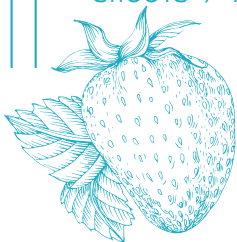




BRUNCH

OYSTER HALF DOZEN.....	21
CHEF'S SELECTION, MIGNONETTE, COCKTAIL SAUCE, LEMON	
DUNGENESS CRAB DEVEILED EGGS.....	19
WHIPPED YOLK, GRAIN MUSTARD AIOLI, DUNGENESS CRAB, GREEN GODDESS	
RICOTTA PANCAKES (v).....	22
FRESH BERRIES, POWDERED SUGAR, VANILLA BEAN CREME ANGLAISE	
SMOKED SALMON OMELETTE* (GF).....	26
SMOKED SALMON, HERB YOGURT, PICKLED SHALLOTS YUKON GOLD POTATOES	
BEN PARIS BREAKFAST*.....	26
2 EGGS YOUR WAY, BACON OR ANDOUILLE SAUSAGE, YUKON GOLD POTATOES, SOURDOUGH TOAST, MINI YOGURT PARFAIT WITH GRANOLA AND BERRIES (N)	
BREAKFAST SANDWICH.....	23
HOUSE-MADE CHIVE BISCUIT, FENNEL SAUSAGE, BEECHER'S CHEDDAR, SPICY MAYO, PICKLED FRENNO CHILIS, FRIED EGG, YUKON POTATOES	
BAKED EGGS* (v).....	22
SHAKSHUKA SAUCE, CHERRY TOMATOES, FETA, FRESH HERBS, CHICKPEAS, FOCACCIA BREAD	
CARNITAS BOWL (GF).....	24
PORK, QUINOA, AVOCADO, SWISS CHARD, MAMA LIL'S PEPPERS, QUESO FRESCO, SALSA ROJA, FRIED EGG	
MUSHROOM HASH (GF,v).....	23
CHEF'S MIX MUSHROOMS, GREEN CABBAGE, LEEKS, YUKON POTATOES, CARROTS IN SHERRY VINEGAR AND CREAM, TWO FRIED EGGS	
BAGEL & LOX*.....	22
BEET-CURED SALMON, EVERYTHING BAGEL, WHIPPED CREAM CHEESE, FRIED CAPERS, FRESH DILL	
AVOCADO TOAST (v).....	16
GREEN GODDESS, RADISH, TOASTED PEPITAS, PEA SHOOTS / ADD EGG +3	



CAULIFLOWER CAESAR.....	21
LACINATO KALE, SHAVED CAULIFLOWER, LEMON, FOCACCIA BREAD CRUMBS, PARMESAN CHEESE ADD GRILLED OR FRIED CHICKEN +8 ADD SHRIMP +12	
TAVERN 'DOUBLE' BURGER*.....	23
NIMAN RANCH BEEF, AMERICAN CHEESE, DILL PICKLE, THOUSAND ISLAND, MUSTARD, CARAMELIZED ONIONS, FRIES	
8oz AMERICAN WAGYU BEEF BURGER*.....	29
SMOKED GOUDA, BACON ONION JAM, BUTTER LETTUCE, AIOLI, FRIES	
FRIED CHICKEN SANDWICH*.....	27
HOUSE SPICES, NAPA CABBAGE KIMCHI, PICKLED CUCUMBER, SPICY MAYO, PICKLED FRESNO CHILIS, FRIES	
TURKEY CLUB.....	22
SOUR DOUGH, SMOKED BACON, LETTUCE, TOMATO, GREEN GODDESS, FRIES	
UPGRADE TO PARMESAN TRUFFLE FRIES.....	3
OR HOUSE SALAD	

MERCH

BEN PARIS T_SHIRT.....	25
BLACK, 100% COTTON, PINCH OF SEATTLE SOUL, PAIRS WELL WITH COCKTAILS AND GOOD COMPANY	

SIDES

ANDOUILLE SAUSAGE OR BACON.....	7
2 EGGS.....	6
YUKON GOLD POTATOES.....	9
SOURDOUGH TOAST.....	4
PARMESAN TRUFFLE FRIES.....	13
GREEK YOGURT PARFAIT.....	15
WITH GRANOLA AND BERRIES (N)	

SWEETS

CARROT CAKE (N).....	14
CINNAMON ROLL, CREAM CHEESE ICING.....	8

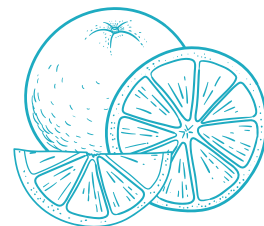
~ Ask your server about our gluten free bread options ~

**Consuming raw or undercooked meat, poultry, shellfish, or egg may increase your risk of food-borne illness. *A 20% taxable service charge will be added to parties of six or more. 100% of the service charge will be distributed to service personnel. An additional 2% taxable surcharge will also apply to all items, 100% of which will be distributed to our culinary team and stewards working behind the scenes. Prices are subject to change at any time.*

BRUNCH COCKTAILS

MIMOSA	
GLASS OR PITCHER SERVICE.....	
SPARKLING WINE W/ CHOICE OF: ORANGE, GRAPEFRUIT, PINEAPPLE	
UPGRADE YOUR BOTTLE TO PROSECCO.....	10
BLOODY PHO.....	18
VIETNAMESE GIN, HOUSEMADE BEEF PHO BROTH, TOMATO, HOISIN, SRIRACHA, LIME	
ADD PONY BEER.....	3
BLOODY SPANIARD.....	16
ZING ZANG MIX, ANCHOVY VERMOUTH, PICKLED ASPARAGUS, PICKLED GREEN BEAN, ANCHOVY STUFFED OLIVE	
ADD PONY BEER.....	3
TRADITIONAL BLOODY MARY.....	16
VODKA, CLASSIC BLOODY MARY MIX & ACCOUTREMENTS	
ADD PONY BEER.....	3
ESPRESSO MARTINI....	18
VODKA, CAFFE VITA ESPRESSO SHOT, COFFEE LIQUEUR, VANILLA	
APEROL OR HUGO SPRITZ.....	16
SPARKLING WINE, APEROL OR ST. GERMAINE, CLUB SODA, ORANGE	
MICHELADA.....	12
BLOODY MARY MIX, OLD STOVE PILSNER	





THE REGULARS

STORM BREAKER.....	20
MAKER’S MARK, CARPANO ANTICA, COCCHI DI TORINO, AVERNA, BITTERCUBE TRINITY BITTERS	
GIN GRIFFEY JUNIPER.....	17
SPANISH STYLE G&T WITH FRESH MARKET BOTANICALS	
BEN PARIS OLD FASHIONED.....	18
WHISKEY BLEND, CARAMEL MOLASSES, CHERRY BARK-VANILLA BITTERS	
SILK ROAD.....	16
VODKA, LYCHEE, HIBISCUS, BLACK SESAME, MINT, LEMON	
ESPRESSO MARTINI.....	18
VODKA, CAFFE VITA ESPRESSO SHOT, COFFEE LIQUEUR, VANILLA	
HONEY, I BERGAMOT THE GIN.....	18
RESERVE GIN, BERGAMOT LIQUOR, HONEY SYRUP, LEMON JUICE	

THE TRAVELERS

BRUCATO SPRITZ.....	18
BRUCATO FIELDS AMARO, TREVERI BRUT, LEMON TWIST	
KICK IN THE MELONS.....	17
MEZCAL, CARDAMARO, STREGA, LIME, FRESH WATERMELON, GINGER BEER	
SUNDIAL.....	16
JAPANESE PLUM WHISKY, DRY VERMOUTH, RHUBARB VERMOUTH, TONIC BITTERS	
PEPINO FRESCO.....	18
TEQUILA, CHAREAU, AGAVE, FIRE WATER BITTERS, LIME, GRAPEFRUIT, CUCUMBER	
SANGRIA OF THE DAY.....	15
ASK FOR TODAY’S FLAVOR	

MOCKTAILS

THE KENNEDY PACKAGE.....	12
DHO’S N/A GIN, ORANGE & BITTERSWEET, GRAPEFRUIT, LEMON	
JUICE BOX.....	11
CHERRY, PINEAPPLE, ORANGE, LIME, MULLING SPICES, CLUB SODA	
CATEGORY ZERO.....	14
VODKA FREE, LONDON LIGHT, GRENADINE, PINEAPPLE, LEMON, DEHYDRATED PINEAPPLE	
CITRUS ZEN-RITA.....	12
SEEDLIP GROVE, LIME, AGAVE, CBD SELTZER	

N/A BEVERAGES

N/A BEER.....	7
FREMONT BREWING IPA ATHLETIC BREWING GOLDEN ALE	
CULTURE SHOCK KOMBUCHA.....	8
12oz	
ABLIS DRAFT CBD SELTZER.....	10
CRANBERRY BLOOD ORANGE, 75MG, 18oz	
LEMONADE, ICED TEA, ARNOLD PALMER.....	6

WINE BY THE GLASS

SPARKLING, WHITE, ROSÉ

BONNAMY, CREMANT DE LOIRE, BRUT, FR.....	14/56
BONNAMY, CREMANT DE LOIRE, SPARKLING ROSÉ, FR.....	14/56
ARCHERY SUMMIT, PINOT GRIS, OR.....	13/52
PAZO CILLEIRO, ALBARINO, SP.....	13/52
DARK HORSE, SAUVIGNON BLANC, CA.....	15/60
BENZIGER WINES, RUNNING WILD CHARDONNAY, CA.....	15/60
LANGUEDOC, “H&B”, ROSÉ, FR.....	14/56
GILBERT CELLARS, ROSÉ, WA.....	15/60

RED

GREENWING WINES, PINOT NOIR, WA.....	15/60
CUARTO DOMINIO, MALBEC, AR.....	15/60
MALABAILA, NEBBIOLO D’ALBA, IT.....	16/64
LOUIS JADOT, BEAUJOLAIS-VILLLAGES, FR.....	17/68
WOOP WOOP, CABERNET SAUVIGNON, AU.....	17/68

LOOKING FOR BOTTLES?
ASK ABOUT OUR CAPTAIN’S LIST!

BEER ON DRAFT

18oz POUR... 11

FREMONT, “BEN PARIS” ITALIAN PILSNER, 4.9% SEATTLE, WA
SEAPINE, HEFEWEIZEN, 5.3% SEATTLE, WA
GEORGETOWN BREWING, “MANNY’S” PALE ALE, 5.4% SEATTLE, WA
HERE TODAY, “GLITTERPAW” HAZY IPA, 6% SEATTLE, WA
LUCKY ENVELOPE, “GRAPEFRUIT ENIAC” IPA, 6.2% SEATTLE, WA
BEND CITY, DRY CIDER, 6.9% BEND, OR
OLD STOVE, “DARK PASSAGE” STOUT, 7.2% SEATTLE, WA

CANNED BEER

MILLER HIGH LIFE PONY, 4.6%.....	4.5
RAINIER LAGER, 4.6%.....	5
COORS LIGHT, 4.2%.....	6
MODELO ESPECIAL, 4.4%.....	7.5
GUINNESS DRAUGHT, 4.2%.....	9
-196 DEGREES SELTZER, 5%.....	9
LEMON, GRAPEFRUIT	

SODA.....	6
ROOT BEER, DR. PEPPER, SPRITE, COKE, DIET COKE, GINGER ALE, GINGER BEER	
SAN PELLEGRINO, ACQUA PANNA.....	11
750ML GLASS BOTTLE	
JUICES.....	6
ORANGE, GRAPEFRUIT, PINEAPPLE, CRANBERRY, APPLE	
HOT CHOCOLATE.....	6

COFFEE & TEA

CAFFE VITA LUNA ROAST DRIP COFFEE.....	6
ESPRESSO, MACCHIATO, CON PANNA.....	4.5
AMERICANO, CORTADO, CAFE AU LAIT.....	6
CAPPUCCINO, LATTE...7	CARAMEL MACCHIATO... 8
-ADD 50MG CBD TO ANY CAFE BEVERAGE.....	4.5
FLAVOR ADDS.....	0.5
-MOCHA, VANILLA, HAZELNUT, CARAMEL, SEASONAL FLAVOR	
DAIRY OPTIONS:	
-WHOLE MILK, SOY, ALMOND, OAT	

HOT TEA.....	6
FEZ GREEN, JASMINE SILVER TIP	
GREEN TEA, EARL GREY, BRITISH	
BRUNCH, CHAMOMILE,	
PEPPERMINT, HIBISCUS, CHAI	
LONDON FOG.....	7
CHAI LATTE.....	7

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