



Dinner Menu

STARTERS

- Prawn Cocktail **** – classic cocktail sauce with charred jalapeno, avocado / 14
Roasted Delicata Squash – Ricotta labneh, za'atar, pomegranate saba, pumpkin seed / 14
Charcuterie Plate * – salami, prosciutto, brie, manchego, date paste, fruit & seasonal accompaniments / 19
Mushroom Bruschetta -grilled sourdough, mushroom puree, sauteed wild mushrooms, truffle oil, microgreens / 11
Half Charcuterie Plate* same as above but half the portion / 10
Steamed Clams** - chili fennel butter, garlic, lemon, shallots with toasted baguette- / 14
Soup Du Jour - 9
Macrina Baguette - 5

SALADS

- Big Sue's Caesar** – chopped crisp romaine lettuce, garlic croutons, classic caesar dressing, shaved parmesan / 12
Apple Radicchio Salad* – frisee, apples, lardon, bleu cheese, candied walnuts, cranberries, apple bacon dressing / 15
Baby Kale, Pear and Fig Salad* –asian pear, fig, goat cheese, pistachio, burnt honey and orange vinaigrette / 15

MAINS

- Pan Seared Rockfish** / *** –brown butter - caper sauce, cauliflower puree, Romanesco cauliflower, pinenuts, lemon / 29
12 oz Grilled Ribeye Steak** – pomme pave, rapini, demi-glace / 39
Maple Bourbon Glazed Chicken Breast** – roasted quince, parsnip, kale, bacon lardon / 27
Classic Bolognese –housemade pappardelle pasta, mint, parmesan / 21
Risotto Carbonara** – crispy pancetta, snowpeas, soft poached egg, cracked black pepper, parmesan / 22
Nick's Burger ** – beef patty, cheddar cheese, lettuce, tomato, onion, aioli, dill pickle, hand-cut fries / 18
Veggie Black Bean Burger – housemade black bean patty, aioli, lettuce, tomato, onion, hand-cut fries, dill pickle / 18
Fried Chicken Sandwich ** – buttermilk soaked, cornflake crust, slaw, cilantro aioli, pickle, hand-cut fries / 18
French Dip ** – thinly-sliced roast beef, caramelized onions, provolone, horseradish aioli, au jus, hand-cut fries / 18

SIDES

- Tempura Cauliflower** - ponzu dipping sauce / 11
Brussel Sprouts, seared brussels, nuac cham, cilantro ** / 11
Hand cut Fries / 7

Dinner Tues--Sat 4:00-till Close
Executive Chef -Keenan Goodall, Pastry Chef -Sydney Bishop

Drinks Menu

*Contains nuts

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

SPECIALTY COCKTAILS

House Old Fashioned – bourbon, organic cane syrup, bitters, big cube / 12

Black Manhattan – bourbon, amaro, bitters / 13

Bee's Knees – gin, lemon juice, honey syrup / 12

Spicy Margarita - tequila, muddled jalapeno, lime juice, simple syrup / 12

Old Cuban - rum, lime, mint angostura bitters, champagne / 12

#Selfcare – gin, lemon, turmeric black pepper kombucha / 13

The O'Keefe – Tito's vodka, soda, lime / 10

WINES BY THE GLASS

SPARKLING

NV Brut -FR 12 / 48

NV Brut Rose - FR 13 / 52

RED

'18 Montinore Pinot Noir – WV, OR - 14 / 52

'19 J. Lohr Cab Sauvignon - CA - 14 / 56

'19 Mark Ryan 'The Vincent' – CV, WA - 14 / 56

'18 Tranche Syrah - Walla Walla, WA / 14 / 56

'19 Passomadama Montepulciano - IT 13 / 52

'19 Alta Vista Malbec - Argentina - 12 / 48

WHITE

'19 J Lohr Arroyo Vista Chardonnay – CA - 14 / 56

'20 Chateau Duccasse – Bordeaux, FR - 13 / 52

'21 Pannonica White Blend - Austria - 12 / 48

ROSÉ

'20 Minuty Rose - France - 12 / 48

BEER on TAP / \$7

Hellbent Pilsner – Seattle, WA

Elysian 'Contact Haze IPA' – Seattle, WA

Stella Artois - Belgium

Georgetown Brewing -Bodhizafa - Seattle, WA

BOTTLE BEER

Bud Light – St. Louis, MO – 12 oz bottle / 5

Rainier - Seattle. WA - 16 oz / 4

NON-ALCOHOLICS

Pellegrino Sparkling - 750ml / 6

Aqua Pana - 500ml / 5

Beneficial Brewing turmeric black pepper kombucha / 5

O'Doul's bottle / 5

Mexican Coke / Mexican Sprite / 4

Diet Coke / 4

Drinks Menu

Topo Chico / 4

Goslings Ginger Beer / 5

Iced Tea, Coffee, Tea / 3

Coors Light – Golden, CO – 12 oz bottle / 5

‘18 Chateau Duccasse – Bordeaux, FR / 13 / 52

‘18 Tranche Syrah - Walla Walla, WA / 14 / 56

‘16 Chateau Reccugne Bordeaux - FR / 13 / 52

Aqua Panna – 500ml / 4

‘18 Tranche Syrah - Walla Walla, WA - 14 / 56

‘19 Dom Fontaine ‘Gris De Gris’ FR 13/ 52

‘16 Chateau Reccugne Bordeaux - FR / 13 / 52

Soup Du Jour - 9

‘18 J Lohr Arroyo Vista Chardonnay– CA / 14 / 56

Beneficial Brewing ‘Jamaican Ginger’ Kombucha / 5

Ricotta and Leek Ravioli - braised artichoke, oyster mushrooms, lemon-thyme sauce / 18

Pork Steamed Buns ** - pork belly confit, miso glaze, cilantro, pickled shallots, calabrian chili’s, sesame seeds / 12

Pan Seared Scallops - Tomatillo Soffrito, charred corn-saffron puree, crispy potato, chicharon / 27

Beef Tartare** -pickled black mustard seed, truffled egg yolk, potato glass - / 15

Pan Seared Halibut** –halibut filet, forbidden black rice, coconut green curry, wild mushrooms, pickled shallots, herbs / 31