

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* (GF)..... 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

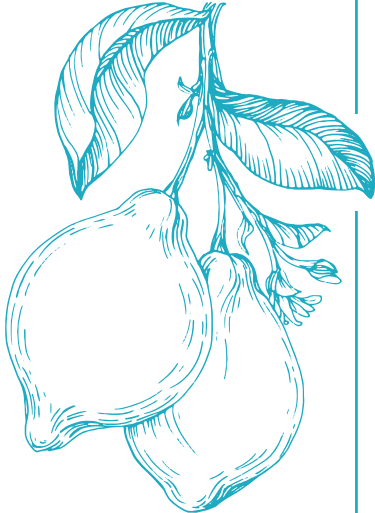
CHEF’S SELECTION OF FRESH SEAFOOD AND SEASONAL FLAVORS
**see your server for details*

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 RUM, ORGEAT, BLUE CURACAO, MIDORI, CREME DE VIOLET, LIME, SIMPLE	
CALL THE BLUFF.....	16
TEQUILA BLANCO, GENEPEY, GINGER, LIME, BLACKSTRAP BITTERS	
UP THE RIVER.....	17
RUCOLINO AMARO, LEMON, CRANBERRY, BLOOD ORANGE CBD SELTZER, TREVERI BRUT, CUCUMBER BITTERS	
WINNING HAND.....	16
VODKA, STRAWBERRY, LEMON, CINNAMON	
HIP REPLACEMENT.....	20
MANGO YOGURT WASHED RUM, PINEAPPLE, YELLOW CHARTREUSE, APEROL, LIME	
SEASONAL PUNCH.....	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	
ACROSS THE POND.....	14
FLUERE RUM, RITUAL RUM, PATHFINDER, LIME, ORGEAT, NUTMEG	
JESSICA RABBIT.....	15
N/A BOURBON, LAPSANG TEA, PATHFINDER, CHERRY, ORANGE, MULLING SPICES, SEEDLIP GROVE, CANDIED GINGER	

N/A BEVERAGES

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

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, BLANC DE BLANC, FR.....	14/56
BONNAMY CREMANT DE LOIRE, SPARKLING ROSÉ, FR.....	14/56
JUGGERNAUT, SAUVIGNON BLANC,NZ.....	15/60
SIX PEAKS, PINOT GRIS, OR.....	13/52
BROWNE HERITAGE, CHARDONNAY, WA.....	15/60
PAZO CILLEIRO, ALBARINO, SP.....	13/52
GILBERT CELLARS, ROSÉ, WA.....	15/60
CHATEAUX D’AIX, “H&B”, ROSÉ, FR.....	14/56
THANISCH, REISLING, DE.....	15/60
RED	
BOEN WINES, PINOT NOIR, CA.....	15/60
DOMAINE A. PEGAZ, GAMAY NOIR, FR.....	14/56
CANVAS BACK, CABERNET SAUVIGNON, WA.....	17/68
ABEJA, MERLOT, WA.....	24/96
NINEHATS, SANGIOVESE, WA.....	16/64
BOUSHEY VINYARDS, “MCK” SYRAH, WA.....	19/76

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, PILSNER 5% 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

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

SODA... 6
ROOT BEER, DR. PEPPER, SPRITE, COKE, DIET COKE, GINGER ALE, GINGER BEER
SAN PELLEGINO, AQUA PANA... 6
JUICES... 6
ORANGE, GRAPEFRUIT, PINEAPPLE, CRANBERRY, APPLE
HOT CHOCOLATE... 6

HOT TEA... 6
FEZ GREEN, JASMINE SILVER TIP
GREEN TEA, EARL GREY, BRITISH
BRUNCH, CHAMOMILE,
PEPPERMINT, HIBISCUS, CHAI
LONDON FOG... 7
CHAI LATTE... 7



**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.*