



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 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
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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



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