

## RAW

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

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

OYSTERS (6). MEZCAL-GUAVA MIGNONETTE, CILANTRO, LEMON. 18\*  
*Rutte Celery Gin, Dolin Blanc, Grapefruit Peel, Mezcal Rinse.* 7

WARM BEEF TARTARE. BONE MARROW, LEMON CAPER, SHALLOT. 19\*  
*Cachaca, Late Harvest Roussane, Verjus.* 7

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

## VEGETABLES

YELLOW CORN SOUP. DUNGENESS CRAB, SWEET CORN, TARRAGON BUTTER. 16  
*St. Raphaél Doré, Dolin Blanc.* 6

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

WILD MUSHROOM BOLOGNESE. GRANA PADANO, BREAD CRUMBS, IBERICO LARDO. 17  
*SotoI, Carpano Antica, Cream Sherry, Saline.* 8

TALLOW FRIED BRUSSEL SPROUTS. PRESERVED LEMON AIOLI, PICKLED CHILI, WHITE ANCHOVY. 11  
*Pisco, Salers Gentiane, Lime, Dupont Saison.* 7

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

GRILLED PEAR SALAD. BURRATA, RED WINE CARAMEL, ARUGULA, HAZELNUTS. 13  
*Calvados, Madeira, Honey, Verjus.* 8

*Grand Central bread available upon request.* 4

2% surcharge will be added to each guest check to cover employer mandates.  
This is not a gratuity for services provided by employees.

## STARTERS

THE ORIGINAL PROVISION. WAGYU BEEF JERKY, SPICY CHILI PRESERVE. 9  
*Cerveza Er Boqueron Sea Salt Ale, Carpano Bianco,* 5

FRIED SWEETBREADS. CELERY JAM, VALDEON BLUE CHEESE, SCALLION, PEACH HOT SAUCE. 18  
*Amaro Meletti, Lime, Celery Bitters, Scrimshaw Pilsner.* 7

FOIE GRAS BAVAROIS. MADEIRA GELEE, HAZELNUT, BREAD CRISPS. 20  
*Armagnac, Pineau de Charentes.* 7

## MEAT & SEAFOOD

ROASTED SCALLOP. PUFFED RICE, PEANUT, HEIRLOOM TOMATO, MANGO-CHILI PUREE. 29\*  
*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

KUROBUTA PORK CHEEKS. EINKORN, MUSHROOM, RADISH, APPLE MOSTARDA. 26  
*Applejack, Madeira, Cinnamon-Demerara.* 8

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

NEW YORK STEAK. LOBSTER MUSHROOMS, BLACK PEPPER-SCOTCH JUS, GRUYERE POTATOES 48\*  
*Jamaican Rum, Moscatel Sherry, Black Pepper Tincture.* 8

## LET THE CHEF DECIDE

5 COURSE SHARED MENU. WHOLE TABLE MUST PARTICIPATE, PER TWO GUESTS. 130  
*Cocktail Pairings. 35 per person*

\*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

## WINES BY THE GLASS

### SPARKLING

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

Domaine du Facteur, Vouvray, Extra Brut, France, NV '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

Francois Carillon, Aligoté, Bourgogne, France, '13. 14

Leth, Roter Veltliner, Wagram, Austria, '13. 12

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

Gilbert Cellars, Chardonnay, Columbia Valley, WA, '15. 12

### RED

Terres Blanche, Gamay de Bouze, Loire Valley, France, '14. 12

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

Cacchiano, Sangiovese, Chianti Classico, Italy, '09. 10

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

Kiona, Cabernet Sauvignon, WA, '13. 13

Betz, Red Blend, Cuvée Frangin, Columbia Valley, WA, '14. 17

## HOUSE COCKTAILS

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

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

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

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

Eve's Redemption. Tariquet Bas-Armagnac VS, Becherovka, Honey-Ginger, Lemon, Cidre de Normandie. 13

Headless Horseman. Bourbon, Mancino Rosso Vermouth, Pumpkin, Lemon, Egg White, Whiskey Barrel-Aged Bitters. 13

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

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

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

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

## BEER & CIDER

### DRAFTS

North Coast, Scrimshaw Pilsner, CA. 7

Stoup, NW Red, WA. 7

Holy Mountain, Somnium Barrel Fermented Saison, WA. 7

Reuben's, Crikey IPA, WA. 7

### BOTTLES & CANS

Bitburger, Premium Pils, Germany. 6

Saison Dupont, Farmhouse Ale, Belgium. 10

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

Anthem, Apple Cider, OR. 6

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

Dupont, Cidre Bouche Brut de Normandie, FR (750mL). 32/7 (5 oz)