



## *Dinner Menu*

### *STARTERS*

---

- Prawn Cocktail** \*\* – classic cocktail sauce with charred jalapeño, avocado / 14  
**Steamed Clams**\*\* - fennel chile butter, garlic, lemon, shallots with grilled sourdough- / 16  
**Burrata**\* – fresh nectarine, peach and apricot salsa, mint, saba and, toasted baguette / 16  
**Charcuterie Plate** \* – salami, prosciutto, brie, manchego, olives, fruit & seasonal accompaniments / 23  
**Half Charcuterie Plate**\* same as above but half the portion / 14  
**Mushroom Bruschetta** - grilled sourdough, mushroom puree, sauteed wild mushrooms, truffle oil, microgreens / 14  
**Soup Du Jour** - 10  
**Macrina Baguette** - 5

### *SALADS*

---

- Big Sue's Caesar** – chopped crisp romaine lettuce, garlic croutons, classic caesar dressing, shaved parmesan / 13  
**Strawberry Prosciutto Salad**\* – arugula, spinach, strawberry, prosciutto, goat cheese, toasted almond, white balsamic vinaigrette / 15  
**Heirloom Tomato Salad** – burrata, frisee, compressed watermelon, mint, basil, champagne vinegar dressing / 15  
**Add Grilled Chicken \$10 to any salad**

### *MAINS*

---

- 12 oz Painted Hills Ribeye** - grilled fingerling potatoes, chimichurri, charred spring onions / 44  
**Duck Breast**\*\* - israeli cous cous, cara cara orange, fennel, herbs, orange blossom beurre blanc / 32  
**Pan Seared Alaskan Halibut**\*\* – forbidden black rice, coconut green curry, wild mushrooms, pickled shallots, herbs / 36  
**Classic Bolognese** - pappardelle, mint, parmesan / 26  
**Risotto** -roasted summer corn, zucchini, yellow squash, ricotta / 24  
**Veggie Black Bean Burger** – housemade black bean patty, aioli, lettuce, tomato, onion, pickle, hand cut fries / 20  
**Fried Chicken Sandwich** – buttermilk soaked, cornflake crust, slaw, cilantro aioli, pickle, hand-cut fries / 20  
**French Dip**\*\* – thinly-sliced roast beef, caramelized onions, provolone, horseradish aioli, hand cut fries / 21  
**Nick's Burger**\*\* – beef patty, cheddar cheese, lettuce, tomato, onion, aioli, dill pickle and hand cut fries / 20

### *SIDES*

---

- Brussel Sprouts** - seared brussels, nuoc cham, cilantro / 13  
**Grilled Asparagus** -harissa whipped feta, kalamata olives, sumac / 14  
**Tempura Cauliflower** - miso-soy dipping sauce / 13  
**Hand cut Fries** - 9

Dinner Tues-Sat 4:00-till Close and lunch Wed- Sat 11:30-2:00

Executive Chef -Sydney Bishop

\*Contains nuts

\*\*Consuming raw or undercooked meats, poultry, pork, seafood, shellfish or eggs may increase your risk of foodborne illness

# *Drinks Menu*

## ***SPECIALTY COCKTAILS***

---

House Old Fashioned – bourbon, organic cane syrup, bitters, big cube / 14  
Black Manhattan – bourbon, amaro, bitters / 14  
Iron Goat Espresso Martini – vodka, borghetti liquor, cold brew / 14  
Bee’s Knees – Gordon’s gin, lemon juice, honey syrup / 13  
Spicy Margarita - tequila, muddled jalapeno,, lime juice, salt rim / 14  
#Self Care - gin, lemon, Beneficial Brewing turmeric kombucha, black pepper / 14  
Frose All Day - 13  
The O’Keefe – Tito’s vodka, soda, lime / 12

## ***WINES BY THE GLASS***

---

### ***SPARKLING***

NV Brut -FR 14 / 56  
NV Brut Rose - 14 / 56  
16’ Lytle - Barnett / Blanc De Blanc /WV. / \$125  
16’ Lytle - Barnett / Brut Rose / WV / \$145  
NV Veuve Clicquot Brut - Champagne / FRA / \$160  
NV Veuve Clicquot Brut Rose / FR / \$160  
‘08 Dom Perignon Brut / FR / \$255

### ***RED***

‘19 Passing Time Red Blend - CV, WA - 30 / 118  
‘18 Montinore Pinot Noir – WV, OR - 15 / 59  
‘19 J. Lohr Cab Sauvignon - CA - 14 / 56  
‘19 Mark Ryan ‘The Vincent’ – CV, WA - 14 / 56

### ***WHITE***

‘19 J Lohr Arroyo Vista Chardonnay – CA - 14 / 56  
‘20 Daou Sauv Blanc- Paso Robles - CA 15 / 59  
‘20 Chateau Duccasse – Bordeaux, FR - 15 / 59

### ***ROSÉ***

‘21 The Beach by Whispering Angel -France - 14 / 56

### ***BEER on TAP / \$7***

---

Hellbent Pilsner – Seattle, WA  
Georgetown Brewing - ‘Bodhizafa’ - Seattle, WA  
Elysian ‘Contact Haze IPA’ – Seattle, WA  
Stella Artois - Belgium

### ***BOTTLE BEER***

---

Bud Light – St. Louis, MO – 12 oz bottle / 5  
Rainier - Seattle. WA - 16 oz / 4

### ***NON-ALCOHOLICS***

---

Pellegrino Sparkling - 750ml / 6  
Beneficial Brewing kombucha / 5  
Athletic Brewing NA IPA / 6  
Coke / Sprite / 4  
Diet Coke / 4  
Ginger Beer / 5  
Iced Tea, Coffee, Tea / 3