

# BAR MENU

marinated **Olives** 5.  
house-made **Pickled Veggies** 3.  
super secret **Spiced Nut** mix 5.

**HAND CUT FRENCH FRIES** 7.  
House 1001 Island Dressing  
(yes, we added a whole other island)

**Mac n' cheese** 10.  
Beecher's Cheddar Cheese Sauce, Cavatappi Pasta,  
Herbed Breadcrumbs  
(Add Short Ribs, Mushrooms, or Bacon [\$3] Crab [\$5],)

**chicken Wings** 12.  
Sambal and Ginger Sauce, Toasted Sesame Seeds, Soy Sauce

**short rib Sliders** 10.  
Caraway Pickled Cabbage,  
Horseradish Cream

**kale Caesar salad** 12.  
Lacinato Kale, Fried Chickpeas, Parmigiano Reggiano, Worcester-  
shire Reduction, Washington Truffle Caesar Dressing

**Beets, beets, beets** 10.  
Marinated Beets, Pistachio Butter, Seastack Cheese, Beet Puree,  
Wild Arugula, Beet Shoots

**dungeness Crab cakes** 14.  
Shoestring Potatoes,  
Apple Coleslaw, Tartar Sauce

**grass-fed Burger** 18.  
100% Washington Ground Beef, 2-bar Whiskey-Bacon Jam,  
Rogue Creamery Blue Cheese Fondue, Crispy Onions, Wild  
Arugula, Macrina Bakery Potato Bun,  
Hand Cut Seasoned Fries

**fried beecher's cheese Curds** 10.  
Herb and Panko Breaded Curds,  
Marinara

**Pork belly** 12.  
Peanut Butter Mousse, Braised Carlton Farms Pork Belly, Es-  
presso Crumble, Grape Gelée

**Fish and chips** 18.  
Hale's Kolsch Battered Cod,  
Horseradish Tarter Sauce, Hand Cut Fries

\*THE KING COUNTY HEALTH DEPARTMENT WANTS YOU TO KNOW: CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS