

## WINE 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 Française, Brut, Reims, Champagne, France, NV. 18*

### WHITE

*Domaine de Reuilly, Sauvignon Blanc, Loire Valley, France, 2018. 15*

*Domaines Schlumberger, Riesling, Les Princes, Abbés, Alsace, France, 2015. 14*

*Champalou, Chenin Blanc, Vouvray, Loire Valley, France, 2017. 13*

*DeLille Cellars, Roussanne, Red Mountain, Washington, 2018. 15*

*Gran Moraine, Chardonnay, Yamhill-Carlton, Oregon, 2016. 18*

### ROSÉ

*Chateau de Trinquedel, Tavel, Rhône Valley, France, 2018. 13*

### RED

*Domaine de Colette, Gamay, Beaujolais-Villages, France, 2018. 11*

*Love & Squalor, Pinot Noir, Willamette Valley, Oregon, 2017. 20*

*Two Vintners, Cinsault, Make Haste, Yakima Valley, Washington, 2017. 14*

*Produttori del Barbaresco, Nebbiolo, Langhe, Piedmont, Italy, 2018. 15*

*Brancaia Tre, Sangiovese Blend, Tuscany, Italy, 2015. 13*

*Dominio de la Abadesa, Tempranillo, Ribera del Duero, Spain, 2016. 13*

*Amavi Cellars, Cabernet Sauvignon, Walla Walla Valley, Washington, 2016. 18*

### SHERRY

*Hidalgo, Manzanilla, La Gitana, Sanlúcar de Barrameda, Spain, NV. 7*

*Bodegas Hidalgo, Amontillado, Napoleon, Sanlúcar de Barrameda, Spain, NV. 8*

*Grant, Oloroso, La Garrocha, Jerez, Spain, NV. 10*

*César Florido, Moscatel, Especial, Chipiona, Spain, NV. 9*

A 20% service charge will be added to each check. The entirety of this service charge is retained by the company. This service charge helps enable us to offer our valued service team competitive industry compensation, which includes a commission on sales and benefits. We are required by law to collect tax on this service charge.

## HOUSE COCKTAILS

*La Belle Hélène. Pear-Infused Vodka, broVo “Pretty” Vermouth Blanc, Chamomile, Lemon, Sparkling Wine. 13*

*Gin, Ginger & Mary Ann. Barrel-Aged Gin, Amaro CioCiaro, Copper Lemon-Ginger, Lemon, Egg White. 14\**

*Creature Under the Well. Fernet Branca, Fino Sherry, Passionfruit, Pandan Leaf, Lemon. 13*

*Beauty and the Beast. Tequila, Scotch, Genepey, Five-Spice Honey, Grenadine, Lemon, Dried Smoked Rose. 14*

*Golden Days. Calvados, Jamaican Rum, Moscatel Sherry, Cinnamon-Demerara, Lemon, Bitters. 14*

*Storm Chaser. Bourbon, Cardamaro, Five-Spice Tamarind, Demerara, Lime. 13*

*A Tilt to the Kilt. Scotch, Red Vermouth Blend, Dark Beer, Egg, Whiskey Barrel-Aged Bitters. 14\**

*Dead Men Tell No Tales. Jamaican Rum Blend, Pineau des Charentes, Red Verjus, Winter Tincture. 14*

*For the Love of Jamón. Fat-Washed Amontillado Sherry, Mezcal, Armagnac, Vecchio Amaro del Capo, Bitters. 14\**

*The Usual. Rittenhouse Rye Whiskey, Amaro Nardini, Demerara, Cardamom Bitters. 14*

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

## BEER & CIDER

### DRAFTS

*pFriem, Pilsner, Oregon. 8*

*Stoup, NW Red, Washington. 8*

*Reuben’s, Crikey IPA, Washington. 8*

*Holy Mountain, Black Beer, Washington. 8*

### BOTTLES & CANS

*Bitburger, Premium Pils, Germany. 6*

*Anderson Valley, Blood Orange Gose, California. 6*

*Saison Dupont, Farmhouse Ale, Belgium. 12*

*Orval, Trappist Ale, Belgium. 14*

*Anchor, Porter, California. 6*

*Washington Gold Cider, Golden Delicious, Washington. 6*

*Finnriver, Dry-Hopped Cider, Washington. (500ml.) 15*

## HAPPY HOUR 3–6PM DAILY

### COCKTAILS 9

*Bee's Knees.* Gin, Lemon, Honey

*Sherry Cobbler.* Amontillado Sherry, Dry Vermouth, Grenadine, Cinnamon, Lemon

*Painkiller.* Dark Rum, Pineapple, Coconut, Orange Juice, Nutmeg

*Blood and Sand.* Scotch, Sweet Vermouth, Cherry Heering, Orange Juice

*Boulevardier.* Rye, Campari, Sweet Vermouth

*Cocktail of the Day.* Ask Your Server For Details

### WINES BY THE GLASS 8

*Montmarte,* Brut, France, NV

*LaRocca,* Gavi, Piedmont, Italy, 2013

*Mont Gravet,* Rosé, France, 2018

*Feudo Zirtari,* Nero d'Avola-Syrah, Italy, 2015

### DRAFT BEER 6

*pFriem,* Pilsner, Oregon

*Stoup,* NW Red, Washington

*Reuben's,* Crikey IPA, Washington

*Holy Mountain,* Black Beer, Washington

### FOOD

LACINATO KALE SALAD. PARMIGIANO, LEMON, OLIVES, QUINOA, JAMÓN SERRANO. 6

BRUSSELS SPROUTS. TALLOW, PICKLED CHILI, WHITE ANCHOVIES, PRESERVED LEMON AÏOLI. 10

BRANDADE. LINGCOD, POTATO, MASCARPONE, OLIVES, BAGUETTE. 9

FILET MIGNON TARTARE. CAPERS, LEMONGRASS, LIME, EGG YOLK JAM, PUFFED RICE, BAGUETTE. 12

DUCK WINGS. CHILI SAUCE, CORIANDER CREAM, PICKLED CELERY. 10

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

CHARCUTERIE BOARD. DRY CURED SAUSAGE, COUNTRY PÂTÉ, HOUSE PICKLES, BREAD. 12

CHEESE BOARD. THREE CHEF SELECTIONS, HOUSE PRESERVES, TOASTED NUTS, ROSEMARY CRACKERS. 12

BURGER. BRIOCHE, GRUYÈRE, ARUGULA, PICKLED ONION, HORSERADISH AÏOLI, FRIES. 10

# BAR