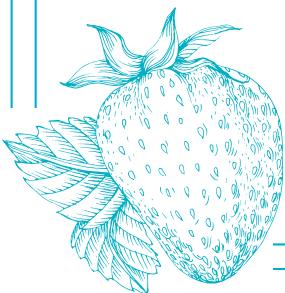


Ben Paris

BRUNCH



RICOTTA PANCAKES (v).....	19
FRESH BERRIES, POWDERED SUGAR, VANILLA BEAN ANGLAISE	
SMOKED SALMON OMELETTE (GF).....	24
SMOKED SALMON, HERB YOGURT, PICKLED SHALLOTS YUKON GOLD POTATOES	
BEN PARIS BREAKFAST.....	23
2 EGGS YOUR WAY, BACON OR ANDOUILLE SAUSAGE, YUKON GOLD POTATOES, SOURDOUGH TOAST, MINI YOGURT PARFAIT WITH GRANOLA AND BERRIES	
BREAKFAST SANDWICH.....	20
HOUSE-MADE CHIVE BISCUIT, FENNEL SAUSAGE, BEECHER'S CHEDDAR, SPICY MAYO, PICKLED FRENSNO CHILIS, FRIED EGG, YUKON POTATOES	
BAKED EGGS (v).....	21
SHAKSHUKA SAUCE, CHERRY TOMATOES, FETA, FRESH HERBS, CHICKPEAS, FOCACCIA BREAD	
CARNITAS BOWL.....	23
PORK, QUINOA, AVOCADO, SWISS CHARD, MAMA LIL'S PEPPERS, QUESO FRESCO, SALSA ROJA, FRIED EGGS	
MUSHROOM HASH (GF,v).....	22
CHEF'S MIX MUSHROOMS, GREEN NAPA CABBAGE, LEeks, CARROTS IN SHERRY VINEGAR AND CREAM, SERVED WITH FRIED EGGS	
BAGEL & LOX.....	20
BEET-CURED SALMON, EVERYTHING BAGEL, WHIPPED CREAM CHEESE, FRIED CAPERS, FRESH DILL	
AVOCADO TOAST (v).....	15
GREEN GODDESS, RADISH, TOASTED PEPITAS, PEA SHOOTS / ADD EGG +2	



*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 surcharge will also apply to all items, 100% of which will be distributed to our culinary team and stewards working behind the scenes.

CAULIFLOWER CAESAR.....19

LACINATO KALE, SHAVED CAULIFLOWER, LEMON, FOCACCIA
BREAD CRUMBS, PARMESAN CHEESE
ADD GRILLED OR FRIED CHICKEN +8
ADD SHRIMP +12

TAVERN 'DOUBLE' BURGER.....21

NIMAN RANCH BEEF, AMERICAN CHEESE, DILL PICKLE,
THOUSAND ISLAND, MUSTARD, CARAMELIZED ONIONS,
FRIES

8oz AMERICAN WAGYU BEEF BURGER.....26

SMOKED GOUDA, BACON ONION JAM, BUTTER LETTUCE,
AIOLI, FRIES

FRIED CHICKEN SANDWICH.....24

HOUSE SPICES, NAPA CABBAGE KIMCHI, PICKLED
CUCUMBER, SPICY MAYO, PICKLED FRENSNO CHILIS, FRIES

TURKEY CLUB.....21

SOUR DOUGH, SMOKED BACON, LETTUCE, TOMATO, GREEN
GODDESS, FRIES

SIDES

ANDOUILLE SAUSAGE OR BACON.....	7
2 EGGS.....	6
YUKON GOLD POTATOES.....	9
SOURDOUGH TOAST.....	4
PARMESAN TRUFFLE FRIES.....	12
GREEK YOGURT PARFAIT.....	15
WITH GRANOLA AND BERRIES	

SWEETS

CARROT CAKE.....	10
CINNAMON ROLL, CREAM CHEESE ICING.....	8



BRUNCH COCKTAILS

MIMOSA

GLASS OR PITCHER SERVICE.....14/56
UPGRADE YOUR BOTTLE TO PROSECCO.....10
SPARKLING WINE W/ CHOICE OF: ORANGE, GRAPEFRUIT, PINEAPPLE

BLOODY PHO.....

ADD PONY BEER.....3
VIETNAMESE GIN, HOUSEMADE BEEF PHO BROTH, TOMATO, HOISIN,
SRIRACHA, LIME

TRADITIONAL BLOODY MARY.....

ADD PONY BEER.....3
VODKA, CLASSIC BLOODY MARY MIX & ACCOUTREMENT

ESPRESSO MARTINI.....

