



SMALL PLATES

- GRILLED ELOTE (GF, V) 18
GRILLED CORN ON THE COB, CILANTRO LIME CREMA, COTIJA CHEESE, PICKLED FRESNO CHILIS, ALEPPO SPICE, FRIED SERRANO CHILI, CILANTRO
- SHRIMP & GRITS* (GF) 27
CREAMY POLENTA, CHILI AND HERB CHIMICHURRI
- ✦ STRAWBERRY SALAD (V, N) 24
BITTER GREENS, STRAWBERRIES, SHAVED RED ONION, BALSAMIC DRESSING, CANDIED PECANS, RICOTTA SALATA
- ✦ FRIED CAULIFLOWER (GF, V, N) 19
HERB YOGURT, WINE PLUMPED GOLDEN RAISINS, TOASTED PINE NUTS, PARSLEY
- ✦ CRAB CAKES 32
2 DUNGENESS CRAB CAKES, CAPER LEMON AIOLI, SHAVED VEGETABLE SLAW W/ GRAIN MUSTARD VINAIGRETTE
- GRILLED OCTOPUS* (GF) 28
OCTOPUS WITH HARISSA, CORONA BEANS, TOMATOES, MAMA LIL'S CHILIS, CHORIZO
- ✦ CAULIFLOWER CAESAR 21
LACINATO KALE, SHAVED CAULIFLOWER, LEMON, FOCACCIA BREADCRUMBS, PARMESAN
- GRILLED CONFIT MUSHROOMS (GF, V).... 24
CONFIT MAITAKE AND CREMINI MUSHROOM TRUFFLE PUREÉ, PARMESAN, CRISPY SHALLOTS, CHIVES

SNACKS & SIDES

- MARINATED OLIVES & ALMONDS (GF, VG) 14
- ESSENTIAL BAKING FOCACCIA (V) 12
2 SLICES WITH SEA SALT, ALEPPO, PARMESAN AND CHIVES WITH SPICY BALSAMIC AND GARLIC DIPPING OIL
- PARMESAN TRUFFLE FRIES (GF, V) 13
- BUTTERMILK HUSH PUPPIES (V) 12
SWEET CORN, JALAPEÑO, PIMENTO CHEESE SAUCE
- FRIED HALLOUMI (GF, V) 16
APRICOT-HONEY MOSTARDA
- GRILLED VEGETABLE (GF, VG) 11
OLIVE OIL, SALT & PEPPER

~ 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 3% taxable service charge 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.

MAINS

- 8oz NEW YORK STRIP* (GF) 44
WHIPPED FETA, HERBED BABY POTATOES, CIPOLLINI CONFIT, BLACK GARLIC MOLASSES
- 8oz BONE-IN PORK CHOP (GF) 41
GRILLED PORK CHOP, SWEET ONION PUREÉ, GRILLED TREVISO, PEACH SALSA, RAMP OIL
- ✦ SHORT RIB PACCHERI* 43
7 OZ SHORT RIB, BEEF RAGU, PASTA JOE'S FRESH PACCHERI, PARMESAN, DEMI GLACE, FRESH BASIL
- VEGETABLE BURRATA PASTA (V) 38
ROTATING PASTA, PEA SHOOT AND PEPITA PESTO, CHERRY TOMATOES, ASPARAGUS, SNAP PEAS, PARMESAN, BURRATA
- ✦ GRAIN BOWL (VG, N) 34
MIXED GREENS, LENTILS, QUINOA, ROASTED CARROTS, SHALLOT VIN, SPICY PEANUT SAUCE, HAZELNUT DUKKAH
- DUCK LEG CONFIT* (GF, N) 46
BITTER GREEN SALAD, CHAMPAGNE VIN, DARK CHERRIES, FROMAGE BLANC, TOASTED HAZELNUTS, CHERRY GLAZE
- BUTTERMILK FRIED CHICKEN 40
HOUSE SPICES, SESAME HONEY, YUKON GOLD POTATO SALAD, BELL PEPPERS, SCALLIONS, GREEK YOGURT AND DILL DRESSING
- SEARED SCALLOP RISOTTO (GF) 46
LEEK SOUBISE, ROASTED ROOT VEGETABLES, CRISPY PROSCIUTTO, CHILI OIL
- ✦ 8oz AMERICAN WAGYU BEEF BURGER*... 29
SMOKED GOUDA, BACON ONION JAM, BUTTER LETTUCE, AIOLI, FRIES

MERCH

- BEN PARIS T-SHIRT..... 25
BLACK, 100% COTTON, PINCH OF SEATTLE SOUL, Pairs WELL WITH COCKTAILS AND GOOD COMPANY
- BEN PARIS SWEATSHIRT..... 65
BLACK, HOODIE, SOFT & COZY VIBES, Pairs WELL WITH SLOW MORNINGS AND STRONG COFFEE

MARKET FISH

CHEF'S SELECTION OF FRESH SEAFOOD AND SEASONAL FLAVORS

*see your server for details

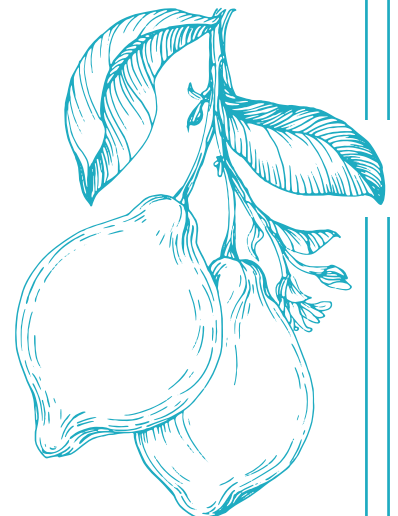
TOUR THE MENU

CHEF'S SELECTION OF FEATURED DISHES SERVED FAMILY-STYLE

\$85 PER PERSON

DESSERTS

- FLAN BRÛLÉE..... 14
TRADITIONAL CUSTARD, BRÛLÉED SUGAR, BERRY & MINT GARNISH
- ✦ CARROT CAKE (N) 14
CREAM CHEESE ICING, HAZELNUT CRUNCH, & MACARON
- SEASONAL ICE CREAM 10
HOUSE-MADE SEASONAL ICE CREAM WITH ROTATING SCRATCH-MADE BAKED TREAT
- AFFOGATO (GF) 10
CAFFE VITA ESPRESSO, VANILLA BEAN ICE CREAM





Ben Paris

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 WHISKY, DRY VERMOUTH, RHUBARD VERMOUTH, TONIC BITTERS, LEMON TWIST	
PEPINO FRESCO.....	18
TEQUILA, CHARTREUSE, 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

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	

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-VILLAGES, FR.....	17/68
WOOP WOOP, CABERNET SAUVIGNON, AU.....	17/68

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

BEER ON DRAFT

18oz POUR... ||

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	

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



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