

URBANE



HAPPY HOUR

4:00pm-6:30pm

DRAFT BEER 4/14oz | 7/20oz
HOUSE RED | HOUSE WHITE 6
DSM SPARKLING 7 | 14HANDS SPARKLING ROSÉ 8
WELL SPIRITS 5 | WELL MARTINIS 6

Marinated Olives 5
Pickled Veggies 3
Spiced Nut Mix 5
Teriyaki Beef Jerky 6

Herb and Parmesan Fries 5
Garlic aioli

Short Rib Sliders 8
Caraway pickled cabbage, horseradish cream

Beecher's Cheese Curds 8
Herb and panko breaded curds, marinara

Grilled Salmon Rillettes 8
PNW grilled salmon, crème fraiche, lemon, capers,
herbs, celery, shallot, toasted baquette

Mac n' Cheese 7
Beecher's cheddar cheese sauce, cavatappi pasta,
herbed breadcrumbs
Add short rib, mushrooms, or bacon [\$3]crab;\$5]

Chicken Wings 5
Chipotle & lemon sauce, buttermilk dressing

Urbane Bao 7
House-made steamed buns, soy and gochujang
marinated beef, pickled carrots

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CRAFTED COCKTAILS

HOUSE COCKTAILS \$13

Rosemary Gin & Tonic

Beefeater Gin, House-Made Rosemary simple syrup, lemon juice, tonic water

Blackberry Margarita

Hornitos Reposado, lime juice, Cointreau, Blackberry puree

Mountain Blossom

44 north huckleberry vodka, X-rated liquor, lime juice

Fire & Ice

House infused pineapple tequila, triple sec, lemon juice, dash of habanero tincture

Foggy Sidecar

Hennessey cognac, Cointreau, lemon juice

Pleasant Forest

Hendricks Gin, Rose Lillet, Lime juice, cucumber simple syrup

Wolf Runner

JP Trodden Bourbon, St. Germaine, lime juice, cranberry juice, simple syrup, dash of Habanero Tincture

Peppermint Martini

Crater Lake Vodka, Peppermint Schnapps, Godiva chocolate liquor, simple syrup, cream

INFUSIONS & BARREL AGED \$14

Seasonal Mule

Seasonal infused vodka, ginger beer, lime juice

Urbane Daiquiri

Seasonal infused rum, Luxardo, simple syrup, lime juice

Urbane Fashion

Seasonal infused bourbon, simple syrup, bitters, orange twist

Barrel Aged Negroni

Barrel Aged Boulevardier

20% SERVICE CHARGE WILL BE ADDED TO ALL CHECKS, AND 100% OF THE SERVICE CHARGE IS DISTRIBUTED TO THE SERVICE PERSONNEL. ADDITIONAL GRATUITY IS AT THE GUEST'S DISCRETION

CRAFT BEER

DRAFT

\$5/14 OZ. | \$8/20 OZ.

GROWLER \$25 | REFILL \$18

MAC N JACK'S: AFRICAN AMBER | REDMOND, WA 5.2% ABV
unfiltered, dry hopped amber ale. A local classic

FREMONT BREWERY: LUSH IPA | SEATTLE, OR 7% ABV
A juicy IPA with citrus and tropical notes using Citra and Mosaic hops

GEORGETOWN BREWING: ROGERS PILSNER | SEATTLE, WA 4.9% ABV
Refreshing pilsner using Crosby grown Sterling hops to give a spicy and earthy hop aroma.

DESCHUTES BREWERY: BLACK BUTTE PORTER | BEND, OR 5.2% ABV
A RICH, CREAMY MOUTHFEEL COMPLEMENTS A LAYERED DEPTH, REVEALING DISTINCTIVE CHOCOLATE AND COFFEE NOTES

TWO ROTATING SEASONAL DRAFT

\$5 BOTTLE

PYRAMID: HEFEWEIZEN | SEATTLE, WA 5.2% ABV
Unfiltered wheat ale

FULL SAIL: SESSION LAGER | HOOD RIVER, OR 5.1% ABV
American-style pilsner

DESCHUTES: MIRROR POND PALE ALE | BEND, OR 5% ABV
Crisp, single hop pale ale

KALIBER: N/A BEER | DUBLIN, IRELAND .5% ABV
N/a beer from the Guinness brewery in Dublin Ireland.

