



BREAKFAST

MONDAY-FRIDAY 7AM-11AM

CHAPTER ONE

YOGURT & GRANOLA 7

WHIPPED GREEK YOGURT, GRANOLA, SEASONAL FRUIT

STEEL CUT OATS 10

SHORTBREAD CRUMBLE, HOUSE PRESERVES

BUTTER LETTUCE SALAD 7

PICKLED MUSTARD SEEDS, SMOKED SHALLOT
VINAIGRETTE, CHERVIL

AVOCADO TOAST 17

SMOKED EGG, FERMENTED TOMATO, COMPRESSED
RED ONION, MULTI-GRAIN

BAGEL & LOX 17

CAPERS, COMPRESSED RED ONION, KASU CREAM CHEESE

SMOKED TROUT QUICHE 16

SMOKED TROUT, PEAR, LETTUCES

CHAPTER TWO

FRENCH OMELETTE 16

CHARRED CITRUS, GOAT FETA, SWEET & SPICY
HAZELNUTS, HERBS, TOAST

VERY CONTINENTAL 16

TWO POACHED EGGS, CROISSANT, FRUIT, PRESERVES

STEAK & EGGS 22

SMOKED PEPPER HANGAR STEAK, EGGS, CHIMICHURRI
JOJOS, RANCHERO SAUCE

CHARCUTERIE TOAST 18

GRILLED SOURDOUGH, CARROT CUCUMBER RELISH,
FERMENTED CHILI, DIJON AIOLI, HERB AND CRESS SALAD,
TWO CRISPY BOTTOM UP EGGS

BISCUIT SANDWICH 15

EGG, MAPLE BUTTER, CANADIAN BACON, HASH BROWNS

BENEDICT IN A HOLE 17

POACHED EGGS, CANADIAN BACON, HOLLANDAISE,
BRIOCHE, MARBLE POTATOES

CROISSANT SANDWICH 15

PEPPERED BOURBON BACON JAM, CHEDDAR CHEESE,
FRIED EGG, HASH BROWN

ALDO LEOPOLD BREAKFAST 19

PANCAKE, HASH BROWNS, CHICKEN SAUSAGE, EGGS, OATS,
TOAST

BOOKSTORE BREAKFAST 17

EGGS, MARBLE POTATOES, TOAST, CHOICE OF MEAT

BAKED EGGS 17

LINGUICA SAUSAGE, FERMENTED TOMATO, GREEN SALSA,
CHILIS, GRILLED POTATO BREAD

CHAPTER THREE

EGG 3

ONE STEIBRS FARM FRESH EGG COOKED ANY WAY

BREAKFAST MEATS 6

CHOICE OF CANADIAN BACON, CHICKEN SAUSAGE,
OR BACON

SOURDOUGH PANCAKE 5

WHIPPED SWEET BUTTER, PURE MAPLE SYRUP

FROM THE BAR

BLOODY MARY 10

MIMOSA 10

SCREWDRIVER 8

GREYHOUND 8

BAY BREEZE 9

CAPE CODDER 9

RISHI ORGANIC TEA 5

ENGLISH BREAKFAST

EARL GREY

PEPPERMINT

MATCHA SUPER GREEN

CHAMOMILE MEDLEY

TUMERIC GINGER

JUICE 5

ORANGE

GRAPEFRUIT

APPLE CIDER

CRANBERRY

TOMATO

CAFFE VITA COFFEE

DRIP REGULAR OR DECAF 5

ESPRESSO 4

AMERICANO 4

CAPPUCCINO 5

MOCHA 5.5

LATTE 5.5

*PLAIN, ALMOND, HAZELNUT,
VANILLA, OR CARAMEL*

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 with compromised health.



ERIC RIVERA

EXECUTIVE CHEF

STORY

Olympia, Washington, native Eric Rivera started his career in business. But cooking was always his passion, and he wasn't afraid to hustle to get where he is today: breaking new ground as Executive Chef at Seattle's Bookstore Bar & Café.

His journey to Bookstore Bar & cafe has taken many noteworthy twists and turns, including a three-plus year stint at Alinea restaurant in Chicago, where he was Director of Culinary Research Operations working alongside chef-owner Grant Achatz. After that he moved on to Seattle's Huxley Wallace Collective, where he opened the Thompson Hotel Seattle, plus four restaurants, in just one year with Josh Henderson.

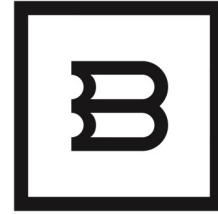
Eric, a graduate of the culinary school at the Art Institute of Seattle, traces cooking back to when he was a small child. Growing up in a Puerto Rican family that celebrated food, Eric often cooked with his grandfather. Despite his early connection with the kitchen, Eric pursued jobs in mortgage and insurance. But eventually he found himself drawn back to food.

Grassroots tactics led him to his first job: Eric knocked on doors for jobs when he was beginning culinary school. "I would walk into restaurants wearing a suit and holding my resume. Nothing came of it," Eric explains. "But when I finally took off the suit and simplified my resume to say only, 'Culinary Student' then people started paying attention. I got my first job."

Starting in the kitchen at Seastar in Seattle, Eric moved on to Blueacre Seafood, where he eventually became sous chef while still in school. When the opportunities at Alinea and Huxley Wallace Collective presented themselves, Eric seized them.

Now, in his new job at Bookstore Bar & Cafe, Eric plays to his guests' sense of discovery. "It's an exploration of the whole flavor spectrum, where you can go from sweet to savory to sour in one bite," he says. "We have all these great local ingredients at our disposal, and we'll be highlighting flavors of the Pacific Northwest – but in a way that will feel fresh and new to locals and visitors alike."

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 BOOKSTORE

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BAR & CAFÉ

BREAKFAST