



Dinner Menu

STARTERS

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

Soup Du Jour – / 9

SALADS

Big Sue's Caesar – chopped crisp romaine lettuce, garlic croutons, classic caesar dressing, shaved parmesan / 12

Poached Pear Spinach Salad* – baby spinach, arugula, poached bosc pear, toasted walnuts, crumbled blue cheese, champagne vinaigrette / 14

MAINS

Grilled King Salmon** – sunchoke puree, lemon chive butter, warm beet salad with bok choy, pinenuts, pickled orange zest, crispy croquette / 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

Cauliflower Tempura / 11

Brussel Sprouts, seared brussels, nuac cham, cilantro ** / 9

Hand cut Fries / 7

DESSERT

Chocolate Sundae* - chocolate cake, vanilla ice cream candied walnuts, almond-milk ganache, caramel / 11

Dulce De Leche Cheesecake - gingersnap crust, candied pepitas (pumpkin seeds) / 11

Dinner Tues-Sat 4:00-8:00PM Lunch Tues-Sat 11:30-2:00 PM

Drinks Menu

**Contains nuts*

Executive Chef - Zach Caraway, Pastry Chef Sydney Bishop

***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
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

SPARKLING

NV J Laurens Brut - FR 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 - WA / 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
‘18 Le Ballon - Pays d ‘OC. FR 11 / 44

ROSÉ

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

BEER on TAP / \$7

Hellbent Pilsner – Lake City, WA
Elysian ‘Contact Haze’ Hazy IPA – Seattle, WA
10 Barrel Brewing Co. ‘Hazy IPA - Bend, OR
Stella Artois – Belgium

BOTTLE BEER

Bud Light – St. Louis, MO – 12 oz bottle / 5
Coors Light – Golden, CO – 12 oz bottle / 5

NON-ALCOHOLICS

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