



SMALL PLATES

MAINS

GRILLED ELOTE (GF, V)	18
GRILLED CORN ON THE COB, CILANTRO LIME CREMA, COTIJA CHEESE, PICKLED FRESNO CHILIS, ALEPPO SPICE, FRIED SERRANO CHILI, CILANTRO	
OYSTERS HALF DOZEN (GF, DF)	21
CHEF’S SELECTION, MIGNONETTE, COCKTAIL SAUCE, LEMON	
✦HEIRLOOM TOMATO CARPACCIO (N).....	23
WHIPPED STRACCIATELLA, TOASTED HAZELNUTS, PINK PEPPERCORN, BROWN BUTTER SOURDOUGH CRUMBLE, AGED SHERRY VINEGAR, CHIVES	
✦STRAWBERRY SALAD (V, N)	24
BITTER GREENS, STRAWBERRIES, SHAVED RED ONION, BALSAMIC DRESSING, CANDIED PECANS, RICOTTA SALATA	
✦ROASTED CAULIFLOWER (GF, V, N)	19
WHIPPED FETA, HOT HONEY, TOASTED PISTACHIOS, DILL, LEMON	
DUNGENESS CRAB CAKES	32
PARSNIP, CARROT AND CELERY ROOT VEGETABLE SLAW, CARAMELIZED LEMON, WHOLE GRAIN MUSTARD VINAIGRETTE, DILL	
SEARED ALBACORE TUNA* (GF)	26
WARM HEIRLOOM BEAN AND HERB SALAD, CALABRIAN CHILI, CRISPY GARLIC	
✦CRISPY PORK BELLY (GF).....	24
NUOC CHAM CARAMEL, FRESNO CHILE, DAIKON RADISH, PICKLED PLUMS	
CAULIFLOWER CAESAR	21
LACINATO KALE, SHAVED CAULIFLOWER, LEMON, FOCACCIA BREADCRUMBS, PARMESAN	
GRILLED CONFIT MUSHROOMS (GF, V).....	24
CONFIT MAITAKE AND CREMINI MUSHROOM TRUFFLE PUREÉ, PARMESAN, CRISPY SHALLOTS, CHIVES	
✦	
SNACKS & SIDES	
MARINATED OLIVES & ALMONDS (GF, VG)	14
ESSENTIAL BAKING FOCACCIA (V)	12
2 SLICES WITH SEA SALT, ALEPPO, PARMESAN AND CHIVES WITH SPICY BALSAMIC AND GARLIC DIPPING OIL	
PARMESAN TRUFFLE FRIES (GF, V)	13
BUTTERMILK HUSH PUPPIES (V)	12
SWEET CORN, JALAPEÑO, PIMENTO CHEESE SAUCE	
FRIED HALLOUMI (GF, V)	16
APRICOT-HONEY MOSTARDA	
FIRE-KISSED SEASONAL VEGETABLES (GF, VG) ..	11
WHATEVER’S GRILLING TODAY, OLIVE OIL, FLAKY SALT	



~ Ask your server about our gluten free bread options ~

**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 2% 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.*

CHILLED MARKET SEAFOOD (GF)	48
POACHED PRAWNS, SMOKED MUSSELS, OYSTERS ON THE HALF SHELL, SMOKED SALMON, CROSTINI, MIGNOETTE, COCKTAIL SAUCE, REMOULADE	
8oz NEW YORK STRIP* (GF)	47
LEEK AND PARMESAN POTATO PAVÉ, CIPOLLINI CONFIT, CHARRED CHERRY TOMATOES, WHIPPED FETA, BLACK GARLIC MOLASSES	
✦SHORT RIB PACCHERI*	43
7 OZ SHORT RIB, PASTA JOE’S FRESH PACCHERI, ROASTED SWEET PEPPER CHIMMICHURRI, PARMESAN	
VEGETABLE BURRATA PASTA (V)	38
ROTATING PASTA, PEA SHOOT AND PEPITA PESTO, CHERRY TOMATOES, ASPARAGUS, SNAP PEAS, PARMESAN, BURRATA	
MOULES FRITES	34
PENN COVE MUSSELS, ‘NDUJA-TOMATO BROTH, CRISPY FRITES, SHAVED FENNEL	
BUTTERMILK FRIED CHICKEN	40
HOUSE SPICES, FERMENTED CHILI GLAZE, BEST-EVER YUKON GOLD POTATO SALAD, APPLE & RADDISH BATONS	
SEARED U-10 DIVER SCALLOPS (GF)	48
SWEET CORN RISOTTO, BASIL OIL, PARMESAN, CHILI CRUNCH	
✦8oz AMERICAN WAGYU BEEF BURGER*...	29
SMOKED GOUDA, BACON ONION JAM, BUTTER LETTUCE, AIOLI, FRIES	

PROTEIN ADDITIONS

GRILLED PRAWNS	12
GRILLED CHICKEN	12

MARKET FISH

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

MERCH

BEN PARIS T-SHIRT	25
BLACK HOODIE, 100% COTTON, PINCH OF SEATTLE SOUL, PAIRSWELL WITH COCKTAILS AND GOOD COMPANY	
BEN PARIS SWEATSHIRT	65
BLACK, SOFT & COZY VIBES, PAIRS WELL WITH SLOW MORNINGS AND STRONG COFFEE	

