

# F O O D

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Alcoholic beverages must be enjoyed accompanied by a food item

## CRAB ROLL 23

jumbo lump crab, celery, onion, aioli, chives, brioche bun, sweet spiced kettle chips

## SMOKED TROUT SALAD 14

capers, dill, pickled shallot, rye toast

## KALE WALDORF SALAD 13

grapes, celery, candied walnuts, apples, champagne vinaigrette, bleu cheese, rye toast

## AVOCADO TOAST 9

miso aioli, furikake, lime juice, basil, olive oil, sesame pugliese

*with smoked salmon* 16

## PASTRAMI REUBEN 16

fresh kraut, 1000 island dressing, swiss cheese, rye bread, sweet spiced kettle chips

## GRILLED PIMENTO CHEESE & ROMA TOMATO BASIL SOUP 15

brioche bread

## CHARCUTERIE BOARD 20

assorted artisanal cheeses, cured meats, fig jam, pickled grapes, toast points

Nutrition information available upon request

\* Item is served or may be requested undercooked. Consuming raw or undercooked meats, poultry, eggs, shellfish or seafood can increase your risk of foodborne illness

† Gluten free

Before placing your order, please inform your server if a person in your party has a food allergy

Please scan  
here for  
our current  
food offerings



SCAN ME

# DRINK

## COCKTAILS

### WEEKEND GETAWAY\* 19.00

olmeca altos plata tequila, pamplemousse, egg white, grapefruit, lemon, aromatic bitters

### BASIL CUCUMBER COOLER 17.00

aviation gin, cucumber, basil, lime, soda

### BILLIONAIRE 18.00

maker's mark bourbon, grenadine, lemon, absinthe

### APEROL SPRITZ 17.00

aperol, prosecco, soda

### HIGH FASHION 19.00

*An upgraded classic to complement your updated wardrobe*  
woodford reserve bourbon, macallan 12 yr, mission fig syrup, aromatic bitters

### VINE STREET 17.00

chopin vodka, rosé, lime, grape, mint, prosecco

### SMOKE AND HEAT 17.00

sombra mezcal, jalapeño, grand marnier, lime, orange, smoked sea salt

### HUSBAND DAYCARE 18.00

redemption rye whiskey, amaro, ginger, lemon, moroccan bitters

### AMELIA 17.00

chopin vodka, st-germain, lemon, blackberry

### VESPER 21.00

*007's favorite drink with our favorite spirits*  
the botanist gin, grey goose vodka, lillet blanc

## NON-ALCOHOLIC

### ROSEHOUND 16.00

seedlip grove, grapefruit, honey, rosemary  
make it a cocktail 18.00

### BERRY GINGER SMASH 10.00

blackberry, raspberry, blueberry, fever tree ginger beer, lime  
make it a mule 18.00

### VANILLA SUNRISE 10.00

vive immunity, vanilla bean dry soda, pineapple, lemon  
make it a cocktail 18.00

### BLUE LAVENDER 9.00

lavender dry soda, blueberry, lemon  
make it a cocktail 17.00

### NORDSTROM COLD BREW 4.25

### FEVER TREE GINGER BEER 4.45

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## WINE

### SPARKLING

Ruffino, Prosecco, Italy	15	45
Michelle, Brut Rosé, Washington	14	42
Veuve Clicquot, 'Yellow Label', Champagne, France	20	60
Perrier Jouet, 'Yellow Label', Champagne, France		250

### ROSÉ

Wither Hills, Rosé, Marlborough, New Zealand	14	42
Jean Luc Colombo, Rosé, France	15	45

### WHITE

Solitar, Riesling, Mosel, Germany	16	48
Santa Cristina, Pinot Grigio, Delle Venezie, Italy	14	42
Decoy, Sauvignon Blanc, Sonoma, California	16	48
Kim Crawford, Sauvignon Blanc, Marlborough	15	45
Conundrum, White Blend, California	15	45
CSM, 'Mimi', Chardonnay, Washington	15	45
Daou, Chardonnay, Paso Robles, California	16	48
Sonoma Cutrer, Chardonnay, Sonoma, California	17	51
Patz & Hall, Chardonnay, Sonoma Coast, California		56
Cakebread, NameChardonnay, Napa Valley, California		78
Scribe, 'Skin-Fermented', Chardonnay, California	18	45
La Pousseie, Sancerre, Loire, France		75

### RED

Erath, 'Resplendent', Pinot Noir, Oregon	16	48
Imagery, Pinot Noir, California	15	45
Trapiche, Malbec, Argentina	15	45
Greystone, Merlot, California	14	42
Freemark Abbey, Merlot, Napa Valley, California		75
Intrinsic, Red Blend, Columbia Valley, Washington	17	51
Hess, 'Lion Tamer', Red Blend, Napa Valley, California		81
Hess, 'Shirtail', Cabernet Sauvignon, California	16	48
CSM, 'Mimi', Cabernet Sauvignon, Washington	16	48
Daou, Cabernet Sauvignon, Paso Robles, California	20	60
Coppola, 'Claret', Cabernet Sauvignon, California	15	45
Trefethen, Cabernet Sauvignon, Napa Valley, California		100
Daou, 'Soul of a Lion', Cabernet Sauvignon, California		220
Tenuta Guado Al Tasso, 'Il Bruciato', Super Tuscan, Bolgheri, Italy		75
Clendenen, 'The Pip', Nebbiolo, California	16	48