

## BEERS ON TAP

Laurelwood IPA 7  
Hale's Kolsch 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 NA 4  
Corona 5  
Stella Artois 6  
Lagunitas Pilsner 6  
Ninkasi Total Domination 6  
Samuel Adams 6  
Sierra Nevada 6  
Seattle Semi-Sweet Cider 8  
Stella Cidre 8

## RED WINE

Charles Smith 'Velvet Devil' Merlot, WA 12/60  
Ruta 22 Malbec, AR 12/60  
A to Z Pinot Noir, OR 13/65  
Josh Cellars Cabernet Sauvignon, CA 14/70  
19 Crimes Red Blend, AU 13/65

## WHITE WINE

Kunde, Sauvignon Blanc, CA 12/60  
Tom Gore Chardonnay, CA 14/70  
Francis Ford Coppola, Pinot Grigio CA 13/65  
A to Z Pinot Gris, OR 13/65  
Kung Fu Girl Riesling, WA 12/60

## SPARKLING

La Marca Prosecco, IT 9/42  
Mumm Napa, CA 15/70  
Gruet Rosé, NM 12/56

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.

## LUNCH WEEKDAYS 11AM-3PM

### CHAPTER ONE

#### NORTHWEST CHOWDER 8 / 15

BLACK COD FUMET, SMOKED CLAMS & MUSSELS, MARBLE POTATOES, CRISPY LEEKS, FRIED LENTILS, CELERY CURLS

#### ROOT FRUIT & CHEESE 17

DAILY CHEESE, RYE CROUTON, TARRAGON, DARK GREENS, RYE GEL, BEET VINAIGRETTE

*ADD CHICKEN 7 TROUT 9*

#### BUTTER LETTUCE SALAD 7

CHERVIL, PICKLED MUSTARD SEEDS, SMOKED SHALLOT VINAIGRETTE

*ADD CHICKEN 7 TROUT 9*

#### CHICKEN SALAD 15

APPLE, SHAVED RAINBOW CARROTS, PICKLED VEGETABLES, FENNEL VINAIGRETTE

#### BOK CHOY 14

KASU LEES, LEMON, YUZU, WATERMELON RADISH, CASHEWS

### CHAPTER TWO

#### POKE BOWL 18

RICE, PICKLED THINGS, GREEN ONION, SESAME & GINGER SAUCE

#### TROUT & PEAR 18

MIZUNA, MACHE, CHAMPAGNE TARRAGON VINAIGRETTE

#### FRIED CHICKEN SANDWICH 15

SALT & VINEGAR CHICHARRONES, MISO MAYO, PICKLED SLAW

#### CHARCUTERIE SANDWICH 18

SOURDOUGH, PICKLED CARROT & CUCUMBER RELISH, DIJON AIOLI, TWO FRIED EGGS, FRIES OR SALAD

#### BOOKSTORE BURGER 19

SESAME BUN, LETTUCE, AMERICAN CHEESE SAUCE, SECRET SAUCE, FRIES OR SALAD

*BACON, EGG 3*

#### RHUBARB CHIMICHURRI FLANK STEAK 22

CILANTRO HAZELNUT RICE, AVOCADO, GRILLED GREEN ONION & PEPPER

#### SMOKED ROAST BEEF SANDWICH 19

SOURDOUGH, HORSERADISH CRÈME FRAICHE, DIJON AIOLI, RED ONION, CHEDDAR CHEESE, PICKLED PEPPERS, HEIRLOOM POTATO CHIPS

#### PRESSED TURKEY CLUB 17

BOURBON PEPPERED BACON, POTATO BREAD, HERB AND CRESS, DIJON AIOLI, ROASTED RED PEPPERS, AVOCADO MOUSSE, HEIRLOOM POTATO CHIPS

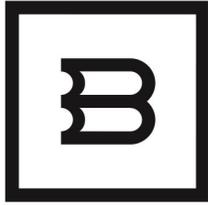
### EXTRA EXTRA

FIREY JOJOS, CITRUS AIOLI 7

GARLIC FRIES 7

EGG 3

AVOCADO 4



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.

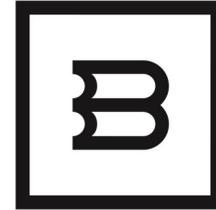
His journey to Bookstore Bar & Cafe has taken many noteworthy twists and turns, including a three-plus year stint at Alinea restaurant in Chicago, where he was Director of Culinary Research Operations working alongside chef-owner Grant Achatz. From there he moved on to Seattle's Huxley Wallace Collective, 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."



# THE BOOKSTORE

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## BAR & CAFÉ

### LUNCH

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.