DESSERTS

FLAN	14
TRADITIONAL CUSTARD, BRÛLÉED SUGAR, BERRY & MINT GARNISH	
✦CARROT CAKE (N)	14
CREAM CHEESE ICING, HAZELNUT CRUNCH, & MACARON	
SEASONAL ICE CREAM	10
HOUSE-MADE SEASONAL ICE CREAM WITH ROTATING SCRATCH-MADE BAKED TREAT	
AFFOGATO (GF)	10
CAFFE VITA ESPRESSO, VANILLA BEAN ICE CREAM	





THE REGULARS

STORM BREAKER.....	20
MAKER’S MARK, CARPANO ANTICA, COCCHI DI TORINO, AVERNA, BITTERCUBE TRINITY 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	
SILK ROAD.....	16
VODKA, LYCHEE, HIBISCUS, BLACK SESAME, MINT, LEMON	
ESPRESSO MARTINI.....	18
VODKA, CAFFE VITA ESPRESSO SHOT, COFFEE LIQUEUR, VANILLA	
HONEY, I BERGAMOT THE GIN.....	18
RESERVE GIN, BERGAMOT LIQUOR, HONEY SYRUP, LEMON JUICE	

THE TRAVELERS

BRUCATO SPRITZ.....	18
BRUCATO FIELDS AMARO, TREVERI BRUT, LEMON TWIST	
KICK IN THE MELONS.....	17
MEZCAL, CARDAMARO, STREGA, LIME, FRESH WATERMELON, GINGER BEER	
SUNDIAL.....	16
JAPANESE PLUM WHISKY, DRY VERMOUTH, RHUBARB VERMOUTH, TONIC BITTERS	
PEPINO FRESCO.....	18
TEQUILA, CHAREAU, AGAVE, FIRE WATER BITTERS, LIME, GRAPEFRUIT, CUCUMBER	
SANGRIA OF THE DAY.....	15
ASK FOR TODAY’S FLAVOR	

MOCKTAILS

THE KENNEDY PACKAGE.....	12
DHO’S N/A GIN, ORANGE & BITTERSWEET, GRAPEFRUIT, LEMON	
JUICE BOX.....	11
CHERRY, PINEAPPLE, ORANGE, LIME, MULLING SPICES, CLUB SODA	
CATEGORY ZERO.....	14
VODKA FREE, LONDON LIGHT, GRENADINE, PINEAPPLE, LEMON, DEHYDRATED PINEAPPLE	
CITRUS ZEN-RITA.....	12
SEEDLIP GROVE, LIME, AGAVE, CBD SELTZER	

N/A BEVERAGES

N/A BEER.....	7
FREMONT BREWING IPA ATHLETIC BREWING GOLDEN ALE	
CULTURE SHOCK KOMBUCHA.....	8
12oz	
ABLIS DRAFT CBD SELTZER.....	10
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, BRUT, FR.....	14/56
BONNAMY, CREMANT DE LOIRE, SPARKLING ROSÉ, FR...	14/56
ARCHERY SUMMIT, PINOT GRIS, OR.....	13/52
PAZO CILLEIRO, ALBARINO, SP.....	13/52
DARK HORSE, SAUVIGNON BLANC, CA.....	15/60
BENZIGER WINES, RUNNING WILD CHARDONNAY, CA.....	15/60
LANGUEDOC, “H&B”, ROSÉ, FR.....	14/56
GILBERT CELLARS, ROSÉ, WA.....	15/60
RED	
GREENWING WINES, PINOT NOIR, WA.....	15/60
CUARTO DOMINIO, MALBEC, AR.....	15/60
MALABAILA, NEBBIOLO D’ALBA, IT.....	16/64
LOUIS JADOT, BEAUJOLAIS-VILLAGES, FR.....	17/68
WOOP WOOP, CABERNET SAUVIGNON, AU.....	17/68

LOOKING FOR BOTTLES?
ASK ABOUT OUR CAPTAIN’S LIST!

BEER ON DRAFT

18oz POUR... 11	
FREMONT, “BEN PARIS” ITALIAN PILSNER, 4.9% SEATTLE, WA	
SEAPINE, HEFEWEIZEN, 5.3% SEATTLE, WA	
GEORGETOWN BREWING, “MANNY’S” PALE ALE 5.4% SEATTLE, WA	
HERE TODAY, “GLITTERPAW” HAZY IPA 6% SEATTLE, WA	
LUCKY ENVELOPE, “GRAPEFRUIT ENIAC” IPA 6.2% SEATTLE, WA	
BEND CITY, DRY CIDER 6.9% BEND, OR	
OLD STOVE, “DARK PASSAGE” STOUT 7.2% SEATTLE, WA	

CANNED BEER

MILLER HIGH LIFE PONY, 4.6%.....	4.5
RAINIER LAGER, 4.6%.....	5
COORS LIGHT, 4.2%.....	6
MODELO ESPECIAL, 4.4%.....	7.5
GUINNESS DRAUGHT, 4.2%.....	9
-196 DEGREES SELTZER,5%.....	9
LEMON, GRAPEFRUIT	

SAN PELLEGRINO, ACQUA PANNA.....	11
750ML GLASS BOTTLE	
SODA.....	6
ROOT BEER, DR. PEPPER, SPRITE, COKE, DIET COKE, GINGER ALE, GINGER BEER	
JUICES.....	6
ORANGE, GRAPEFRUIT, PINEAPPLE, CRANBERRY, APPLE	
HOT CHOCOLATE.....	6



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