



BEERS ON TAP

Laurelwood IPA 7
Hale's El Jefe 7
Whitewall Cream Ale 7
Stoup Mosaic Pale Ale 7
Silver City Ridgetop Red 7
Seasonal Selection 7

BOTTLED BEER & CIDER

Anchor Steam 6.5
Budweiser 4
Bud Light 4
Clausthaler 4
Corona 5
Lagunitas 6
Ninkasi Total Domination 6
Samuel Adams 6
Sierra Nevada 6
Seattle Semi-Sweet Cider 8
Stella Cidre 6.5

RED WINE

Josh Cellars, Pinot Noir 16/80
Hess Shirttail Ranch, Cabernet 14/65
D2, Merlot Blend 20/100
Catena Vista Flores, Malbec 12/56
Pertinace, Barbara d'Alba 12/56

WHITE WINE

Garzon, Sauvignon Blanc 12/56
Mercer, Chardonnay 12/56
Amavi, Semillon 15/70
Sokol Blosser, Pinot Gris 14/65
Castilla de Mandoza, Rioja Blanco 11/50

SPARKLING

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

LUNCH DAILY 11AM-3PM

CHAPTER ONE

SEASONAL SOUP 8 / 15

NORTHWEST CHOWDER 8 / 15

BLACK COD FUMET, SMOKED CLAMS & MUSSELS, CHARRED ONION,
ROASTED LEEKS, SHAVED CELERY, MARBLE POTATOES

BEET SALAD 15

MANOURI, RYE CROUTON, TARRAGON, CHAMPAGNE VINAIGRETTE

BUTTER LETTUCE SALAD 12

CHERVIL, PICKLED MUSTARD SEEDS, SMOKED SHALLOT VINAIGRETTE

POKE BOWL 16

RICE PICKLES, SEAWEED, SESAME

CHAPTER TWO

PAN SEARED TROUT & ROSE MOUNTAIN APPLE 17

MARBLE POTATOES, CRÈME FRAICHE,
BROWN BUTTER APPLE, HERB CRUMBLE

FRIED CHICKEN SANDWICH 15

SALT & VINEGAR CHICHARRONES, MISO MAYO, PICKLED SLAW

OPEN-FACED CHARCUTERIE SANDWICH 16

SOURODOUGH, PICKLED CARROT & CUCUMBER RELISH, DIJON AIOLI,
FRIED EGG, FRIES OR SALAD

BOOKSTORE BURGER 19

BRIOCHE BUN, LETTUCE, TOMATO, HOUSE-MADE PICKLES,
SECRET SAUCE, FRIES OR SALAD
CHEESE, BACON, EGG 2

ROASTED HEIRLOOM SQUASH 14

FERMENTED EGGPLANT, VADOUVAN CURRY, PUFFED WILD RICE

PEPPER CURED HANGAR STEAK 22

BOOKSTORE A-1, GARLIC FRIES

EXTRA EXTRA

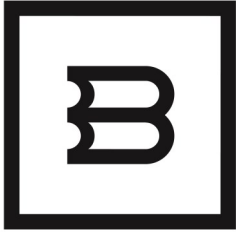
FIREY JOJOS, CITRUS AIOLI 7

GARLIC FRIES 7

EGG 3

4% surcharge will be added to your check to help offset costs associated with Seattle's Minimum Wage Ordinance. The entire surcharge will be retained by the hotel and no portion will be distributed as a tip or gratuity to the hotel's staff. As always, if you wish to provide a voluntary tip or gratuity for services rendered, any tip or gratuity will be distributed to staff members.

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.

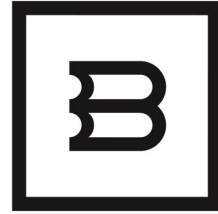


Chef Eric Rivera has taken a fresh and innovative look at what our Great Northwest has to offer us.

His interpretations bring the best product from our Pacific Northwest farms and fisheries to the table in unique creations that focus on flavor,

balance and simplicity.

His menu is meant to be paired with our library of single malt scotch and regional wines.



THE BOOKSTORE

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BAR & CAFÉ

LUNCH