COCKTAILS

The Society Margarita $12
El Tequileno Resposado, Ginger Liquor, Dry Curacao, Lime

Under The Sun $13
Vida Mezcal, Elderflower, Creme de Cassis, Salers, Lime, Rhubarb Bitters

Night Prowler $12
Buffalo Trace Bourbon, Sweet Vermouth, Nocino, Cardamom and Chocolate Bitters

Witch Hunt $13
Buffalo Trace Bourbon, Strega, Genepy, Black Lemon Bitters

Killer Queen $12
Wheatley Vodka, Aloe Vera Liquor, Cucumber, Lime, Celery Bitters

Exciter $13
Empress Gin, Dry Curacao, Yuzu Liquor, Lemon, Yuzu Marmalade

BEER

Draft
Black Raven Brewing Co. Pilsner $8
Mac & Jack’s African Amber $8
Fremont Lush IPA $8
Croc Lager $8
Reuben’s Brewing Hazealicious IPA $9
Yonder Dry Cider $9
Georgetown Brewing Co. Manny’s Pale Ale $8
Silver City Ridgetop Red Ale $8

Bottle
Heineken $7
Heineken N/A $6

Can
Rainier Tallboy $7
Tecate Tallboy $8
Heineken Tallboy $8
Modelo Tallboy $8
Guinness Tallboy $8
Rainier Seltzers $8
Flying Embers Hard Kombucha $8
Black Cherry or Pineapple Chili

Non-Alcoholic
Lolo Hops Pomelo Sage Hopwater $4
Lolo Hops Yuzu Orange Blossom $4
Casamaro Como Amaro Club Soda $4
Töst Rosé Sparkling White Tea $4
with ginger and elderberry

Coffee
12oz, Hot or Iced
Café Vita Drip Coffee $2.50
Espresso $3.25
Americano $3.25
Latte $4.50
Mocha $5.00
Chai $5.00

WINES

Sparkling
La Bella Prosecco $12 | $44
Lambrusco Quarticelli ’Neromaestri’ $12 | $44
Francis Coppola Sofia Blanc/Rose $12
Sprezza Rosso/White, Canned Vermouth Spritz $8
Champagne Frank Pascal Reliance $105

Red
Pinot Noir, Lisica, 2020, Slovenia $13 | $50
Cabernet Savignon, Wolf in Sheeps Clothing, 2019, Washington $12 | $44

Pink
Gamay, Domaine des Potiers ’Granit’, 2020, Loire Valley, FR $12 | $44

White / Orange
Sauvignon Blanc, Kobal Roots, 2020, Slovenia $13 | $48
Riesling Trocken, Buttenfeld Spanier, 2019, Rheinhessen GER $12 | $44
A LITTLE SOMETHING

**Marinated Olives $3**  
Castelvetrano olives w/ orange zest & fragrant herbs (GF)

**Bar Nuts $3**  
House made spiced nuts (GF)

**Sweet and Spicy Caramel Corn $5**  
House made with cinnamon, ginger, and cayenne. (GF)

**Popcorn $4**  
Butter, salt and pepper (GF)

**French Fries $5**  
Sprinkled with salt and pepper (GF) *add cheese dipping sauce for $3*

**Soft Pretzel $7**  
House baked daily, served with spicy mustard (GF) *add cheese dipping sauce for $3*

**Elote $6**  
Corn on the cob, smoked Jalapeño crema, tajin, cilantro, lime (GF)

**Mixed Green Salad $9**  
Dried cranberries, shaved red onion, spiced nuts, goat cheese, over mixed greens with lemon and olive oil dressing (GF)  
*add Bacon $3  add Fried Chicken Breast $4*

A LITTLE MORE

**Cheeseburger $12**  
Local beef patty, burger sauce, American cheese, lettuce, tomato, onion, on a ciabatta bun  
*sub beyond burger patty for $2  add bacon $3*

**Fried Chicken Sandwich $12**  
Crispy buttermilk brined chicken, red onion, tomato, pickles, spicy aioli on a ciabatta bun *add bacon $3*

**Buffalo Chicken Wings $10**  
Crispy fried chicken wings tossed in Frank’s hot sauce, served with our house ranch dressing, celery and carrot sticks (GF)

**Macaroni and Cheese - sm $7 · lg $14**  
Creamy macaroni and cheese topped with toasted bread crumbs  
*add Bacon $3  add Fried Chicken Breast $4*

**Poutine $10**  
Our crispy fries with Beecher’s cheese curds and house made gravy (GF)  
*add Bacon $3  add Fried Chicken Breast $4*

**Seattle Dog $46**  
All beef frank with sauteed onions and peppers, cream cheese *sub Veggie Dog $1*

**B.L.T. $7**  
Bacon, Arugula, Tomato, Red Onion, Sriracha Aioli on Sourdough Bread

**Grilled Cheese**  
Cheddar and American Cheese on Sourdough Bread *add Tomato $1  add Bacon $3*

**Stromboli $12**  
Served with warm marinara on the side  
Three Meat  
genoa salami, hot capicola, mozzarella, parmesan  
Classic pepperoni  
pepperoni, mozzarella, parmesan  
Seasonal Veggie  
roasted garlic, red peppers, artichoke hearts, red onion, mozzarella, parmesan

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The King County Department of Health would like to inform you that consuming raw or undercooked foods may result in foodborne illness.