VODKA, VITA ESPRESSO, COFFEE LIQUEUR, VANILLA

APEROL OR HUGO SPRITZ.....

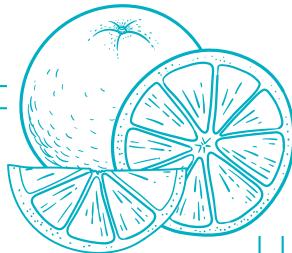
SPARKLING WINE, APEROL OR ST. GERMAINE, CLUB SODA, ORANGE

MICHELADA.....

BLOODY MARY MIX, YOUR CHOICE OF BEER



Ben Paris



THE REGULARS

FILSON® JOURNEYMAN.....	20
MAKER'S MARK, CARPANO ANTICA, COCCHI DI TORINO, AVERNA, CHERRY BARK-VANILLA BITTERS, ANGOSTURA	
GIN GRIFFEY JUNIPER.....	17
SPANISH STYLE G&T WITH HOUSE SCRUBB, FRESH MARKET BOTANICALS	
BEN PARIS OLD FASHIONED.....	18
WHISKEY BLEND, MOLASSES CARAMEL, CHERRY-VANILLA BITTERS	
AMBER SPY GLASS.....	16
APPLE & PEAR BRANDIES, GRENADINE, ALLSPICE, LIME, BITTERS	

MOCKTAILS

THE KENNEDY PACKAGE.....	12
DHO'S GIN-FREE, ORANGE & BITTERSWEET, GRAPEFRUIT, LEMON	
JUICE BOX.....	10
CHERRY, PINEAPPLE, ORANGE, LIME, MULLING SPICES, CLUB SODA	
PALDEAN ADVENTURE.....	10
PATHFINDER, GIFFARD APERITIF, LEMON, ROSEMARY, CUCUMBER SODA	

N/A BEVERAGES

N/A BEER.....	7
FREMONT BREWING IPA	
ATHLETIC BREWING GOLDEN ALE	
CULTURE SHOCK DRAFT KOMBUCHA.....	8
"LAST UNICORN", 18OZ	
ABLIS DRAFT CBD SSELTZER.....	8
CRANBERRY BLOOD ORANGE, 75MG, 18OZ	
LEMONADE, ICED TEA, ARNOLD PALMER.....	6
SODA.....	6
ROOT BEER, DR. PEPPER, SPRITE, COKE, DIET COKE, GINGER ALE, GINGER BEER	
SAN PELLEGINO, AQUA PANNA.....	6
JUICES.....	6
ORANGE, GRAPEFRUIT, PINEAPPLE, CRANBERRY	
HOT CHOCOLATE.....	6



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
BROWNE HERITAGE, CHARDONNAY, WA.....	15/60
PAZO CILLEIRO, ALBARINO, SP.....	13/52
GILBERT CELLARS, ROSÉ, WA.....	15/60
LES HAUTS PLATEAUX, ROSÉ, FR.....	14/56

RED

BOEN WINES, PINOT NOIR, CA.....	15/60
DOMAINE A. PEGAZ, GAMAY NOIR, FR.....	14/56
CHASING RAIN, CABERNET SAUVIGNON, WA.....	17/68
ABEJA, MERLOT, WA.....	24/96
NINEHATS, SANGIOVESE.....	16/64
ANSEL, SYRAH, OR.....	17/68

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 BREWING

PILSNER 5%, SEATTLE, WA

PIKE BREWING

"KILT LIFTER" SCOTCH ALE 7.6%, SEATTLE, WA

TUMALO CIDER CO

DRY CIDER 6.5%, BEND, OR ROTATING TAP, ASK YOUR
SERVER FOR TODAY'S SELECTION

ROTATING TAP

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	

COFFEE & TEA

CAFFE VITA LUNA ROAST DRIP COFFEE.....	6
ESPRESSO, MACCHIATO, CON PANNA.....	4.5
AMERICANO, CORTADO, CAFE AU LAIT.....	6
CAPPUCCINO, LATTE.....	7

-ADD 50MG CBD TO ANY CAFE BEVERAGE.....4.5

CARAMEL MACCHIATO.....8

FLAVOR ADDS.....0.5

-MOCHA, VANILLA, HAZELNUT, CARAMEL, SEASONAL FLAVOR

DAIRY OPTIONS:

-WHOLE MILK, SOY, ALMOND, OAT, BREVE

CHAI LATTE.....7

MATCHA LATTE.....7

LONDON FOG.....7

HOT TEA.....6

FEZ GREEN, JASMINE SILVER TIP GREEN TEA, EARL GREY, BRITISH
BRUNCH, CHAMOMILE, PEPPERMINT, HIBISCUS, CHAI

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