



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

ONE IN A MELON.....	17
BLANCO TEQUILA, LIME, WATERMELON, AGAVE, ORANGE BLOSSOM WATER, BASIL CHILI OIL	
PHEASANTLY PROPER.....	16
VODKA, SALTED BLUEBERRY, LEMONADE, FENNEL	
EITEL.....	18
CUCUMBER ALOE LIQUEUR, LIME, ROSÉ BUBBLES	
BOOM AND BUST.....	19
WHITE RUM, LIME, LEMONGRASS, COCONUT, PINEAPPLE, POPPING BOBA	
THE GANDER CLUB.....	17
VIETNAMESE GIN, LIME, PANDAN, FALERNUM	

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, LEMON, ROSEMARY, CUCUMBER SODA	

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
LES DOUBBLE TROUBLE, GRUNER VETLINER, WA.....	15/60
GILBERT CELLARS, ROSÉ, WA.....	15/60
LES POUCHES SAUMUER, ROSÉ, FR.....	14/56

RED

WINDERLEA, PINOT NOIR, WA.....	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

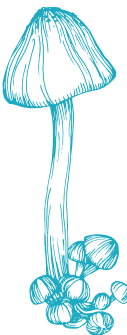
Beer on Draft

18oz POUR...10

LUCKY ENVELOPE, "GRAPEFRUIT ENIAC" IPA	6.2% SEATTLE, WA
OLD STOVE BREWING, PILSNER 5%	SEATTLE, WA
PIKE BREWING CO, "KILT LIFTER" SCOTCH ALE 7%	SEATTLE, WA
19 ACRE, "ORCHARD RESERVE" 8.5%	SHERWOOD, OR
SKOOKUM BREWING, "GOLDEN VOID" WHEAT ALE 5.5%	ARLINGTON, WA
BOMBASTIC BREWERY, "WISDOM" HAZY IPA 7%	ID

N/A Beverages

NA BEER: FREMONT BREWING IPA OR ATHLETIC BREWING GOLDEN ALE...	7
BREW DR. DRAFT KOMBUCHA "CLEAR MIND"...	18oz 8
ABLIS DRAFT CBD SELTZER 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
ARUGUALA, GRILLED PEACHES, PROSCIUTTO, BASALMIC, BAGUETTE	
ELOTES (GF, V).....	16
SPICY AIOLI, AVOACADO CREMA, QUESO FRESCO, FRESNO CHILIS	
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, VG).....	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 VEGETABLE (GF, V).....	10
OLIVE OIL, SALT & PEPPER	



MAINS

8oz NEW YORK STRIP (GF).....	42
GRILLED RAPINI, SMOKED SWEET POTATO, CHORIZO BUTTER	
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 BRUSSEL'S SPROUTS, RHUBARB, WHOLE GRAIN MUSTARD CREAM	
BUTTERMILK FRIED CHICKEN.....	38
ORECCHIETTE MAC AND CHEESE, HOUSE BECHAMEL	
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 mandatory 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 mandatory service charge will also apply to all items, 100% of which will be distributed to our culinary team and stewards working behind the scenes.