



SMALL PLATES

PAN-SEARED SUNCHOKES (GF, VG).....	16
SABA, TOASTED HAZELNUTS, PEA SHOOTS	
SHRIMP & GRITS* (GF).....	23
CREAMY POLENTA, CHILI AND HERB CHIMICHURRI	
BURRATA & PEAR SALAD (GF).....	24
PROSCIUTTO, ARUGULA, LEMON-PEPPER VINAIGRETTE, AND TOASTED PINE NUTS	
FRIED CHILI-SPICED CAULIFLOWER (GF)....	19
ENGLISH PEA AIOLI, BACON LARDONS, PEA SHOOTS	
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 & ALMONDS (GF,VG).....	9
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. Prices are subject to change at any time.*

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	
VEGETABLE PASTA (V).....	34
ORECCHIETTE, ZUCCHINI, ASPARAGUS, SNAP PEAS, CHILI FLAKE, BUTTER, WHITE WINE BÉCHAMELE, PARMESAN CHEESE	
POKE BOWL* (GF).....	36
YELLOWFIN TUNA WITH TOMATOES, AVOCADO, CUCUMBER, SESAME, TAMARI, MIXED GREENS, TARO CHIPS	
CONFIT DUCK LEG*.....	42
SAFFRON RISOTTO, BLISTERED SHISHITOS, ROASTED RED PEPPERS, CHICKEN GRAVY	
BUTTERMILK FRIED CHICKEN	38
HOUSE SPICES & SESAME HONEY, RIGATONI MAC AND CHEESE	
6oz KING SALMON* (GF).....	40
PAN-SEARED, FENNEL, CARROT, CABBAGE AND DILL COLESLAW, CHIVE OIL	
8oz AMERICAN WAGYU BEEF BURGER*...	27
SMOKED GOUDA, BACON ONION JAM, BUTTER LETTUCE, AIOLI, FRIES	
BEN PARIS T-SHIRT.....	25
BLACK, 100% COTTON, PINCH OF SEATTLE SOUL, PAIRS WELL WITH COCKTAILS AND GOOD COMPANY	

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

TRES LECHES CAKE.....	12
DEHYDRATED BLACK CHILI SAUCE, PUMPKIN SEED TUILLE, WHIPPED CREAM	
CARROT CAKE	12
CREAM CHEESE ICING, MACARON, HAZELNUT CRUNCH	
CHOCOLATE TORTE	12
BLACKBERRY COULIS, VANILLA CARDAMON STREUSEL, VANILLA BEAN ICE CREAM	
TOASTED COCONUT ICE CREAM SANDWICH (VG).....	12
RED WINE POACHED PEAR, GINGER MOLASSES SAUCE, SPICED SOURDOUGH CRUNCH TOPPINGS	
SEASONAL ICE CREAM.....	10
HOUSE-MADE SEASONAL ICE CREAM WITH ROTATING SCRATCH-MADE BAKED TREAT	
AFFOGATO (GF).....	8
CAFFE VITA ESPRESSO, VANILLA BEAN ICE CREAM	





THE REGULARS

STORM BREAKER.....	24
BEN PARIS CLOUD COUNTRY BOURBON BY 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

RALEIGH RUM RUNNER.....	18
CONGRATS CAL! PLANTERAY 3-STAR + WORTHY PARK 109 RUM, LIME, ORGEAT, BLUE CURACAO, MIDORI, CREME DE VIOLET	
FIASCO IN JALISCO.....	16
TEQUILA BLANCO, PEAR BRANDY, PINEAPPLE, LIME, CARDAMOM BITTERS, CINNAMON	
PNW FLOOR.....	18
MUSHROOM COCOA BERGAMOT GIN, CAPPELETTI, COCCHI DI TORINO, SENNAFINE LAST LEAF, DRIED SHITAKE	
SILK ROAD.....	16
VODKA, LYCHEE, HIBISCUS, BLACK SESAME, MINT, LEMON	
NEW DELHI SOUR.....	18
SCOTCH, COGNAC, DEMERARA, LEMON, CHANA MASALA EGG WHITE FOAM, MARSALA LAPHROIAG SPRITZ	
KINGSTON CURRENT.....	19
SMITH & CROSS + WORTHY PARK 109 RUMS, EL DORADO 5-YEAR, PINEAPPLE, LIME, XILA LIQUEUR, CAMPARI, APEROL	
SANGRIA OF THE DAY.....	15
ASK FOR TODAY’S FLAVOR	

