

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

Lyrarakis, Assyrtiko, Crete, Greece, 2017. 13

Les Boursicottes, Sauvignon Blanc, Sancerre, Loire Valley, France, 2018. 15

Schloss Gobelsburg, Grüner Veltliner, Kamptal, Austria, 2017. 12

Selbach, Riesling, Spätlese, Saar, Germany, 2017. 15

Kerloo Cellars, Grenache Blanc, Walla Walla Valley, Washington, 2018. 14

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

ROSÉ

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

Simpatico Cellars, Malbec, Red Mountain, Washington, 2016. 14

Amavi Cellars, Cabernet Sauvignon, Walla Walla Valley, Washington, 2015. 18

SHERRY

Lustau, Fino, Jarama, Jerez, NV. 7

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

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

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

1.5% service charge will be added to each guest and distributed to our kitchen staff.

20% service charge may be added to parties of 8 or more.

HOUSE COCKTAILS

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

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-Passion Fruit, Fernet Branca, Pandan Leaf Coconut, Lemon. 13

Open Borders. Mexican Rum, Kewi, Thai-Palm, Coconut Milk, Lime, Egg White, Toasted Coconut. 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 Spice Demerara, Lime. 13

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

O Night in Ginza. Yamazaki 12 Year Japanese Whisky, Mancino Sakura, Sidetrack Yuzu, Va Piano Verjus, Saffron Tincture. 30

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

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, 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.) 10

HAPPY HOUR 3-6PM DAILY

COCKTAILS 8

Airmail. Aged Rum, Honey, Lime, Sparkling Wine.

Paloma. Blanco Tequila, Lime, Grapefruit Bitters, Saline, Mexi Squirt.

Diki-Diki. Applejack, Swedish Punch, Grapefruit, Lemon.

Scofflaw. Bourbon, Dry Vermouth, Lemon, Grenadine, Orange Bitters.

Negroni. Gin, Campari, House Blended Red Vermouth.

Rotating Punch. Ask Your Server For Details.

WINES BY THE GLASS 7

Montmarte, Brut, France, NV

Carlos Serres, Viura-Tempranillo Blanco, Spain, 2017

Mont Gravet, Rosé, France, 2018

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

DRAFT BEER 6

pFriem, Pilsner, Oregon.

Holy Mountain, White Lodge Wit, Washington.

Fremont, Summer American Pale Ale, Washington.

Georgetown, Bodhizafa IPA, Washington.

FOOD

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

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

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

WAGYU BEEF JERKY. SESAME, SPICY CHILI PRESERVE. 9

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

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

CHEESE BOARD. THREE CHEF SELECTIONS, LOCAL HONEY, TOASTED NUTS, BAGUETTE. 12

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

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

BAR