

RAW

ALBACORE TUNA. AJI AMARILLO, PEAR, BASIL, LIME, CRISPY QUINOA. 17*
Pisco, Vermut Blanco, Lime Bitters. 7

LAMB CARPACCIO. CARAMELIZED LEMON CAPER MARMALADE, GREEN BEAN, MINT, MUSTARD. 16*
Finnriver Dry Hopped Cider, Dolin Blanc. 6

YELLOWTAIL. GRAPEFRUIT, AVOCADO, HORSERADISH, LEMON-PIMENTON VINAIGRETTE. 18*
Old Tom Gin, Lemon, Celery Bitters, Sparkling Wine. 7

BEEF TARTARE. LEMONGRASS, PUFFED RICE, MINT, PICKLED ONION, EGG YOLK. 18*
Cachaca, Late Harvest Roussanne, Mancino Secco, Verjus. 7

1/2 DOZEN OYSTERS. MEZCAL-GUAVA MIGNONETTE, CILANTRO, LEMON. 18*
Rutte Celery Gin, Dolin Blanc, Grapefruit Peel, Mezcal Rinse. 7

VEGETABLES

YELLOW CORN SOUP. DUNGENESS CRAB, SWEET CORN, TARRAGON BUTTER. 18
St. Raphaél Dorë, Dolin Blanc. 6

BEEF SALAD. HONEY-CHEVRE, CHERMOULA, ORANGE, PISTACHIO PRALINE. 14
Blanco Tequila, Meletti 1870 Bitter, Dolin Blanc, Honey, Lime. 7

ROASTED CAULIFLOWER PASTA. GARLIC-INK CONFIT, CAPERS, LEMON, ANCHOVY CRUMB. 16
Rhum Agricole Blanc, Dolce Viognier, Lemon, Absinthe Rinse. 7

KABOCHA SQUASH. CHEVRE, SMOKED EINKORN, BLACK SESAME, SOFRITO. 16
*Plantation Nicaragua Rum, Dolin Rouge, Falernum, Verjus. 7***

LACINATO KALE SALAD. PARMIGIANO, LEMON, OLIVES, QUINOA, JAMON SERRANO. 13
Fino Sherry, Rhum Agricole Blanc, Cocchi Americano, Lime. 7

SUMMER GREEN SALAD. PEACH, SPICED MARCONA ALMONDS, BURATTA, SHERRY GASTRIQUE. 13
Dogfish Head Festina Pêche, Riesling, Cognac. 7

Grand Central bread available upon request. 4

*consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of increase your risk of food borne illness.

**contains nuts

SNACKS

THE ORIGINAL PROVISION. WAGYU BEEF JERKY, SPICY CHILI PRESERVE. 8
Cerveza Er Boqueron Sea Salt Ale, Carpano Bianco. 5

CRISPY CHICKPEAS. ZA'ATAR. 4

WHITE ANCHOVY. CURED EGG YOLK, RED PEPPER SORBET. 8

MEAT & SEAFOOD

CHARCUTERIE. JAMON SERRANO, DRY CURE SAUSAGES, NDUJA, DUCK LIVER TERRINE, SHERRY GOLDEN RAISIN, WHOLE GRAIN MUSTARD, ASSORTED PICKLES, BREAD. 21
Lambrusco, Amaro Meletti, Lemon Oil. 7

PORK BELLY. ENGLISH PEAS, KING OYSTER MUSHROOM, PEA VINE, BLACK GARLIC JUS. 26
Ron del Barrilito Rum, Riesling, Madeira, Pineau de Charentes. 8

BONE MARROW. SMOKED MUSHROOM MARMALADE, CHILI VINAIGRETTE, GRILLED BREAD. 18
Armagnac, Amaro Meletti, Riesling, Verjus. 7

ROASTED SCALLOP. PUFFED RICE, PEANUT, HEIRLOOM TOMATO, MANGO-CHILI PUREE. 32*
Blanco Tequila, Giffard Lichi-Li, Cucumber, Lime. 8

TROUT. CORN SUCCOTASH, NDUJA, PICKLED CHANTERELLE, PORK JUS. 26
Plantation 5 Year Rum, Amontillado Sherry, Pineapple Gum, Lime. 8

RICOTTA GNUDI. BRAISED LAMB SHANK, YELLOW BEANS, MINT, CURRY. 26
Cognac, Kümmel, Amaro Montenegro, Oloroso Sherry. 8

