

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

*La Terre du Bosquet 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, BAGUETTE. 18\*

*House Blended Red Vermouth. 6*

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

*Bodegas Hidalgo Amontillado Sherry. 6*

MT. TOWNSEND CAMEMBERT. LOCAL HONEY, WILD BLOSSOMS, ESLETTE, 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

GRILLED SUMMER SQUASH. PEANUT ROMESCO, GOAT CHEESE, CRISPY ONIONS. 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-NECTARINE SALAD. BUTTERMILK RICOTTA, CROUTON, THAI BASIL, SHERRY VINEGAR, SMOKED OLIVE OIL. 15

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

BEET SALAD. 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. INK FRIED RICE, CHINESE SAUSAGE, MAMA LIL'S AIOLI, RUBY MUSTARD GREENS, PIMENTON GLAZE. 34

*Mezcal, Stiggin's Pineapple Rum, Carpano Bianco, Lime. 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\*

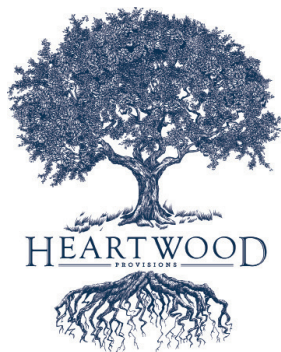
*Bourbon, Honey, Lemon. 7*

WAGYU NY STEAK. 10 OZ, GRILLED SUMMER SQUASH, PICKLED ONIONS, PEANUT ROMESCO, JAMÓN VINAIGRETTE. 64\* \*\*

*Aged & Dark Rum, Madeira, Thai-Palm Infusion, Lime. 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\*\* \**  
*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 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

- 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 Rosso, 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*

## 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*