



SMALL PLATES

GRILLED ELOTE (GF, V)	16
GRILLED CORN ON THE COB, CILANTRO LIME CREMA, COTIJA CHEESE, PICKLED FRESNO CHILIS, ALEPPO SPICE, FRIED SERRANO CHILI, CILANTRO	
SHRIMP & GRITS* (GF)	23
CREAMY POLENTA, CHILI AND HERB CHIMICHURRI	
STRAWBERRY SALAD (V,N)	24
BITTER GREENS, STRAWBERRIES, SHAVED RED ONION, BALSAMIC DRESSING, CANDIED PECANS, RICOTTA SALATA	
FRIED CAULIFLOWER (GF, V, N)	19
HERB YOGURT, WINE PLUMPED GOLDEN RAISINS, TOASTED PINE NUTS, PARSLEY	
CRAB CAKES	24
2 DUNGENESS CRAB CAKES, CAPER LEMON AIOLI, SHAVED VEGETABLE SLAW W/ GRAIN MUSTARD VINAIGRETTE	
GRILLED OCTOPUS* (GF)	24
OCTOPUS WITH HARISSA, CORONA BEANS, TOMATOES, MAMA LIL'S CHILIS, CHORIZO	
CAULIFLOWER CAESAR	19
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)	9
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)	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	

~ 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 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 CONFIT, BLACK GARLIC MOLASSES	
8oz BONE-IN PORK CHOP (GF)	40
GRILLED PORK CHOP, SWEET ONION PUREÉ, GRILLED TREVISO, PEACH SALSA, RAMP OIL	
SHORT RIB PACCHERI*	40
7oz SHORT RIB, BEEF RAGU, PASTA JOE'S FRESH PACCHERI, PARMESAN, DEMI GLACE, FRESH BASIL	
VEGETABLE BURRATA PASTA (V)	36
ROTATING PASTA, PEA SHOOT AND PEPITA PESTO, CHERRY TOMATOES, ASPARAGUS, SNAP PEAS, PARMESAN, BURRATA	
GRAIN BOWL (VG, N)	34
MIXED GREENS, LENTILS, QUINOA, ROASTED CARROTS, SHALLOT VIN, SPICY PEANUT SAUCE, HAZELNUT DUKKA	
DUCK LEG CONFIT* (GF,N)	46
BITTER GREEN SALAD, CHAMPAGNE VIN, DARK CHERRIES, FROMAGE BLANC, TOASTED HAZELNUTS, CHERRY GLAZE	
BUTTERMILK FRIED CHICKEN	38
HOUSE SPICES, SESAME HONEY, YUKON GOLD POTATO SALAD, BELL PEPPERS, SCALLIONS, GREEK YOGURT AND DILL DRESSING	
SEARED SCALLOP RISOTTO (GF)	42
LEEK SOUBISE, ROASTED ROOT VEGETABLES, CRISPY PROSCIUTTO, CHILI OIL	
8oz AMERICAN WAGYU BEEF BURGER*... 27	
SMOKED GOUDA, BACON ONION JAM, BUTTER LETTUCE, AIOLI, FRIES	

MERCH

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

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
BLACK CHILI CARAMEL SAUCE, PUMPKIN SEED TUILLE, WHIPPED CREAM	
CARROT CAKE (N)	12
CREAM CHEESE ICING, HAZELNUT CRUNCH, & MACARON	
CHOCOLATE CHEESECAKE (V, N)	12
CHEESECAKE, CREME FRAICHE WHIPPED CREAM, BROWNIE HAZELNUT CRUST	
PB & J ICE CREAM SANDWICH (VG, N)	12
CINNAMON CAKE, PEANUT BUTTER ICE CREAM, STRAWBERRY BALSAMIC JAM, HOUSE POTATO CHIPS	
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	





Ben Paris

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	

THE TRAVELERS

HONEY, I BERGAMOT THE GIN.....	18
RESERVE GIN, BERGAMOT LIQUOR, HONEY SYRUP, LEMON JUICE	
DR. DAVE'S SUNDAE.....	16
TEQUILA, STRAWBERRY PUREE, BANANA, PINEAPPLE JUICE, LIME JUICE, 1/2 & 1/2, VANILLA	
GIDDY UP.....	19
A BOLD RUM BLEND, LIME, GRAPEFRUIT, PINEAPPLE, BANANA, SPICE, BITTERS	
SCARLET ALPACA.....	17
PISCO, TART CHERRY, LIME CORDIAL, LIME JUICE, SPRING ALMOND NITRO EGG WHITE FOAM	
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

ARCHERY SUMMIT, PINOT GRIS, OR.....	13/52
PAZO CILLEIRO, ALBARINO, SP.....	13/52
BONNAMY, CREMANT DE LOIRE, BRUT, FR.....	14/56
BONNAMY, CREMANT DE LOIRE, SPARKLING ROSÉ, FR.....	14/56
LANGUEDOC, "H&B", ROSÉ, FR.....	14/56
JUGGERNAUT, SAUVIGNON BLANC, NZ.....	15/60
BENZIGER WINES, RUNNING WILD CHARDONNAY, CA.....	15/60
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
ABEJA, CABERNET SAUVIGNON, WA.....	24/96

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

BEER ON DRAFT

18oz POUR... ||

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 TUMALO CIDER, DRY CIDER 6.5% 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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