SMOKED PORK SHOULDER. TURNIP KIMCHI-POTATO SALAD, NITSUME GLAZE, APPLE. 28
Shochu, Honey, Anchor Porter. 7

WAGYU BUTCHER STEAK. TALLOW POTATOES, MUSHROOMS, GARLIC-HERB VINAIGRETTE. 29*
Ruby Port, Dolin Rouge, Blanco Tequila, Spanish Bitters. 8

LET THE KITCHEN DECIDE

5 COURSE SHARED MENU. WHOLE TABLE MUST PARTICIPATE, PER TWO GUESTS. 130

ADD COCKTAIL PAIRINGS. 35 per person

WINES BY THE GLASS

SPARKLING

Hugo Huber, Rosé, Traisental, Austria, NV. 11

Domaine du Facticeur, Vouvray, Extra Brut, '13. 14

Lelarge-Pugeot, Champagne, Traditional Brut, 1er Cru, NV. 20

WHITE

Ameztoi, Hondarrabi Zuri, Txakolina, Getaria, Spain, '15. 12

Dönnhoff, Riesling, Trocken, Nahe, Germany, '15. 13

La Chablisienne, Chardonnay, Chablis, France, '14. 13

Elizabeth Chambers, Pinot Gris, Willamette Valley, OR, '13. 10

Two Vintners, Roussanne, Yakima Valley, WA, '15. 11

ROSE

Gilbert Cellars, Wahluke Slope, Columbia Valley, WA, '15. 12

RED

Trisaetum, Pinot Noir, Willamette Valley, OR, '14. 15

Luigi Giordano, Nebbiolo, Langhe, Piedmont, Italy, '14. 12

Nita, Garnacha-Cariñena, Priorat, Spain, '12. 14

Kiona, Cabernet Sauvignon, WA, '13. 13

Betz, Red Blend, Cuvée Frangin, Columbia Valley, WA, '13. 17

COCKTAILS

*Gold Soundz. White Port, Dolin Dry, Lemongrass Infused
Oleo-Saccharum, Lemon, Black Pepper, Fig Bitters. 12*

*Wanderlust. Mezcal, Plum Shrub, Geneepy, Lime,
La Socarrada Rosemary-Honey Ale. 13*

*Khaleesi's Reign. Pear Infused Vodka, Brovo "Pretty" Vermouth
Blanc, Chamomile, Lemon, Sparkling Wine. 12*

*The Usual. Rittenhouse Rye Whiskey, Amaro Nardini, Demerara,
Cardamom Bitters. 12*

*Del Boca Vista. Pisco, Combier Orange, Coconut, Toasted Sesame,
Lime, Egg White. 13*

*5 O'Clock Shadow. Black Pepper Infused Scotch, Moscatel Sherry,
Lambrusco, Lime, Serrano Ham Garnish. 13*

*Garden in a Glass. Gin, Yellow Chartreuse, Cucumber, Lime,
Celery Bitters, Soda Water. 12*

*Late Harvest. Park Cognac VS, Apolloni Dolce Viognier, Poppy,
Cinnamon. 13*

*Flor Bonita. Novo Fogo Barrel-Aged Cachaca, Amontillado Sherry,
Roasted Orgeat, Pineapple, Lemon. 12***

*Good Medicine. Toki Japanese Whisky, Sidetrack Shiso, Carpano
Bianco, Turmeric. 13*

**contains nuts

DRAFTS

North Coast, Scrimshaw Pilsner, CA. 7

Holy Mountain, The White Lodge Wit, WA. 7

Fremont, UniversAle Pale, WA. 7

Boneyard, RPM IPA, OR. 7

BOTTLES & CANS

Bitburger, Premium Pils, Germany. 6

Saison Dupont, Farmhouse Ale, Belgium. 10

Stiegl, Grapefruit Radler, Austria. (16.9 oz). 8

Dogfish Head, Festina Pêche, DE. 8

Pike Brewing, Heirloom Amber Ale, WA. 6

pFriem, IPA, OR. (16.9 oz). 12

Anchor Brewing, Porter, CA. 6

CIDER

Anthem, Apple Cider, OR. 6

Dupont, Cidre Bouche Brut de Normandie, FR (750mL). 32

Finnriver, Dry-Hopped Cider, WA (500mL). 10