

Ben Paris

SMALL PLATES

SALMON CHOWDER.....	18
HOUSE SMOKED SALMON, CARROTS, POTATOES, OLD BAY, FOCACCIA	
JAPANESE SWEET POTATOES (GF).....	16
HERBED GREEK YOGURT, PICKLED DAIKON AND CUCUMBER, FRESNO CHILI AND HERBS	
BURRATA AND BEET SALAD (v).....	24
ARUGULA, FRISEE, GARLIC, PEPPERCORNS, CITRUS, HERBS, TOASTED PEPITAS, TOASTED BAGUETTE	
FRIED BRUSSELS (GF).....	16
SESAME, SMOKY VINAGRETTE, BONITO	
PENN COVE MUSSELS (GF).....	23
GARLIC, WHITE WINE, HARISSA, FENNEL, DILL, SOURDOUGH	
BRAISED OCTOPUS.....	24
YUKON POTATOES, CHORIZO, SALSA VERDE, JALAPENO	
CAULIFLOWER CAESAR.....	19
LACINATO KALE, SHAVED CAULIFLOWER, LEMON, FOCACCIA BREADCRUMBS, PARMESAN	

SNACKS & SIDES

MARINATED OLIVES AND ALMONDS (GF, VG).....	7
ESSENTIAL BAKING FOCCACCIA (v).....	8
PARMESAN, ALEPO 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
WHIPPED FETA, HERBED BABY POTATOES, CIPPOLINI, BLACK GARLIC MOLASSES	
GRILLED PORK LOIN (GF).....	38
COLLARD GREENS, BACON, CORN PUREE, HAZELNUT, CORN MACHA	
BRAISED SHORT RIB (GF).....	40
YUKON MASHERS, RAINBOW CARROTS, DEMI GLACE	
LAMB TAGLIATELLE.....	35
LAMB SAUSAGE, BUTTERNUT, RICOTTA, SUNDRIED TOMATO, MANCHEGO, SAGE	
SEARED ALBACORE TUNA.....	36
COUS COUS, FRISEE, HERB AND PINE NUT GREMOLATA, LEMON VINAIGRETTE	
CONFIT DUCK LEG (GF).....	42
ASPARAGUS, FRESH FIGS, CELERY ROOT PUREE, FIG DEMI	
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, BACON JAM, BUTTER LETTUCE, AIOLI	

MARKET FISH

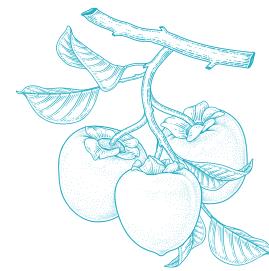
CHEFS SELECTION OF FRESH SEAFOOD
AND SEASONAL FLAVORS

*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.



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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, 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, "GRAPEFRUIT ENIAC" IPA	6.2% SEATTLE, WA
OLD STOVE BREWING, PILSNER 5%, SEATTLE, WA	
PIKE BREWING CO, "KILT LIFTER" SCOTCH ALE 7% SEATTLE, WA	
TUMALO, DRY CIDER, 6.5% BEND, OR	
LUMBERBEARD, "BEACH LLAMAS" HAZY IPA 7% WA	
"ROTATING TAP" ASK YOUR SERVER FOR TODAYS SELECTION	

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, 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

