



SMALL PLATES

- SALMON CHOWDER..... 18
HOUSE-SMOKED SALMON, CARROTS, POTATOES, OLD BAY, FOCACCIA
- JAPANESE SWEET POTATOES (GF)..... 16
HERBED GREEK YOGURT, PICKLED DAIKON AND CUCUMBER, FRESNO CHILI, AND HERBS
- BURRATA AND BEET SALAD (v)..... 24
ARUGULA, FRISÉE, GARLIC, PEPPERCORNS, CITRUS, HERBS, TOASTED PEPITAS, TOASTED BAGUETTE
- FRIED BRUSSELS (GF)..... 16
SESAME, SMOKY VINAIGRETTE, BONITO
- PENN COVE MUSSELS (GF)..... 23
GARLIC, WHITE WINE, HARISSA SAUCE, FENNEL, DILL, SOURDOUGH
- BRAISED OCTOPUS..... 24
YUKON GOLD POTATOES, CHORIZO, SALSA VERDE, JALAPEÑO
- CAULIFLOWER CAESAR..... 19
LACINATO KALE, SHAVED CAULIFLOWER, LEMON, FOCACCIA BREADCRUMBS, PARMESAN

SNACKS & SIDES

- MARINATED OLIVES AND ALMONDS (GF,VG)... 7
- ESSENTIAL BAKING FOCACCIA (v)..... 8
PARMESAN, ALEPPO PEPPER FLAKES, CHIVES
- PARMESAN TRUFFLE FRIES (GF,v)..... 12
- BUTTERMILK HUSH PUPPIES (v)..... 12
SWEET CORN, JALAPEÑO, PIMENTO CHEESE SAUCE
- FRIED HALLOUMI (GF,v)..... 12
APRICOT-HONEY MOSTARDA
- GRILLED VEGETABLE (GF,vG)..... 10
OLIVE OIL, SALT & PEPPER

**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.*



MAINS

- 8oz NEW YORK STRIP (GF)..... 42
WHIPPED FETA, HERBED BABY POTATOES, CIPOLLINI, BLACK GARLIC MOLASSES
- GRILLED PORK LOIN (GF)..... 38
BACON COLLARD GREENS, CORN PURÉE, HAZELNUT MACHA, CORN RELISH
- BRAISED SHORT RIB (GF)..... 40
YUKON GOLD MASHERS, RAINBOW CARROTS, DEMI-GLACE
- LAMB TAGLIATELLE..... 35
LAMB SAUSAGE, BUTTERNUT, RICOTTA, SUNDRIED TOMATO, MANCHEGO, SAGE
- SEARED ALBACORE TUNA..... 36
COUSCOUS, FRISÉE, GREMOLATA, HERBS AND PINE NUTS, LEMON VINAIGRETTE
- CONFIT DUCK LEG (GF)..... 42
ASPARAGUS, FRESH FIGS, CELERY ROOT PURÉE, FIG DEMI-GLACE
- BUTTERMILK FRIED CHICKEN 38
HOUSE SPICES & SESAME HONEY, ORECCHIETTE WITH MAC AND CHEESE, HOUSE BÉCHAMEL
- MUSHROOM RISOTTO (GF,v)..... 34
SHIITAKE MUSHROOMS, SPINACH, GARLIC PARMESAN CRISP
- 8oz AMERICAN WAGYU BEEF BURGER*... 26
SMOKED GOUDA, BACON ONION JAM, BUTTER LETTUCE, GARLIC AIOLI, FRIES

MARKET FISH

CHEF'S SELECTION OF FRESH SEAFOOD AND SEASONAL FLAVORS

**see your server for details*

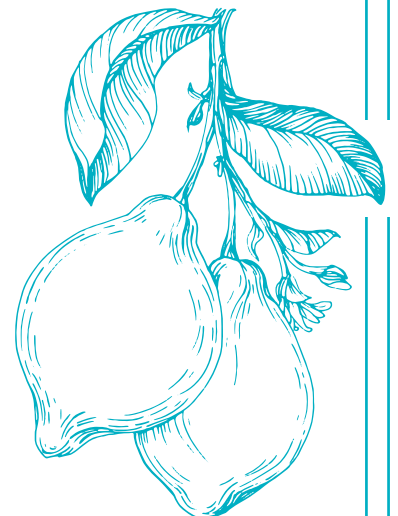
TOUR THE MENU

CHEFS SELECTION OF FEATURED DISHES SERVED FAMILY-STYLE

\$85 PER PERSON

DESSERTS

- CARROT CAKE 10
CREAM CHEESE ICING, ASSORTED MACARONS, HAZELNUT CRUNCH
- PUMPKIN TART (GF)..... 12
OAT CRUST, BROWN BUTTER WHIPPED CREAM, PUMPKIN CARAMEL
- MILLIONAIRE BAR..... 12
UBE ICE CREAM, RICE KRISPIES TREAT, CHOCOLATE SAUCE
- TOASTED COCONUT ICE CREAM SANDWICH (VG)..... 12
RED WINE POACHED PEAR, GINGER MOLASSES SAUCE, SPICED SOURDOUGH CRUNCH TOPPINGS
- AFFOGATO (GF)..... 8
CAFFE VITA ESPRESSO, VANILLA BEAN ICE CREAM