SEATTLE CIDER CO: APPLE CIDER | SEATTLE, WA 6.5%ABV
Semi sweet apple cider, light and crisp. Made with Washington-grown Granny Smith, Fuji, Red Delicious, Golden Delicious and Gala apples

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WINES

BUBBLES

MICHELLE BRUT	9 40
14 HANDS SPARKLING ROSÉ	10 42

WHITE

HOUSE SELECTION ROTATING VARIETAL	9 36
AIRFIELD SAUVIGNON BLANC	12 48
ELIZABETH CHAMBERS PINOT GRIS	10 40
CHÂTEAU STE. MICHELLE "MIMI" CHARDONNAY	13 50
NORTH BY NORTHWEST CHARDONNAY	12 48
CHATEAU STE. MICHELLE ROSÉ	10 40
EROICA RIESLING	12 48

RED

HOUSE SELECTION ROTATING VARIETAL	9 36
PRIMARIUS PINOT NOIR	13 52
ELIZABETH CHAMBERS PINOT NOIR	19 76
BRITTAN BASALT BLOCK PINOT NOIR	121
NORTHSTAR MERLOT	14 56
SPRING VALLEY MULE SKINNER MERLOT	96
MERCER MERLOT	14 56
MERF CABERNET SAUVIGNON	12 48
NORTH BY NORTHWEST CABERNET SAUVIGNON	15 64
PEPPER BRIDGE CABERNET SAUVIGNON	116
MARK RYAN "THE CHIEF" BLEND	16 66
TENET WINE "THE PUNDIT" SYRAH	13 48
MARK RYAN "THE DISSIDENT" BLEND	72
COL SOLARE CABERNET SAUVIGNON	120

PORTS

TAYLOR 10 YEAR	16
TAYLOR 20 YEAR	23
TAYLOR 30 YEAR	30

SPIRITS

SINGLE MALT SCOTCH WHISKEY

LAPHROAIG 10 YEAR	15
GLENLIVET 12 YEAR	17
MACALLAN 12 YEAR	18
GLENFIDDICH 15 YEAR	22
OBAN 14 YEAR	24
LAGAVULIN 16 YEAR	26
MACALLAN 15 YEAR	31
MACALLAN 18 YEAR	51
MACALLAN RARE CASK	80

BLENDED WHISKEY

DEWAR'S WHITE LABEL, SCOTLAND	10
BUSHMILL'S, IRELAND	10
JAMESON, IRELAND	11
CHIVAS REGAL 12 YEAR, SCOTLAND	11
CROWN ROYAL, CANADA	12
JOHNNIE WALKER RED, SCOTLAND	12
RED BREAST 12 YEAR, IRELAND	15
JOHNNIE WALKER BLACK, SCOTLAND	17
TOKI SUNTORY, JAPAN	17
JOHNNIE WALKER BLUE, SCOTLAND	56

BOURBON WHISKEY

FOUR ROSES, KENTUCKY	9
JACK DANIELS, TENNESSEE	10
BULLEIT, KENTUCKY	12
BULLEIT RYE, KENTUCKY	12
MAKER'S MARK, KENTUCKY	14
MAKER'S MARK 46	15
JP TRODDEN,** SEATTLE, WA	15
NOB CREEK 9 YEAR, KENTUCKY	15
WESTLAND ** FLAGSHIP, WA	15
BASIL HAYDEN'S 14 YEAR, KENTUCKY	16
WOODFORD RESERVE, KENTUCKY	16
BASIL HAYDEN'S RYE, KENTUCKY	17
BOOKERS, KENTUCKY	17

COGNAC

E&J	8
COURVOISIER VS	12
HENNESSEY VS	15
REMY MARTIN XO	24

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SPIRITS

TEQUILA

SAUZA SILVER, MEXICO	9
SAUZA HORNITOS, MEXICO	11
XICARU ESPANDIN MEZCAL, MEXICO	15
DON JULIO BLANCO, MEXICO	16
DON JULIO REPOSADO, MEXICO	18
DON JULIO ANEJO, MEXICO	21

RUM

BACARDI, PUERTO RICO	9
MALIBU, BARBADOS	9
MYER'S DARK, JAMAICA	9
GOSLING'S BLACK SEAL, BERMUDA	9
BACARDI 151, BERMUDA	10
CAPTAIN MORGAN, CONNECTICUT	10
KRAKEN BLACK SPICED, INDIANA	10

