



DINNER

EXECUTIVE CHEF
SOUS CHEF

Caprial Pence
Tiffany Gomez & Ramsel Casrto

Small

Warm Marinated Olives, orange, chilies, herbs, garlic, 7

Serrano Ham, roasted shallot, oil cured tomato spread, grilled bread, 14

Cauliflower “couscous” Salad, fried Halloumi, Cara Cara oranges, Calabrian chilies, 12

House Salad, seasonal greens, lemon vinaigrette, blue cheese, rosemary walnuts, 12

Bookstore Chowder, clams, bacon, potatoes, cream, 14

Butternut Squash Bisque, Comte cheese, 10

Fried Broccolini, lemon olive oil, fried garlic, 9

Charcuterie Plate, 16

Cheese Board, seasonal accompaniments, 16

Warm Beet Salad, pink grapefruit, shaved Pecorino Romano, Riesling vinaigrette, 10

Mushroom Bruschetta, Taleggio cheese, parsley pesto, 14

Large

Duck Confit Salad, shaved Brussels Sprouts, green olive vinaigrette, crispy bread crumbs, goat cheese, 22

Pan-fried Ling Cod, winter hash, fennel broth, lemon yogurt 26

Meatballs, fettuccini, caramelized onion sauce, pine nut pesto, 24

Short Rib, pomegranate molasses, celeriac puree, preserved lemon gremolata, 34

Free-form Swiss Chard Tart, goat cheese custard, smoke shallot reduction, 18

Wild Boar Stew, stout, creamy polenta, roasted rainbow carrots, 26

Sandwiches

1/2 pound Veal Burger, roasted garlic aioli, Cappy’s spicy and sweet pickles, lettuce on a brioche bun served with salad or fries, 20

Add cheese-2.5 add bacon-2 add fried egg-2

Rueben, House-cured pork pastrami, spicy Russian dressing, red cabbage slaw, gruyere cheese on toasted rye with salad or fries, 16

Fish and Chip Sandwich, crispy Alaskan cod, vegetable pickle relish, lemon aioli, crispy parsnips, served with a salad, 16

The Washington State Department of Health wants you to know that meats, poultry, eggs, seafood and shellfish that are undercooked to your specification may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any allergies prior to ordering. Some items may contain seafood that is not listed on the menu

RED WINE

Archery Summit, Pinot Noir, 20/100
Southern Belle, Red Blend, 14/65
Kunde Sonoma County, Cabernet, 18/88
Tablas Creek, Patelin de Tablas, 13/60
Klincker Brick, Zinfandel, 14/65
Prunotto Fiulot, Barbera D' Asti, 12/56

WHITE WINE

Oliver Leflaive, Bourgogne Blanc Les Setilles 18/88
Abbazia Di Novacella, Sauvignon Blanc, 12/56
Eroica, Riesling, 12/56
J Lohr, Chardonnay, 14/65
Ponzi, Pinot Gris 13/60
E. Guigal Cotes de Rhone, Blanc 12/56

SPARKLING

Zonin Prosecco, 8/40
Mumm Napa, 15/60
Gruet Rosé, 12/50

BEERS ON TAP

Laurelwood IPA 7
Hale's Kolsch, 7
Black Raven Scotch Ale, 7
Elysian Mens Room Red, 7
Hi-Fi Porter, 7
Seasonal Selection, 7

BEERS BY THE BOTTLE AND CIDER

Anchor Steam, 6.5
Bayern Pilsener, 5.5
Budwiser, 4
Bud Light, 4
Clausthauler, 4
Corona, 5
Full Sail, 5
Left Hand Milk Stout, 6.5
Ninkasi Total Domination, 6
Sierra Nevada, 6
Stella Cidre, 6

HOUSE COCKTAILS

RECOMMENDED BEFORE

Venetian Blinds, 13

Hendricks gin, St. Germain, Byrrh, lemon, orange

Bells & Whistles, 13

Belvedere vodka, lemon, mint-tea syrup, egg whites

Best Cherry Coke in Town, 14

Jack Daniels barrel strength, cherry brandy, Mexican Coca Cola

Bourbon Sherry Julep, 13

Buffalo Trace bourbon, blend of Lustau sherries, Mint, crushed ice

RECOMMENDED DURING

Blackened Manhattan, 14

Eagle Rare, Averna, Aperol, orange bitters

One Armed Bandit, 13

Templeton Rye, Dry Vermouth, Pedro Ximenez Sherry, Cynar, Apricot Liqueur, Absinthe rinse

Rosa Gringo, 13

Espolon Reposado Tequila, Ancho Reyes chili liqueur, Lime, Grenadine, Salt

Perfect Bulleit Manhattan, 14

Bulleit bourbon & rye, Carpano antica & blanco, Angostura & Regan's orange bittes

Mah Na Mah Na, 14

Banks 5 rum, Cruzan Blackstrap rum, coconut milk, Falernum, orgeat syrup, house made grenadine, orange & pineapple juice, topped with nutmeg

RECOMMENDED AFTER

Grey Alexander, 12

Grey Goose vodka, house made barrel aged Chocolate Cherry liqueur, cream

Bookstore Steamer, 13

Wild Turkey bourbon, Frangelico, Tuaca, All Spice, cinnamon, steamed milk & cream