



### Brunch Cocktails

MIMOSA (GLASS OR PITCHER SERVICE).....	14/56
SPARKLING WINE W/ CHOICE OF: ORANGE, GRAPEFRUIT, PINEAPPLE	
BLOODY PHO.....	18
VIETNAMESE GIN, HOUSE MADE PHO BROTH, TOMATO, HOISIN, SRIRACHA, LIME	
TRADITIONAL BLOODY MARY.....	16
VODKA, CLASSIC BLOODY MARY MIX & ACCOUTREMENT	
ESPRESSO MARTINI.....	18
VODKA, VITA ESPRESSO, COFFEE LIQUEUR, VANILLA	
APEROL SPRITZ.....	16
SPARKLING WINE, APEROL, CLUB SODA, ORANGE	
SEASONAL PUNCH.....	14
ASK SERVER FOR DAILY SELECTION	

### 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, MOLASSES CARAMEL, CHERRY-VANILLA BITTERS	
AMBER SPY GLASS.....	16
APPLE & PEAR BRANDIES, GRENADINE, ALLSPICE, BITTERS, LIME	

### Mocktails

THE KENNEDY PACKAGE.....	12
DHO'S GIN-FREE, ORANGE, BITTERSWEET, GRAPEFRUIT, LEMON	
JUICE BOX.....	10
ORANGE, CHERRY, PINEAPPLE, MULLING SPICES, CLUB SODA	
MIDNIGHT SONATA.....	12
N/A BUBBLES, MIDNIGHT SUN, LEMON	
PALDEAN ADVENTURE.....	10
PATHFINDER, GIFFARD APERITIF, ROSEMARY SYRUP, LEMON CUCUMBER SODA	
FAUX MIMOSA.....	11
N/A BUBBLES, CHOICE OF: ORANGE, GRAPEFRUIT, PINEAPPLE, CRANBERRY	

### Wine By the Glass

#### SPARKLING, WHITE, ROSE

SEGURA VIUDAS, CAVA BRUT, SP.....	14/56
SEGURA VIUDAS, CAVA BRUT ROSE, SP.....	14/56
LUKE, SAUVIGNON BLANC, WA.....	15/60
SIX PEAKS, PINOT GRIS, OR.....	13/52
THANISCH, RIESLING, GER.....	16/64
CAMBRIA, CHARDONNAY, CA.....	16/64
LES DOUBBLE TROUBLE, GRUNER VETLINER, WA.....	15/60
SAUMUR, ROSE, FR.....	14/56
GILBERT CELLARS, ROSE, WA.....	14/56

#### RED

SASS, 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
REPUBLIC OF CIDER, "ORCHARD BLEND DRY"	7% SEATTLE, WA
SKOOKUM BREWING, "GOLDEN VOID" WHEAT ALE	5.6% ARLINGTON, OR
SKOOKUM BREWING, "ALL YELLOW" HAZY IPA	6.8%, ARLINGTON, WA

### 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 10
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





### Weekday Brunch

#### Breakfast Served Until 2pm

RICOTTA PANCAKES (v).....	19
FRESH BERRIES, VANILLA BEAN CREME ANGLAISE	
BEN PARIS BREAKFAST.....	23
2 EGGS YOUR WAY, BACON OR ANDOUILLE SAUSAGE, YUKON GOLD POTATOES, MINI PARFAIT, SOURDOUGH TOAST	
BREAKFAST SANDWICH.....	20
HOUSE-MADE CHIVE BISCUIT, FENNEL SAUSAGE BEECHER'S CHEDDAR, SPICY MAYO, PICKLED FRESNO CHILI'S, FRIED EGG, YUKON POTATOES	
GREEK YOGURT PARFAIT (v).....	15
FRESH BERRIES, HOUSE MADE GRANOLA	
AVOCADO TOAST (v).....	15
TOASTED SOURDOUGH, AVOCADO GREEN GODDESS, RADISH, TOASTED PEPITAS, PEASHOOTS	
STEELCUT OATS .....	15
COCONUT MILK, NUTS, DRIED FRUIT, HONEY	

#### SCRATCH PASTRIES

CINNAMON ROLL.....	8
HAM & CHEESE CROISSANT.....	6
BISCUIT w/ BUTTER & JAM.....	6
WHOOPIE PIE.....	8
CARROT CAKE.....	10

#### SIDES

ANDOUILLE SAUSAGE OR BACON.....	6
2 EGGS YOUR WAY.....	5
PARMESAN TRUFFLE FRIES.....	12
FRENCH FRIES.....	10
YUKON GOLD POTATOES.....	9
SOURDOUGH TOAST.....	4

#### Lunch Served 10am-2pm

BUTTERMILK HUSH PUPPIES (v).....	12
SWEET CORN, JALAPENO, PIMENTO CHEESE SAUCE	
SOUP DU JOUR.....	CUP 8/BOWL 12
ROTATING SELECTION, GRILLED FOCACCIA	
HOUSE SALAD.....	HALF 10/FULL 16
MIXED GREENS, GREEN GODDESS, PICKLED RED ONION, BREAD CRUMBS, PARMESAN	
CAULIFLOWER CAESAR.....	19
LACINATO KALE, SHAVED CAULIFLOWER, LEMON, FOCACCIA BREAD CRUMBS, PARMESAN CHEESE	
GRAIN BOWL (GF, V).....	19
MIXED GREENS, LENTILS, QUINOA, ROASTED CARROTS, SPICY PEANUT SAUCE, HAZELNUT DUKKAH, SHALLOT VIN -ADD GRILLED OR FRIED CHICKEN +8 / SHRIMP +12	
- ANY SANDWICH SUB PARM FRIES OR SIDE SALAD +3 -	
TURKEY CLUB.....	21
SOUR DOUGH, SMOKED BACON, LETTUCE, TOMATO, GREEN GODDESS, FRIES	
FIG & BACON GRILLED CHEESE.....	22
SOURDOUGH, CAVEMAN BLUE CHEESE, FIG JAM, CRISPY BACON, FRIES	
FRIED CHICKEN SANDO.....	24
NAPA CABBAGE KIMCHI, PICKLED FRESNO CHILI, PICKLED CUCUMBER, SPICY MAYO, BRIOCHE BUN, FRIES	
TAVERN 'DOUBLE' BURGER.....	21
NIMAN RANCH BEEF, AMERICAN CHEESE, DILL PICKLE, THOUSAND ISLAND, MUSTARD, CARAMELIZED ONION, FRIES	
8oz AMERICAN WAGYU BEEF BURGER.....	26
SMOKED GOUDA, CARAMELIZED ONION, BUTTER LETTUCE, AIOLI, FRIES	

\*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.

