

Pita Breads from Our Oven

hummus w/ chickpeas & cumin	8
labneh w/ dried tomatoes & mint	8
nettle & walnut w/ horseradish & sumac	8
set of top three spreads	18
lamb ragu on tahini	13

Larger Plates

roasted chicken w/ a chili-fruit paste	23
grilled pork w/ black lime yogurt, pickled mushrooms, hazelnuts & ash-roasted sweet potato*	25
ling cod w/ rutabaga purée, fiddleheads, pepitas & green sauce	26
lamb ribs w/ pear, pistachios & cumin	21

Small Dishes

roasted & raw asparagus w/ rhubarb, bee pollen, mushroom emulsion & sumac	14
lettuces w/ buttermilk, almonds, herbs, shaved vegetables & dried plums*	13
anchovies w/ harissa butter & grilled bread	9
raw apple salad w/ walnut tahini, leeks, herbs & fermented lime*	14
roasted rapini w/ whipped feta, dates, pistachio & rose bread crumbs*	15
house meatballs w/ tomatillos & yogurt	14
cherry glazed rutabaga w/ fresh cheese, buckwheat & smoked lamb ham	15
roasted cauliflower w/ winter citrus, pickled peppers, peanut & lime aioli*	13
smoked & shaved kohlrabi w/ pepitas, pear, red onions & preserved lemon*	12
grilled beets w/ pomegranate molasses, poppy seed, cilantro & green tahini	13
grilled squid w/ braised celery, nettles, cumin & mint	15

Sides

extra pita bread	2
tahini sauce	3
whipped garlic*	3
grilled sourdough	3
marinated & roasted olives	6
crispy basmati rice cake	6

Sweets

soft serve ice cream	7
w/ a shot of booze	12
<i>take a pint home!</i>	10
sundae w/ candied carrot, coconut & cherries	10
white chocolate mousse w/ pistachio, candied anise & rhubarb	9
warm dark chocolate & halva cookie w/ sweet cream	5

homer

Cocktails

Zeus Juice Lime Leaf Vodka, Lemon, Lime, Orange Cordial	12
Brownsteine Bourbon, Urfa Biber-infused Cynar, Sweet Vermouth, Angostura & Cardamom Bitters	12
Beet Parade Reposado Tequila, Beet Shrub, Lime	12
Getaway Driver Gin, Granada Vallet, Mulassano Vermouth Bianco, Orgeat°, Lemon	13
Kuri Coco Aged Rum, Curried Coconut°, Lemon, Angostura Bitters	12
Stone Gossard Mezcal, Luxardo Maraschino, Lemon, Grapefruit Bitters	13
Little Edie Earl Grey-infused Aquavit, Apricot Liqueur, Lemon, Black Lemon Bitters	12
Cape Aperitif Caperitif, Dubonnet Rouge, Sparkling Wine	10

Beer AND Cider

DRAFT

No Boat Brewing , Bia Hoi Vietnamese Lager, Snoqualmie, WA	7
Clouburst Brewing , So Much Fun IPA, Seattle, WA	8
Van Steenberge , Baptist Wit, Evergem, Belgium	6
Barrel Mountain Brewing , Ash Cloud Amber, Battleground, WA	6

BOTTLES & CANS

Almaza , Pilsner, Beirut, Lebanon	4
Stillwater Artisanal , Sour Plum Ale, Baltimore, MD	5
Stiegl Grapefruit Radler, Salzburg, Austria	6
Ciders of Spain Apple Blossom Buzz, Asturias, Spain	8
Jérôme Forget Vinot Poire Cidre Natural, Normandy, France '18 (750ml)	24/btl

Non-Alcoholic

Hibiscus Juice	4
House Shrub & Soda	4
Ginger Soda	4
Topo Chico	4

Wine by the Glass

SPARKLING

Patrice Colin "Perles Rouges" Gamay, Loire Valley, France NV	12/54
Daide Vignato "Primo Incontro" Garganega, Veneto, Italy '16	12/48
Leonardo Bulli "Jvlivs" Malvasia, Emilia-Romagna, Italy NV	13/56

ROSE

Libertine Wines Lagrein & Scheurebe, Willamette Valley, Oregon '21	13/64
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ORANGE

Cantina Marilina "Sikele" Grecanico, Sicily, Italy '20	13/61
João Pato "Vinho Branco" Bical, Fernão Pires, Bairrada, Portugal '20	11/44

WHITE

Weingut Leiner Trocken Reisling, Pfalz, Germany '20 (LTR)	12/60
Hauts Baigneux "Les Chenes" Chenin Blanc, Loure, Italy '19	14/52
Dario Serrentino "Cala" Cataratto, Sicily, Italy '20	11/48
Aurora "Falerio" Pecorino, Marche, Italy '19	13/52

RED

Fossil & Fawn "Do Nothing" Pinot Noir, Chardonnay & Pinot Gris, Oregon '21	14/67
Anne Pichon "Sauvage" Syrah & Grenache, Côtes-du-Rhône, France '19	14/56
Envinat "Albahra" Garnacha & Moravia, Castilla La Mancha, Spain '20	14/64
Meinklang "Roter Mulatschak" Zweigelt & St. Laurent, Burgenland, Austria '18 (chilled)	11/44

Wine by the Bottle

Sparkling

Tirridis Chardonnay , Yakima Valley, WA NV	42
Ca' del Bosco "Cuvée Prestige" Chardonnay, Pinot Nero & Pinot Bianco, Lombardy, Italy NV	75
Chateau Deluxe Pinot Noir, Brut Rose Oregon NV	52
Altos de Montanechez "Vegas Altas Ancestral Rose" Macabeu, Xarel-lo & Cabernet Sauvignon, Extremadura, Spain '18	46

Skin Contact

Peyrassol La Croix "Méditerranée" Grenache, Syrah & Cinsault, Provence, France '20	42
Mas Theo "Ginger" Marsanne, Roussanne & Grenache Blanc, Côtes-du-Rhône, France '18	79
Fattoria di Bacchereto "Terre a Mano Sassocarlo" Trebbiano & Malvasia, Tuscany, Italy '18	105
Manuel Cantalapiedra "Mondo" Verdejo Castilla y Leon, Spain '18	77

White

Weingut Brand "Electric Chardonnay Acid Test" Chardonnay, Pfalz, Germany '20	50
Domaine De Montbourgeau "L'Etoile" Chardonnay & Savagnin, Jura, France '18	75
Seehof "Elektrisch" Riesling Kabinett, Rheinhessen, Germany '20	52
Olivier Giroux "Clos des Rocs" Chardonnay Macon-Loche, Burgundy '20	66

Red

Sergio Drago Nero d'Avola & Syrah, Sicily, Italy '18	84
Matthieu Barret "Et La Bannière" Syrah, Rhone Valley, France '20	90
Annesanti "Val Nero" Sangiovese, Umbria, Italy '18	70
Domaine Les Grandes Vignes "Et Ce Terra" Cabernet Franc, Loire Valley, France '16	155
Vinous Obscura "Pino" Pinot Noir, Willamette Valley, Oregon '19	62
Deux Punx "Old Vine Zinfandel" Zinfandel, Contra Costa County California '19	63
Cume Do Avia "Arraiano Tinto" Brancellao, Caiño Longo, Souson & Ferron, Galicia, Spain '19	52
Domaine Tissot "DD Rouge" Trousseau, Poulsard & Pinot Noir, Jura, France '18	82
Grape Ink "Nebbiolo" Pinot Noir, Chardonnay & Pinot Gris, Forest Grove, Oregon '21	65

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