

ORDER AS A TABLE, PLATES INTENDED TO BE SHARED


BREAD	viera's bakery bolillo roll, house butter	5.
OYSTERS*	half dozen, chili crisp GF, DF	20.
KNAFEH	baked goat cheese, filo dough, pluots, pistachio	15.
PORK BELLY	avocado salsa, pickled garlic scape, cilantro, salsa macha, peanuts GF, DF	18.
TARTARE*	galloway cattle co. flank and heart tartare, manchego, gruyere, sourdough, dijon, soil to sky tomatoes	18.
CRUDO*	wild king salmon, asian pear, coconut lime vin, fried garlic DF, GFO	20.
SMOKED TROUT	toum, wood-fired onions, tomatoes, wojapi GF, DF	18.
STONE FRUIT	burrata, bacon lardons, pistachio, chives, pomegranate molasses	14.
CAULIFLOWER	mole-roasted cauliflower, corn salsa, pickled onion, toasted pepita GF, DF	15.
BEETS	grilled beets, smoked carrot purée, ricotta, spiced pecans cara cara oranges GF	16.
CARROTS	honey glazed wood-fired carrots, beet purée, feta, dukka GF, DFO	16.
POTATOES	bouche farms smashed potatoes, roasted garlic vin, fried egg hot honey, green onion	17.
PASTA	tagliatelle, confit duck, mushroom conserva, fried capers, cream	34.
SMOKED STURGEON	smoked sturgeon, pickled beet relish, carrot gochujang puree, lemongrass chili crisp GF	30.
SCALLOPS*	alaskan weathervane scallops, balsamic pearl onion, frisée cosmic crisp apple, hot lapcheong, green chili crisp GF, DF	35.
PERCH*	wood-fired perch, butternut squash, chanterelle mushrooms, bacon lardon, black radish GF, DF.	30.
OXTAIL	braised galloway oxtail, creamy polenta, turnip hash, cipollini onion GF, DFO	40.
TOP SIRLOIN	galloway cattle co. steak, caramelized red pepper puree, sauteed green beans, chili crisp	42.
TOMAHAWK STEAK*	galloway cattle co., chili crisp, caraflex cabbage, miso butter, furikake, goma dressing	120.

CHEF'S MENU

7-COURSE SHARABLE MENU FOR YOUR WHOLE TABLE TO ENJOY 90 ea.
Full table participation required, 2-person minimum (\$105 for solo diners)

Add Wine Pairing 40. (NOT REQUIRED FOR WHOLE TABLE)

DUE TO OUR SHARABLE MENU, ONE CHECK (OR EVENLY SPLIT CHECKS) IS REQUIRED. 20% GRATUITY ADDED TO ALL PARTIES 8 OR MORE.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MIGHT INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. AUTOMATIC GRATUITY MAY BE ADDED FOR LARGE PARTIES OR UNSIGNED CHECKS.

COCKTAILS 14.

VIEUX CARRE (WASHINGTON EDITION)

Yakima's Distillarium Rye Whiskey and Brandy, Seattle's BroVo Sweet Vermouth, Peychauds and Angostura Bitters. Served on a rock with a lemon peel.

TRAMP STAMP

Gin, Amaro Montenegro, Pamplemousse Liqueur, Lemon Juice, Served Up. It's a hidden gem (see what I did there?)

MAYA PINYIN

Gin, Bonal, Amaro Nonino, Green Chartreuse, Orange Bitters, garnished with a Lemon Peel. It's the Best Drink ever, but that's just Maya Pinyin

THE BLUE BANJO

Whiskey, Housemade Blueberry Liqueur, Strega, Pineapple, Lemon, Egg White. Doesn't include MD 20/20

ABSINTHE MINDED

Pisco, Apricot, Lime, Falernum, Absinthe, Served Up.

EARL GREYHOUND

A fan favorite. House-Infused Earl Grey Vodka, Grapefruit Juice, Lemon.

BOOZY HORCHATA

Tequila, Dark Rum, House Kahlua, House Horchata

HOUSE MICHELADA with Modelo Especial

BUBBLES by the glass (OR CHAMBONG)

ADAMI Prosecco Italy	10.
TIRRIDDIS Blanc de Blanc Columbia Valley	11.
TREVERI Rosé Columbia Valley	12.

WHITE WINES by the glass

PAZO DAS BRUXAS Albariño Spain	13.
GILBERT CELLARS Vin De La Vallée Columbia Gorge	12.
FORTUITY Viognier Yakima Valley	13.
AIRFIELD ESTATES Sauv. Blanc Yakima Valley	11.
ELIZABETH Chardonnay Walla Walla	14.

ROSÉ by the glass

GILBERT CELLARS Rosé Horse Heaven Hills	13.
OWEN ROE Rosé Columbia Valley	13.

RED WINES by the glass

WESTMOUNT Pinot Noir Willamette Valley	14.
SONDER Field Blend Yakima Valley	13.
CULTURA 'CHRONOS' Bordeaux Blend Yak Valley	17.
NOVELTY HILL Cabernet Sauvignon Columbia Valley	15.
JB NEUFELD Cabernet Sauvignon Yakima Valley	17.

WINE PAIRING

CHEF'S MENU WINE PAIRING	40.
4 wines, 4 ounces, paired along with your chef's menu.	

DRAFT BEER 7.

SINGLE HILL 'Adams' PILSNER	
COWICHE 'Fickle' BLONDE	
BALE BREAKER 'Day Break PALE ALE	
VALLEY 'Juice Got Loose' HAZY IPA	
COWICHE 'Grown 4 U' FRESH HOP	

CANNED BEER

MONTUCKY COLD SNACK Lager	4.
MODELO Especial	5.
WANDERING HOP '369 Damn She Fine' Hazy	8.
TIETON 'Bourbon Barrel Peach' Cider	5.
TEN PIN 'Angle' Amber Ale	5.

MAKE IT A SHIFT DRINK 5.

Add a shot of well whiskey with your beer.

ALCOHOL-FREE

HOUSEMADE GRAPEFRUIT SODA –DRAFT	5.
TOPO CHICO SPARKLING WATER 12oz	4.
HOUSEMADE HORCHATA	6
COCA COLA PRODUCTS	3.
CASAMARA 'SERA' AMARO CLUB SODA	6
SPRING CREEK LAVENDER LEMONADE	6
ATHLETIC BREWING CO. N/A IPA	6.

