



## *Dinner Menu*

### *STARTERS*

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- Prawn Cocktail \*\*** –classic cocktail sauce with charred jalapeno and avocado / 14  
**Buratta\*** – / apple gastrique, toasted baguette, topped with apple, pistachio, sage compote 15  
**Charcuterie Plate \*** – salami, prosciutto, brie, manchego, date paste, fruit & seasonal accompaniments / 18  
**Half Charcuterie Plate\*** same as above but half the portion / 9  
**Pork Steamed Buns** - pork belly confit, miso glaze, cilantro, pickled shallots, calabrian chili's, sesame seeds / 12  
**Steamed Clams** - fennel chile butter, garlic, lemon, shallots with toasted baguette- / 14  
**Soup Du Jour** 9  
**Macrina Baguette** 5

### *SALADS*

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- Big Sue's Caesar** – chopped crisp romaine lettuce, garlic croutons, classic caesar dressing, shaved parmesan / 12  
**Spinach and Arugula Strawberry Salad\*** –baby spinach, arugula, strawberries, marcona almonds, manchego, strawberry vinaigrette / 14

### *MAINS*

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- Pan Seared Halibut\*\*** –Halibut filet, forbidden black rice, coconut green curry, wild mushrooms, pickled shallots, herbs / 29  
**Stuffed Chicken with Mushroom and Prosciutto\*\*** – goat cheese, brown butter lentils, butternut squash, celery root puree, sage demi / 27  
**Classic Bolognese** –housemade pappardelle pasta, mint, parmesan /19  
**Parsnip Risotto** – parsnip, garlic, shallot, thyme, wild mushrooms, brown butter, parmesan /18  
**Nick's Burger \*\*** – beef patty, cheddar cheese, lettuce, tomato, onion, aioli, dill pickle, hand-cut fries / 17  
**Veggie Black Bean Burger** – housemade black bean patty, aioli, lettuce, tomato, onion, hand-cut fries, dill pickle / 16  
**Fried Chicken Sandwich \*\*** – brined and soaked in buttermilk, cornflake crust, slaw, aioli, pickle, hand-cut fries / 17  
**French Dip \*\*** – thinly-sliced roast beef, caramelized onions, provolone, horseradish aioli, au jus, hand-cut fries / 17

### *SIDES*

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- Asparagus Fries** / 11  
**Brussel Sprouts**, seared brussels, nuac cham, cilantro \*\* / 9  
**Hand cut Fries** / 7

*Dinner Tues-Sat 4:00-8:00PM    Lunch Tues-Sat 11:30-2:00 PM*  
*Executive Chef - Zach Caraway, Pastry Chef Sydney Bishop*

# Drinks Menu

*\*Contains nuts*

*\*\*Consuming raw or undercooked meats, poultry, pork, seafood, shellfish or eggs may increase your risk of foodborne illness*

## **SPECIALTY COCKTAILS**

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House Old Fashioned – bourbon, organic cane syrup, bitters, big cube / 12  
Black Manhattan – bourbon, amaro, bitters / 13  
Bee’s Knees – gin, lemon, honey syrup / 11  
Jalapeno El Diablo – blanco tequila, lime, jalepeno, creme de cassis, ginger beer / 12  
Stravecchio Sidecar – Stravecchio brandy, Pierre-Ferrand dry curacao, lemon / 12  
Topo Chico Sidecar - shot of Corralejo blanco tequila with a bottle of Topo Chico / 13  
La Bandera – blanco tequila, aperol, lime, maraschino / 11  
The O’Keefe – Tito’s vodka, soda, lime / 10

## **WINES BY THE GLASS**

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### **SPARKLING**

NV Mistinguet Cava Brut - ES 12/ 48  
NV Treveru Rose -CV. WA 12/48  
NV JLaurens Rose - FR 13/52

### **RED**

‘17 Montinore Pinot Noir – WV, OR / 14 / 52  
‘17 J. Lohr Cab Sauvignon - CA / 14 / 56  
‘17 Tranche Syrah - Walla Walla, WA / 14 / 56  
‘17 Mark Ryan ‘The Vincent’ – CV, WA / 14 / 56  
‘16 Chat Reccugne Bordeaux - FR / 13 / 52  
‘18 Alta Vista Malbec - Argentina / 12 / 48

### **WHITE**

‘18 J Lohr Arroyo Vista Chardonnay– CA / 14 / 56  
‘18 Chateau Duccasse – Bordeaux, FR / 13 / 52  
‘17 Le Battistelle Soave- IT / 12 / 48

### **ROSÉ**

‘18 Esprit Gassier – Provence, FR / 12 / 48

## **BEER on TAP / \$7**

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Hellbent Pilsner – Seattle, WA  
Hellbent ‘Test Flight IPA’ – Seattle, WA  
Half Lion Brewing Co ‘ Kolsch - Sumner, WA  
10 Barrel Brewing - ‘Apocalypse IPA’ - Bend, OR  
Stella Artois – Belgium

## **BOTTLE BEER**

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Bud Light – St. Louis, MO – 12 oz bottle / 5  
Coors Light – Golden, CO – 12 oz bottle / 5  
Rainier - Seattle. WA - 16 oz / 4

## **NON-ALCOHOLICS**

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Pellegrino / Aqua Panna – 500ml / 4  
Mexican Coke / Mexican Sprite / 4  
Topo Chico / 4  
Bundaberg Ginger Beer / 5  
Iced Tea, Coffee, Tea / 3