Ben Paris

THE REGULARS

- FILSON® JOURNEYMAN.....20
MAKER'S MARK, CARPANO ANTICA, COCCHI DI TORINO, AVERNA,
CHERRY BARK-VANILLA 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
- AMBER SPYGLASS 16
APPLE & PEAR BRANDY, LIME, GRENADINE, ALLSPICE, BITTERS

THE TRAVELERS

- CALL THE BLUFF.....16
TEQUILA BLANCO, GENEPEY, GINGER, BLACKSTRAP BITTERS, LIME
- UP THE RIVER.....17
RUCOLINO AMARO, LEMON, CUCUMBER BITTERS, CRANBERRY
BLOOD ORANGE CBD SELTZER, TREVERI BRUT
- WINNING HAND.....16
VODKA, STRAWBERRY, CINNAMON, LEMON
- HIP REPLACEMENT.....20
MONGO YOGURT WASHED RUM, PINEAPPLE, YELLOW CHARTREUSE,
APEROL, LIME, SUGAR
- SEASONAL PUNCH.....15
ASK FOR TODAY'S FLAVOR
- SEASONAL SANGRIA.....15
ASK FOR TODAY'S FLAVOR

MOCKTAILS

- THE KENNEDY PACKAGE.....12
DHO'S GIN-FREE, ORANGE & BITTERSWEET, GRAPEFRUIT, LEMON
- CATEGORY 5.....14
DHOS VODKA FREE, MIDNIGHT SUN N/A SPIRIT, LEMON,
PINEAPPLE, GRENADINE
- JUICE BOX.....11
CHERRY, PINEAPPLE, ORANGE, LIME, MULLING SPICES, CLUB SODA
- PALDEAN ADVENTURE.....13
PATHFINDER, GIFFARD APERITIF, LEMON, ROSEMARY, CUCUMBER
SODA
- ACROSS THE POND.....14
FLUERE RUM, RITUAL RUM, PATHFINDER, LIME, ORGEAT, NUTMEG
- JESSICA RABBIT.....15
N/A BOURBON, LAPSANG TEA, PATHFINDER, CHERRY, MULLING
SPICES, SEEDLIP GROVE, CANDIED GINGER

N/A BEVERAGES

- N/A BEER... 7
FREMONT BREWING IPA
ATHLETIC BREWING GOLDEN ALE
- BREW DR. DRAFT KOMBUCHA... 8
"CLEAR MIND" 18oz
- ABLIS DRAFT CBD SELTZER... 8
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, CARAMEL MACCHIATO... 7
-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, BLANC DE BLANC, FR..... 14/56
- BONNAMY CREMANT DE LOIRE, SPARKLING ROSE, FR..... 14/56
- JUGGERNAUT, SAUVIGNON BLANC,NZ..... 15/60
- SIX PEAKS, PINOT GRIS, OR..... 13/52
- THANISCH, RIESLING, GER..... 16/64
- PEIRANO ESTATE, CHARDONNAY, CA..... 16/64
- PAZO CILLEIRO, ALBARINO, SP..... 13/52
- GILBERT CELLARS, ROSÉ, WA..... 15/60
- LES HAUTS PLATEAUX, ROSÉ, FR..... 14/56

RED

- WINDERLEA, PINOT NOIR, OR..... 17/68
- DOMAINE A. PEGAZ, GAMAY NOIR, FR..... 14/56
- CHASING RAIN, CABERNET SAUVIGNON, WA..... 17/68
- ABEJA, MERLOT, WA..... 24/96
- COSTERS DELS OLIVERS, CARIGNAN, ES..... 15/60
- ANSEL, SYRAH, OR..... 17/68

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

BEER ON DRAFT

18oz POUR... 10

- LUCKY ENVELOPE, "GRAPEFRUIT ENIAC" IPA"6.2% SEATTLE, WA
- HERE TODAY, "GLITTERPAW" HAZY IPA"6% SEATTLE, WA
- OLD STOVE BREWING, PILSNER 5%, SEATTLE, WA
- PIKE BREWING, "KILT LIFTER" SCOTCH ALE 7.6% CAMAS, WA
- TUMALO CIDER, DRY CIDER, 6.5% BEND, OR
- ROTATING TAP, ASK YOUR SERVER FOR TODAY'S SELECTION

CANNED BEER

- RAINIER LAGER, 4.6%..... 5
- COORS LIGHT, 4.2%.....6
- MODELO ESPECIAL, 4.4%.....7.5
- MILLER HIGH LIFE PONIE 4.6%.....4.5
- GUINNESS DRAUGHT 4.2%.....9
- TRULY SELTZER, 5%.....9
- STRAWBERRY LEMONADE



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