MOCKTAILS

THE KENNEDY PACKAGE.....	12
DHO'S GIN-FREE, ORANGE & BITTERSWEET, GRAPEFRUIT, LEMON	
JUICE BOX.....	11
CHERRY, PINEAPPLE, ORANGE, LIME, MULLING SPICES, CLUB SODA	
PALDEAN ADVENTURE.....	13
PATHFINDER, GIFFARD APERITIF, LEMON, ROSEMARY, CUCUMBER, CLUB SODA	
CATEGORY ZERO.....	14
VODKA FREE, LONDON LIGHT, GRENADINE, PINEAPPLE, LEMON, DEHYDRATED PINEAPPLE	
MIDNIGHT MARSALA.....	15
FLUERE RUM, COCOA NIB INFUSED COFFEE LIQUEUR, SEEDLIP, MAPLE, CHAI, CREAM, ESPRESSO	

N/A BEER... 7
FREMONT BREWING IPA
ATHLETIC BREWING GOLDEN ALE

CULTURE SHOCK KOMBUCHA... 8
12oz

ABLIS DRAFT CBD SELTZER... 9
CRANBERRY BLOOD ORANGE, 75MG, 18oz

LEMONADE, ICED TEA, ARNOLD PALMER... 6

N/A BEVERAGES

SODA... 6
ROOT BEER, DR. PEPPER, SPRITE, COKE, DIET COKE, GINGER ALE,
GINGER BEER
SAN PELLEGRINO, AQUA PANA... 6
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

WINE BY THE GLASS

SPARKLING, WHITE, ROSÉ

SIX PEAKS, PINOT GRIS, OR.....	13/52
PAZO CILLEIRO, ALBARINO, SP.....	13/52
CHATEAU DE MAUNY, CREMANT DE LOIRE, BRUT, FR.....	14/56
BONNAMY, CREMANT DE LOIRE, SPARKLING ROSÉ, FR.....	14/56
CHATEAUX D’AIX, “H&B”, ROSÉ, FR.....	14/56
JUGGERNAUT, SAUVIGNON BLANC,NZ.....	15/60
BLACK STALLION, CHARDONNAY, CA.....	15/60
GILBERT CELLARS, ROSÉ, WA.....	15/60
THANISCH, REISLING, DE.....	15/60

RED

BOEN WINES, PINOT NOIR, CA.....	15/60
CUARTO DOMINIO, MALBEC, AR.....	15/60
MALABAILA, NEBBIOLO D’ALBA, IT.....	16/64
CANVAS BACK, CABERNET SAUVIGNON, WA.....	17/68
SINO DA ROMANEIRA, QUINTA DA ROMANEIRA, PT.....	17/68
ABEJA, MERLOT, WA.....	24/96

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

BEER ON DRAFT

18oz POUR... 10

FREMONT, “BEN PARIS” PILSNER, 4.9% SEATTLE, WA
LUCKY ENVELOPE, “GRAPEFRUIT ENIAC” IPA 6.2% SEATTLE, WA
HERE TODAY, “GLITTERPAW” HAZY IPA 6% SEATTLE, WA
OLD STOVE, “DARK PASSAGE” STOUT 7.2% SEATTLE, WA
PIKE, “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

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
ASSORTED FLAVORS	



**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 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.*