

HAPPY HOUR

3PM - 6PM DAILY

COCKTAILS. 8

Sherry Cobbler. Amontillado Sherry, Framboise, Mint Demerara, Lemon

Pegu Club. Gin, Combier D'Orange, Lime, Bitters

Dark and Stormy. Dark Rum, Lime, Ginger Beer

Jack Rose. Applejack, Grenadine, Lime

Fourth Regiment. Bourbon, House Blended Red Vermouth, Bitters

Rotating Punch. Ask Your Server For Details

WINES BY THE GLASS. 6

Charles de Fère, Blanc de Blancs Brut, France, NV

Carlos Serres, Viura-Tempranillo Blanco, Spain, 2016

La Vieille Ferme, Rosé, France, 2017

Château Quillet, Bordeaux, France, 2015

DRAFT BEER. 5

pFriem, Pilsner, Oregon

Stoup, NW Red, Washington

Georgetown, Bodhizafa IPA, Washington

Holy Mountain, Black Beer, Washington

FOOD

ROASTED NUTS. URFA BIBER, VANILLA BEAN, ORANGE ZEST. 4

LACINATO KALE SALAD. PARMIGIANO, LEMON, OLIVES, QUINOA, JAMON SERRANO. 5

BRUSSELS SPROUTS. TALLOW, PICKLED CHILI, WHITE ANCHOVY, PRESERVED LEMON AIOLI. 8

CRISPY CAULIFLOWER. SMOKED YOGURT, OLIVES, SAFFRON-CELERY MARMALADE, BLUE CHEESE, HARISSA. 8

POUTINE. PORK SHOULDER, CHEESE CURDS, CARAMEL GRAVY. 8

KAFFIR-LIME MEATBALLS. FENNEL, RED PEPPER VINAIGRETTE. 5

THE BURGER. BRIOCHE, GRUYÈRE, ARUGULA, PICKLED ONION, HORSERADISH AIOLI, FRIES. 10

NY STEAK. TALLOW POTATOES, MUSHROOMS, ONION SOUBISE, GARLIC-HERBED VINAIGRETTE. 20