

EAT

SMALL

- Bread Service — Seaweed butter, Radish, Macrina Baguette — 5
Pub Cheese — Taleggio, Fuji Apple, Toast — 10
Asian Pear & Belgian Endive Salad — Olive Tapenade, Pistachios, Yogurt Vinaigrette — 11
Roasted Potato Salad — Spanish Anchovy, Harissa Rouille, Salsa Verde — 8

MEDIUM

- Housemade Charcuterie Trio — 16
Roasted Cauliflower — Romesco Sauce, Kohlrabi, Hazelnut Vinaigrette — 12
Baked Pasta Gratin — Curry Goat, Melted Leeks, Bread Crumb — 16
Pizza Margherita — San Marzano Tomato Mozzarella, Basil — 12
Tarte Flambe — Dijon Creme Fraiche, Ligurian Olives, Bacon, Comte, Scallions — 14

LARGE

- Black Rice Porridge — Crisp Pork Belly, Mussels, Uni — 18
Arctic Char — White Bean Puree, Bacon, Baby Carrots, Romaine, Nigella — 25
Pork Chop — Spaghetti Squash, Brussels Sprouts, Pomegranate Glaze — 26
Hanger Steak — Turnip, Winter Mushrooms, Tete de Moine, Speck Ham Mostarda — 25

DESSERT

- Valrhona Chocolate Crèmeux — Buckwheat Cake, Burnt Orange Caramel, Hazelnut Brittle — 7
Toasted Honey Pot de Creme — Sesame Tuille, Juniper, Chantilly Cream — 7
Chartreuse & Chocolate Chip Ice Cream — 7

We happily accommodate all dietary restrictions without ridicule whenever possible.
Eating raw and undercooked foods will be delicious yet potentially harmful.



DRINK

COCKTAILS

Pendennis Club — 9
Gin, Apricot Brandy, Lime, Peychauds

Bayonette — 9
Tequila, Black Tea, Lemon,
Allspice Dram, Chocolate Bitters

Percussion Cap — 11
Rye, Fernet Jelenik, Cointreau, Angostura

Sanctuary — 10
Dubbonnet, Lemon, Giffard Triple Sec,
China China

Osiris — 9
Becherovka, Lemon, Sparkling Wine,
Lavender Bitters

High Brass — 10
Gin, Orange Curacao, Avezé, Absinthe

Castro — 9
Aged Rum, Lime, Angostura,
Allspice Dram, Laphroaig

Damascus — 10
Scotch, East India Sherry,
Cocchi Americano, Orange Bitters

Miner's Canary — 10
Bourbon, Spiced Apple Shrub, Lemon, Sparkling
Wine, Soda

Northern Cornice — 10
Grey Goose, Cointreau, Dolin Blanc,
Lime, Cardamom Bitters

WINE ON TAP

Proletariat Sauvignon Blanc — 8
Proletariat Red Wine — 8

BEER ON TAP

Maritime Old Seattle Lager — 5
No-Li IPA — 5
Rotating Tap

BOTTLES & CANS

Rainier Tallboys — 3
Tecate Longnecks — 4
Stone Coffee Milk Stout — 5
Souther Tier Unerthly IPA 22oz — 10
Schilling Hard Cider — 6
Bacchus Sour Ale — 15

COFFEE & ESPRESSO

Americano — 3
Cappuccino — 4
Latte — 4
Espresso — 3

Caffe Umbria Roasters

