



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, GRENADINE, ALLSPICE, BITTERS, LIME	

The Travelers

NORTHSTAR SPRITZ.....	17
GIN, BLUEBERRY, LILLET BLANC, LIME, SPARKLING WINE	
ELOTE AWAY.....	18
MEZCAL, ANCHO REYES, AGAVE, CURACAO, CORN, LIME ACID, TAJIN	
KI-WIEEEE!.....	16
WHITE RUM, KIWI, MINT, CELERIAC, LIME, SODA	
HEART SHAPED BOX.....	18
COGNAC, PISCO, SHISO, PISTACHIO, KUMQUAT, LEMON	
STATESIDE AT STUDIO 54.....	17
VODKA, MIDORI, PINEAPPLE, LIME, PINEAPPLE-EARL GRAY CREAM	

Mocktails

THE KENNEDY PACKAGE.....	12
DHO'S GIN-FREE, ORANGE & BITTERSWEET, GRAPEFRUIT, LEMON	
MIDNIGHT SONATA.....	12
N/A BUBBLES, MIDNIGHT SUN N/A SPIRIT, LEMON	
JUICE BOX.....	10
CHERRY, PINEAPPLE, LIME, MULLING SPICES, CLUB SODA	
PALDEAN ADVENTURE.....	10
PATHFINDER, GIFFARD APERITIF, ROSEMARY SYRUP, LEMON CUCUMBER SODA	

Wine By the Glass

SPARKLING, WHITE, ROSE

SEGURA VIUDAS, CAVA BRUT, SP.....	14/56
BONNAMY CREMANT DE LOIRE, SPARKLING ROSE, FR.....	14/56
LUKE, SAUVIGNON BLANC, WA.....	15/60
SIX PEAKS, PINOT GRIS, OR.....	13/52
THANISCH, RIESLING, GER.....	16/64
CAMBRIA, CHARDONNAY, CA.....	16/64
LES DOUBBLE TROUBLE, GRUNER VETLINER, WA.....	15/60
MONCALVINA "CANELLI" MOSCATO D'ASTI, IT.....	12/48
MIRAVAl, ROSE, FR.....	15/60
GILBERT CELLARS, ROSE, WA.....	14/56

RED

SASS, 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

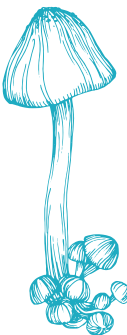
Beer on Draft

18oz POUR...10

LUCKY ENVELOPE, "ENIAC MOSAIC" IPA 6.2% SEATTLE, WA
OLD STOVE BREWING, PILSNER 5%, SEATTLE WA
PIKE BREWING CO, "KILT LIFTER" SCOTCH ALE 7%, SEATTLE WA
REPUBLIC OF CIDER, "GEORGE WASHINGTON DRY" 6.3% SEATTLE, WA
FORTSIDE BREWING, "NIGHT KING" STOUT, 11.2% VANCOUVER, WA,
SKOOKUM BREWING "WHAMMY BAR" HAZY IPA 6.5%, SEATTLE, WA

N/A Beverages

NA BEER: FREMONT BREWING IPA OR ATHLETIC BREWING GOLDEN ALE... 7
BREW DR. DRAFT KOMBUCHA "CLEAR MIND"... 12oz 6... 18oz 8
ABLIS DRAFT CBD SELTZER... 12oz 6... 18oz... 8
LEMONADE, ICED TEA, ARNOLD PALMER... 6
DRY SODA: GINGER, CUCUMBER, CHERRY, VANILLA, LAVENDER... 5
SODA: ROOT BEER, DR. PEPPER, SPRITE, COKE, DIET COKE, GINGER ALE... 6
ESPRESSO... 4 DRIP COFFEE, AMERICANO... 6
CORTADO, CAPPUCINO, LATTE, CHAI LATTE... 7
-ADD 50MG CBD TO ANY CAFE BEVERAGE... 4.5
HOT TEA: ASSORTED STYLES & FLAVORS... 5
JUICES: ORANGE, GRAPEFRUIT, PINEAPPLE, CRANBERRY... 6





SMALL PLATES

- SALMON CHOWDER..... 18
HOUSE SMOKED SALMON, CARROTS, POTATOES, OLD BAY, FOCACCIA
- HONEY-ROASTED CARROTS (GF, V)..... 16
HERBED GREEK YOGURT, HAZELNUT DUKKAH, FRESH HERBS
- BURRATA PANZANELLA SALAD..... 24
HEIRLOOM TOMATOES, BASIL, BALSAMIC, TOASTED BAGUETTE
- GRILLED ASPARAGUS (GF, V)..... 16
CAPER LEMON AIOLI, OLIVE OIL
- BLISTERED SHISHITO PEPPERS (GF, V)..... 17
CHILI HONEY YOGURT, HONEY DRIZZLE
- CAULIFLOWER CAESAR..... 19
LACINATO KALE, SHAVED CAULIFLOWER, LEMON, FOCACCIA BREADCRUMBS, PARMESAN
-ADD GRILLED OR FRIED CHICKEN +8 / SHRIMP +12
- CURRY MANILLA CLAMS..... 23
YELLOW CURRY BROTH, FENNEL DILL SALAD, MICHE BREAD
-EXTRA MICHE BREAD +3
- GRILLED OCTOPUS (GF)..... 24
CORONA BEAN, CHORIZO, HARISSA, ROASTED TOMATO

SNACKS & SIDES

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



MAINS

- GRILLED PORK LOIN (GF)..... 38
COLLARD GREENS, BACON, CORN PUREE, HAZELNUT CORN MACHA
- BRAISED SHORT RIB (GF)..... 40
MASHED POTATOES, SAUTEED GREEN BEANS, SHAVED ALMOND, DEMI-GLACE
- LAMB TAGLIATELLE..... 35
PESTO, PISTACHIO, CHERRY TOMATOES, ULI'S LAMB SAUSAGE, PARMESAN, CHILI FLAKE
- SEARED ALBACORE TUNA..... 36
COUS COUS, FRISEE, OLIVE AND PEPPER GREMOLATA, LEMON VINAIGRETTE
- CONFIT DUCK LEG (GF)..... 42
PAN SEARED BUSSELS SPROUTS, RHUBARB, WHOLE GRAIN MUSTARD CREAM
- BUTTERMILK FRIED CHICKEN 38
SESAME HONEY, FINGERLING POTATO SALAD, RADICCHIO, ARUGULA, WHOLE GRAIN MUSTARD VINAIGRETTE
- MUSHROOM RISOTTO (GF, V)..... 34
SHIITAKE MUSHROOM, SPINACH, GARLIC PARMESAN CRISP
- 8oz AMERICAN WAGYU BEEF BURGER*..... 26
SMOKED GOUDA, CARAMELIZED ONIONS, BUTTER LETTUCE, AIOLI

MARKET FISH

CHEFS 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

**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 surcharge will also apply to all items, 100% of which will be distributed to our culinary team and stewards working behind the scenes.*