GIN

BEEFEATER, ENGLAND	9
BOMBAY SAPPHIRE, ENGLAND	10
BIG GIN**, SEATTLE, WA	10
TANQUERY, ENGLAND	11
SIPSMITH, ENGLAND	11
HENDRICK'S, SCOTLAND	15

VODKA

SVEDKA VANILLA, SWEDEN	9
SMIRNOFF, RUSSIA	9
TITO'S, TEXAS	11
ABSOLUT, SWEDEN	12
44 NORTH HUCKLEBERRY, IDAHO	12
CRATER LAKE, OREGON	12
BELVEDERE, POLAND	13
GREY GOOSE, FRANCE	14
KETEL ONE, HOLLAND	14

STARTERS

5 p m - 1 0 p m

Local Charcuterie Selection 16

Salumi Salami Hot Soppressata, Olympic Provisions Chorizo, Olympic Provisions Mortadella, Cider mustard, almonds, crackers, toasted baguette

Local Artisan Cheese 16.

Cascadia Creamery Glacier Blue, Mt. Townsend Seastack, Cascadia Creamery, Sawtooth House jam, almonds, crackers, toasted baguette, Tonnemaker apple

Mussels 12.

Penn Cove Mussels, Seattle Cider, shallot, garlic, herbs, grilled baguette

Grilled Salmon Rillettes 12.

PNW grilled salmon, crème fraiche, lemon, capers, herbs, celery, shallot, toasted baguette

Pork Belly 12.

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

Rigatoni 12.

Washington beef Bolognese, house ricotta cheese, micro basil

Dungeness Crab Cake 15.

Jalapeno aoli, sweet pickled peppers, jicama

Soup Cup 6, Bowl 9

Tomato Bisque or
Market soup of the day

Marinated Olives 5.

House-made Pickled Veggies 3.

Spiced Nuts 5.

SALADS

Beet Salad 10.

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

Caesar Salad 12.

Mixed romaine, marinated anchovies, Parmigiano Reggiano, Caesar dressing, croutons

Market Greens 10.

Mixed greens, fennel, carrot, radish, herbs, aged sherry vinaigrette

Grain Salad 12.

Mixed heirloom grains, beets, butternut squash, turnips, pepitas, arugula, charred lemon vinaigrette

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ENTREES

5 p m - 1 0 p m

Beef Filet 36.

7oz local beef filet,
brown butter mashed Yukon potato, charred broccolini, pearl onion,
Goose Ridge demi

Sunrise Valley Chicken 22.

Carrot puree, farro, roasted carrots, swiss chard, chicken jus

Wild Mushroom Risotto 20.

Locally foraged mushrooms,
Walla Walla onions, Parmigiano Reggiano,
Tonnemaker apples – pickled shallot slaw

Pan Seared Scallops 32.

Squash puree, Hill's bacon, roasted parsnips, radish greens, parsnip
chips, lemon emulsion

Salmon Creek Pork Tenderloin 24.

White beans and pork belly ragout, braised cabbage, red cabbage
puree, pickled onions, local whiskey jus

Tofu 18.

Vashon Island tofu, broccolini, peppers, bok choy, onions, sweet soy
sauce, jasmine rice

Grilled Salmon 25.

Skuna Bay salmon, grilled fennel puree, beluga lentils, baby beets,
fennel and blood orange salad, blood orange emulsion

Tea Smoked Duck Breast 28.

Local buckwheat soba noodles, bok choy, shitake mushrooms, soft
cooked egg, spiced mushroom broth, sesame oil powder

Steak Frites 25.

6oz local flatiron, pomme frites, arugula salad, pickled mushrooms,
chimichurri

Fish & Chips 17.

Rogers pilsner battered Cod,
lemon, tartar sauce, seasoned fries

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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.

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.
Chipotle & lemon sauce, buttermilk dressing

Short Rib Sliders 10.
Caraway pickled cabbage,
horseradish cream

Caesar Salad 12.
Mixed romaine, marinated anchovies, Parmigiano Reggiano, Caesar
dressing

Beet Salad 10.
Marinated baby beets, Seastack cheese, beet puree, wild arugula,
beet shoots, pepita crumble, beet green pesto

Dungeness Crab Cakes 15.
Jalapeno aioli, sweet pickled peppers, jicama

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, soy carrot puree, spicy cabbage,
pickled shiitake, Asian greens

Fish & Chips 17.
Rogers pilsner battered Cod,
lemon, tartar sauce, seasoned fries

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