



BRUNCH

OYSTERS BY THE HALF DOZEN..... 21
CHEF’S SELECTION, MIGNONETTE, COCKTAIL SAUCE, LEMON

DUNGENESS CRAB DEVILED EGGS..... 19
WHIPPED YOLK, GRAIN MUSTARD AIOLI, GREEN GODDESS

RICOTTA PANCAKES (v).....22
FRESH BERRIES, POWDERED SUGAR, VANILLA BEAN CRÈME ANGLAISE

AVOCADO TOAST (v)..... 16
GREEN GODDESS, RADISH, TOASTED PEPITAS, PEA SHOOTS
ADD EGG | 3

BAGEL & LOX*22
BEET-CURED SALMON, EVERYTHING BAGEL, WHIPPED CREAM CHEESE, FRIED CAPERS, FRESH DILL

SMOKED SALMON OMELETTE (GF).....26
HERB YOGURT, PICKLED SHALLOTS, YUKON GOLD POTATOES

BAKED EGGS* (v)..... 22
SHAKSHUKA SAUCE, CHERRY TOMATOES, FETA, CHICKPEAS, FRESH HERBS, FOCACCIA

BEN PARIS BREAKFAST* 26
2 EGGS YOUR WAY, BACON OR ANDOUILLE SAUSAGE, YUKON GOLD POTATOES, SOURDOUGH TOAST, MINI PARFAIT WITH GRANOLA & BERRIES (N)

CARNITAS BOWL (GF)..... 24
PORK, QUINOA, AVOCADO, SWISS CHARD, FRIED EGG, FRESNO CHILIS, QUESO FRESCO, SALSA ROJA,

MUSHROOM HASH (GF, v).....23
CHEF’S MUSHROOM MIX, GREEN CABBAGE, LEEKS, YUKON GOLD POTATOES, TWO FRIED EGGS, CARROTS IN SHERRY VINEGAR & CREAM

KALE CAESAR..... 21
LACINATO KALE, SHAVED CAULIFLOWER, LEMON, FOCACCIA BREADCRUMBS, PARMESAN CHEESE
ADD GRILLED OR FRIED CHICEKN | 8
ADD SHRIMP | 12

BREAKFAST SANDWICH.....23
HOUSEMADE CHIVE BISCUIT, FENNEL SAUSAGE, BEECHER’S CHEDDAR, SPICY MAYO, FRIED EGG, PICKLED FRESNO CHILIS, YUKON GOLD POTATOES

TAVERN ‘DOUBLE’ BURGER* 23
NIMAN RANCH BEEF, AMERICAN CHEESE, DILL PICKLE, THOUSAND ISLAND, MUSTARD, CARAMELIZED ONIONS, FRIES

8oz AMERICAN WAGYU BURGER*29
SMOKED GOUDA, BACON & ONION JAM, AIOLI, BUTTER LETTUCE, FIRES

FRIED CHICKEN SANDWICH* 27
HOUSE SPICES, NAPA CABBAGE KIMCHI, PICKLED CUCUMBERS & FRESNOS, SPICY MAYO, FRIES

TURKEY CLUB.....22
SOURDOUGH, SMOKED BACON, LETTUCE, TOMATO, GREEN GODDESS, FRIES

UPGRADE TO PARMESAN TRUFFLE FRIES OR HOUSE SALAD | 3

SIDES

ANDOUILLE SAUSAGE or BACON..... 7

2 EGGS..... 6

YUKON GOLD POTATOES..... 9

SOURDOUGH TOAST..... 4

FRENCH FRIES..... 10

PARMESAN TRUFFLE FRIES..... 13

GREEK YOGURT PARFAIT..... 15
WITH BERRIES & GRANOLA (N)

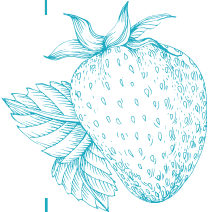
MERCH

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

BEN PARIS SWEATSHIRT.....65
BLACK, SOFT & COZY VIBES, PAIRS WELL WITH SLOW MORNINGS AND STRONG COFFEE

SEATTLE EATS + DRINKS COOKBOOK..35
FEATURING CHEF JACY’S ICONIC DISHES

~ Ask your server about our gluten free bread options ~



SWEETS

CARROT CAKE..... 14
LAYERED PERFECTION WITH BUTTERCREAM ICING AND HAZELNUT CRUNCH

CINNAMON ROLL..... 8
HOUSEMADE & SERVED WARM

PEACH GALETTE..... 10
ALMONDS & HONEYED CRÈME FRAÎCHE



KIDS

CHICKEN TENDIES + FRIES 10

GRILLED CHEESE + FRIES 10

HAMBURGER 10
MEAT + BUN. PLAIN. WITH FRIES

CHEESEBURGER 10
MEAT + CHEESE + BUN. PLAIN. WITH FRIES

HALF STACK 12
FRESH BERRIES, POWDERED SUGAR, VANILLA BEAN CRÈME ANGLAISE

*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.



