



Dinner Menu

STARTERS

- Prawn Cocktail **** –classic cocktail sauce with charred jalapeno and avocado / 14
Buratta* – mint pesto, preserved lemon, calabrian chili, watercress, toasted baguette / 15
Charcuterie Plate * – salami, prosciutto, brie, manchego, date paste, fruit & seasonal accompaniments / 19
Half Charcuterie Plate* same as above but half the portion / 10
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

- 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, prosciutto, strawberry vinaigrette / 14
Bibb and Beet Salad* –Bibb lettuce, citrus vinaigrette, red and golden beets, pine nuts, goat cheese / 14

MAINS

- Pan Seared Halibut**** –halibut filet, forbidden black rice, coconut green curry, wild mushrooms, pickled shallots, herbs / 29
Grilled Hanger Steak** –marinated hanger steak, grilled broccolini, house made gnocchi, oregano chimichurri / 29
Chicken Roulade** – stuffed chicken sausage, lardon, oyster mushroom, melted leeks, mint pea puree, shallot, garlic, thyme/ 25
Classic Bolognese –housemade pappardelle pasta, mint, parmesan /19
Roasted Red Pepper Risotto* – garlic, shallot, thyme, pine nuts, basil oil, parmesan /19
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 / 17
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

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

Dinner Tues--Sat 4:00-8:00PM
Executive Chef - Zach Caraway, Sous Chef - Keenan Goodall, 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

House Old Fashioned – bourbon, organic cane syrup, bitters, big cube / 12
Black Manhattan – bourbon, amaro, bitters / 13
The Emry – gin, lemon juice, muddled cucumber, mint / 12
Bee's Knees – gin, lemon juice, honey syrup / 12
Fresa Margarita - blanco tequila, muddled strawberry, lime juice, simple syrup, salted rim / 12
Jalapeno El Diablo – blanco tequila, lime juice, jalapeno, creme de cassis, ginger beer / 12
Topo Chico Sidecar - shot of Corralejo blanco tequila with a bottle of Topo Chico / 13
La Bandera – blanco tequila, aperol, lime juice, maraschino / 12
The O'Keefe – Tito's vodka, soda, lime / 10
Froze All Day - / 12

WINES BY THE GLASS

SPARKLING

NV Mistinguett 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 Mark Ryan 'The Vincent' – CV, WA / 14 / 56
'16 Chateau 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
'19 Scarpetta Pinot Grigio - IT / 13/ 52
'19 Le Ballon – FR / 12 / 48
'17 Le Battistelle Soave- IT / 12 / 48

ROSÉ

'18 Esprit Gassier – Provence, FR / 12 / 48
'19 Dom Fontsaite 'Gris De Gris' FR 14/ 56

BEER on TAP / \$7

Hellbent Pilsner – Seattle, WA
Elysian 'Contact Haze IPA' – Seattle, WA
Half Lion Brewing Co 'Albert's Amber' - Sumner, WA
Georgetown Brewing 'Bodhizafa' - Seattle, WA
Stella Artois – Belgium

BOTTLE BEER

Bud Light – St. Louis, MO – 12 oz bottle / 5
Coors Light – Golden, CO – 12 oz bottle / 5
Rainier - Seattle. WA - 16 oz / 4
Beneficial Brewing 'Jamaican Ginger' Kombucha / 5

NON-ALCOHOLICS

Pellegrino / Aqua Panna – 500ml / 4

Drinks Menu

Mexican Coke / Mexican Sprite / 4

Topo Chico / 4

Bundaberg Ginger Beer / 5

Iced Tea, Coffee, Tea / 3

'18 Chateau Duccasse – Bordeaux, FR / 13 / 52

'17 Tranche Syrah - Walla Walla, WA / 14 / 56