Mezcal, Armagnac, Vecchio Amaro del Capo, Abbott's Bitters. 14*
- The Usual. Rittenhouse Rye Whiskey, Amaro Nardini, Demerara, Cardamom Bitters. 14\**
- O Night in Ginza. Yamazaki 12 Year Japanese Whisky, Mancino Sakura, Sidetrack Yuzu, Va Piano Verjus, Saffron Tincture. 30*

## WINES 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 des Chaintres, Sauvignon Blanc, Sancerre, Loire Valley, France, 2016. 14*
- 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 Rosso, 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, 2015. 15*
- Amavi Cellars, Cabernet Sauvignon, Walla Walla Valley, Washington, 2015. 18*

## 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*