

BAR MENU

2 3 0 p m - M i d n i g h t

Marinated Olives 5.
House-made Pickled Veggies 3.
Spiced Nut Mix 5.

Hand-cut Fries 7.

House garlic aioli

Poutine 10.

House-cut fries, chicken gravy,

Beecher's cheese curds

(Add short ribs, mushrooms, or bacon [\$3] Crab [\$5])

Mac n' Cheese 10.

Beecher's cheddar cheese sauce, cavatappi pasta,

herbed breadcrumbs

(Add short rib, mushrooms, or bacon [\$3] Crab [\$5],)

Fried Beecher's Cheese Curds 10.

Herb and Panko breaded curds, marinara

Chicken Wings 12.

Sambal and ginger sauce, toasted sesame seeds, soy sauce buttermilk dressing

Short Rib Sliders 10.

Caraway pickled cabbage,

horseradish cream

Caesar Salad 12.

Mixed romaine, marinated anchovies, Parmigiano Reggiano, Caesar dressing

Baby Beet Salad 10.

Marinated baby beets, Seastack cheese, beet puree, wild arugula, beet shoots, pepita crumble, beet green pesto

Dungeness Crab Cakes 14.

Lemon, remoulade, apple and fennel salad

Grass-fed Burger 18.

100% Washington ground beef, Hill's Bacon, Beecher's cheddar, wild arugula, confit garlic aioli,
Macrina Pretzel Bun

Pork belly 12.

Braised Carlton Farms pork belly, spicy carrot puree, spicy cabbage, pickled shiitake, Asian greens

Fish & Chips 17.

Hale's Ale Kolsch battered Cod,

lemon, tartar sauce, seasoned 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