THE REGULARS

STORMBREAKER.....	20
MAKER’S MARK, CARPANO ANTICA, COCCHI DI TORINO, AVERNA, BITTERCUBE TRINITY BITTERS	
GIN GRIFFEY JUNIPER.....	17
SPANISH STYLE GIN & TONIC WITH FRESH MARKET BOTANICALS	
BEN PARIS OLD FASHIONED.....	18
WHISKY BLEND, CARAMEL MOLASSES, CHERRY BARK & VANILLA BITTERS	
SILK ROAD.....	16
VODKA, LYCHEE PUREE, BLACK SESAME, LEMON, HIBISCUS CORDIAL, MINT	
ESPRESSO MARTINI.....	18
VODKA, CAFFE VITA ESPRESSO SHOT, COFFEE LIQUEUR, VANILLA	
HONEY, I BERGAMOT THE GIN.....	18
RESERVE GIN, BERGAMOT LIQUEUR, HONEY SYRUP, LEMON JUICE	

THE TRAVELERS

GRANNY’S DELIGHTS.....	18
BROWN BUTTER RUM, PINEAPPLE AMARO, FRENCH MADELEINE SYRUP, SPRING ALMOND, MARISCHINO, ORANGE, PINEAPPLE	
WHIPPERSNAPPER.....	18
RYE, COGNAC, AMERICANO BIANCA, DRY CURACAO, DOM BENEDICTINE, DRY VERMOUTH	
DAVID S. PUMPKINS.....	18
BELLEWOOD FARMS PUMPKIN LIQUEUR, ALLSPICE LIQUEUR, CYNAR, IL BIANCO BUBBLES	
SWITCHBACK.....	18
BLANCO TEQUILA, SPRUCE TIPS, GINGER LIQUEUR, LIME, CLUB SODA	
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	
N/A TIRAMISU MARTINI.....	14
COCOA NIB INFUSED LYES, CAFE VITA ESPRESSO, MADELEINE SYRUP, HALF & HALF	
CATEGORY ZERO.....	14
VODKA FREE, LONDON LIGHT, GRENADINE, PINEAPPLE, LEMON, DEHYDRATED PINEAPPLE	

WINE by the GLASS

SPARKLING

CREMANT DE LOIRE BRUT - M BONNAMY, FR.....	14/56
CREMANT DE LOIRE ROSÉ - M BONNAMY, FR.....	14/56

WHITE

PINOT GRIGIO - SANTA MARINA, PROVINCIA DI PAVIA IGT, IT.....	13/52
SAUVIGNON BLANC - VAVASOUR, MARLBOROUGH, NZ.....	15/60
WHITE BLEND - SAGEMOOR ESTATE, WHITE BLUFFS, WA.....	13/52
GRÜNER VETLINER - JOHAN VINEYARDS, WILLAMETTE VALLEY, OR.....	13/52
CHARDONNAY - JACQUES BOURGUIGNON, FR.....	15/60

PINK & ORANGE

ROSÉ - LA VIEILLE FERME, RHÔNE, FR.....	14/56
ROSÉ - ROADSIDE CELLARS, YAKIMA VALLEY, WA.....	15/60
ORANGE - FIO ‘GLOU GLOU’, MOSEL, DE.....	15/60

RED

PINOT NOIR - YALUMBA ‘Y SERIES’, BAROSSA VALLEY, AU.....	15/60
NEBBIOLO D’ALBA - MALABAILA ‘BRIC MERLI’, PIEDMONT, IT.....	16/64
BEAUJOLAIS VILLAGE - LOUIS JADOT, FR.....	17/68
MALBEC - VALLE LAS NENCIAS RESERVE, UCO VALLEY, AR.....	15/60
CABERNET SAUVIGNON - ‘WOOP WOOP’, AU.....	17/68

DRAFT BEERS

18 oz POUR | 11

FREMONT ‘BEN PARIS’ ITALIAN PILSNER 4.9% SEATTLE, WA
SEAPINE HFEWIEZEN 5.5% SEATTLE, WA
GEORGETOWN ‘MANNY’S’ PALE ALE 5.4% SEATTLE, WA
HERE TODAY ‘GLITTERPAW’ HAZY IPA 6% SEATTLE, WA
LUCKY ENVELOPE ‘GRAPEFRUIT ENIAC’ IPA 6% SEATTLE, WA
BEND CITY DRY CIDER 6.9% SEATTLE, WA
GRAINS OF WRATH VIENNA LAGER 5% SEATTLE, WA
OLD STOVE BREWING BELGIAN BLONDE 6.7% SEATTLE, WA

CANNED BEERS

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

SEASONAL

LUCKY ENVELOPE PUMPKIN CREAM STOUT.....	9
GRAINS OF WRATH OKTOBERFEST LAGER.....	9
HERE TODAY MARZEN LAGER.....	9

NA BEVERAGES

N/A BEER.....	7
FREMONT BREWING IPA ATHLETIC LITE GOLDEN ALE	
CULTURE SHOCK KOMBUCHA.....	8
12 oz	
ABLIS CBD SELTZER.....	8
CRANBERRY BLOOD ORANGE, 50MG, 12oz	
LEMONADE OR ICED TEA.....	6
SODA.....	6
ROOT BEER, DR. PEPPER, SPRITE, COKE, DIET COKE, GINGER ALE, GINGER BEER	
SAN PELLIGRINO OR ACQUA PANNA.....	11
750 mL GLASS BOTTLE	
HOT CHOCOLATE.....	6



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