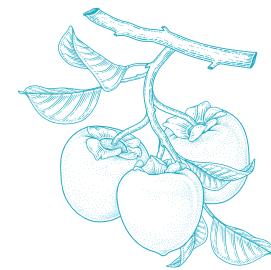


Ben Paris



SMALL PLATES

BUTTERNUT SQUASH SOUP (GF, v).....	14
CREME FRAICHE, CHILI OIL, TOASTED PEPITAS	
HONEY-ROASTED CARROTS (GF, v).....	16
HERBED GREEK YOGURT, HAZELNUT DUKKAH, POMEGRANATE MOLASSES, FRESH HERBS	
DUNGENESS CRAB SALAD (GF).....	24
3OZ LUMP CRAB W/ GREEN GODDESS DRESSING, FRISEE, WATERCRESS, SHAVED FENNEL, HONEYCRISP APPLE, LIME-PEPPER VINAIGRETTE	
BEET SALAD (GF, v).....	17
BITTER GREENS, FROMAGE BLANC, CANDIED PECAN, PICKLED RED ONION, BALSAMIC VINAIGRETTE	
FRIED BRUSSELS SPROUTS (GF, v).....	17
HONEYCRISP APPLESAUCE, CANDIED WALNUT, DRIED APRICOT, WALNUT VINAIGRETTE	
GRILLED EGGPLANT (GF, v).....	18
HAZELNUT ROMESCO, FETA, CRISPY HARISSA-CHICKPEAS, HERBS	
CAULIFLOWER CAESAR.....	19
LACINATO KALE, SHAVED CAULIFLOWER, LEMON, FOCACCIA BREAD CRUMBS, PARMESAN -ADD GRILLED OR FRIED CHICKEN +8 / SHRIMP +12	
HERBED MANILLA CLAMS.....	23
BEURRE BLANC, HERBS, GRILLED 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 FOCCACCIA (v).....	8
PARMESAN, ALEPO PEPPER, CHIVES	
TRUFFLE FRIES (GF,v).....	12
BUTTERMILK HUSH PUPPIES (v).....	12
SWEET CORN, JALAPENO, PIMENTO CHEESE SAUCE	
FRIED HALLOUMI (GF, v).....	12
APRICOT-HONEY MOSTARDA	
SEASONAL VEGETABLES (GF, v).....	10
OLIVE OIL, SALT & PEPPER	

MAINS

GRILLED PORK CHOP (GF).....	38
CREAMY POLENTA, ZUCCHINI, TRUFFLE FONDUTA	
BRAISED SHORT RIB (GF).....	40
CELERY ROOT PUREE, BROCCOLINI, DEMI GLACE	
LAMB TAGLIATELLE.....	34
PESTO, PISTACHIO, CHERRY TOMATOES, ULI'S LAMB SAUSAGE, PARMESAN, CHILI FLAKE	
CONFIT DUCK LEG.....	42
DIJON MASHED POTATOES, SAUTEED KALE, TART CHERRY, ROASTED MAITAKE & DELICATA, MUSHROOM GRAVY	
BUTTERMILK FRIED CHICKEN	38
WARM FINGERLING POTATO SALAD IN GRAIN MUSTARD VINAIGRETTE, RADICCHIO, ARUGULA	
MUSHROOM RISOTTO (GF, v).....	34
SHIITAKE MUSHROOM, SPINACH, GARLIC PARMESAN CRISP	
8OZ AMERICAN WAGYU BEEF BURGER*....	26
RED WINE-ONION JAM, BLEU CHEESE CRUMBLES THYME AIOLI, MUSTARD, HAND-CUT FRIES	

MARKET FISH

CHEFS SELECTION OF FRESH SEAFOOD AND SEASONAL FLAVORS

*see your server for details

TOUR THE MENU

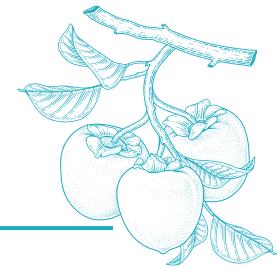
CHEFS SELECTION OF FEATURED DISHES SERVED FAMILY-STYLE

\$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.



Ben Paris



The Regulars

FILSON® JOURNEYMAN.....20
MAKER'S MARK, CARPANO ANTICA, COCCHI DI TORINO, AVERNA,
CHERRY BARK-VANILLA BITTERS

GIN GRIFFEY JUNIPER.....16
SPANISH STYLE G&T WITH FRESH MARKET BOTANICALS

BEN PARIS OLD FASHIONED.....16
WHISKEY BLEND, MOLASSES CARAMEL, CHERRY-VANILLA BITTERS

JUNO.....18
REPOSADO TEQUILA, YUZU, LEMON, KUMA

The Travelers

WINTER SOUR.....17
BACOO RUM, CLOVE, GINGER, MOLASSES, LEMON

AMBER SPYGLASS.....16
APPLE & PEAR BRANDIES, GRENADINE, ALLSPICE, BITTERS, LIME

PRAGELATO.....18
HAYMANS OLD TOM GIN, BAROLO CHINATO, KINA L'AERO D'OR

NOT YOUR GRANNY'S FRUIT CAKE.....17
BROWN BUTTER VODKA, MIXED FRUIT, WALNUT, ALMOND, LEMON

CALCIFER (SERVED HOT).....16
COCOA NIB-INFUSED SLANE IRISH WHISKEY, ESPRESSO,
GRAHAM CRACKER SYRUP, BURNT MARSHMALLOW WHIP, COOKIE

MARGIE'S SPRING SMASH.....14
MAKER'S MARK BOURBON, FRESH BERRIES, SUGAR, LEMON, SODA
**\$1 from every Margie's cocktail sold will be donated to Vital Voices in honor of
women's history month**

Mocktails

THE KENNEDY PACKAGE.....12
DHO'S GIN-FREE, ORANGE, BITTERSWEET, GRAPEFRUIT, LEMON

FAUX PLANE.....11
PATHFINDER, DHO'S BITTERSWEET, KENTUCKY 74,
LAPSANG TEA, LEMON

JUICE BOX.....10
ORANGE, CHERRY, PINEAPPLE, MULLING SPICES, CLUB SODA

PALDEAN ADVENTURE.....10
PATHFINDER, GIFFARD APERITIF, ROSEMARY SYRUP, LEMON
CUCUMBER SODA



Wine By the Glass

SPARKLING, WHITE, ROSE

BONNAMY CREMANT DE LOIRE, BLANC DE BLANC, FR.....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
MULLAN ROAD, CABERNET SAUVIGNON, WA.....20/80
ABEJA, MERLOT, WA.....24/96
COSTERS DELS OLIVERS, CARIGNAN, ES.....15/60
ANSEL, SYRAH, OR.....17/68

Beer on Draft

12OZ POUR...8 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
OLD SCHOOLHOUSE "MELIPONA" STOUT, 8.5% WINTHROP, WA
LUMBERBEARD, "SNOW BIRD" HAZY IPA 7%, SEATTLE, WA

N/A Beverages

NA BEER: FREMONT BREWING IPA OR ATHLETIC BREWING GOLDEN ALE... 7
BREW DR. DRAFT KOMBUCHA. "LEMON GINGER"... 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... 4
SODA: ROOT BEER, DR. PEPPER, SPRITE, COKE, DIET COKE, GINGER ALE... 6
ESPRESSO... 4 DRIP COFFEE, AMERICANO... 6
CORTADO, CAPPUCCINO, 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