

Bottle Service

Wine Club Members Save 20% Off List Price

RED WINE

2021 Gjallerhorn 'Dagaz' Cabernet Sauvignon - WA	\$120
<i>Impactful dark fruits, concentrated yet weightless. Aromatic, textural, full.</i>	
2019 Hess Persson 'Lion Tamer' Napa Valley Cabernet Sauvignon - CA	\$115
<i>Supple tannins surround the palate, juicy black currant, dark plum & hints of espresso. 84% Cab Sauv, 16% Malbec</i>	
2012 Hedges Red Mountain Syrah - WA	\$120
<i>Aromas of cedar, herb, fennel and dried cherry lead to tart, reserved fruit flavors.</i>	
2021 Highridge Cabernet Sauvignon - WA	\$54
<i>Black cherry, cassis, and red currant. Full body, soft tannins, and a balanced acidity with rich, lingering flavors.</i>	
2022 Mollydooker 'Gigglepot' Cab Sauv - aus	\$90
<i>Dark fruit aromas, including blackcurrant, plum, and blueberry, it is beautifully layered with nuances of mocha, licorice, and vanilla bean.</i>	
2019 Sparkman 'Ruckus' Syrah - WA	\$66
<i>Bright fruit with aromas of wild cherries, huckleberries, rosemary and chocolate- orange. Some licorice and cardamom.</i>	
2020 Mark Ryan 'Little Sister' - WA	\$114
<i>100% Merlot. Savory vintage with intense aromatics of oregano, sage, and rosemary layered over notes of pomegranate and cherry.</i>	
2020 Succession 'Bridge Builder' Blend - WA	\$85
<i>Flavors like Bing cherries, melon, pancetta. Slick and slippery mouthfeel is matched by acidity and tannins worthy of a bridge builder.</i>	
2016 Domaine Gonzague Maurice Montagne Saint-Emilion 'La Folie' - FR	\$36
<i>Named after a tower on the estate, this wine is pure, rich Merlot, solidly textured and with ripe black fruits.</i>	
2019 Mark Ryan "Long Haul" Red Blend - WA	\$93
<i>70% Merlot, 21% Cab Franc, 9% Cab Sauv. A powerful and rich expression that seamlessly balances opulence with elegance.</i>	
2022 "Coug X" by WIT Cellars - WA	\$65
<i>The 11th in a collectors' series that celebrates Cougar wineries, and the role WSU alumni play as leaders in the wine industry.</i>	

WHITE WINE

2017 Emmolo "Plumerai" Sauvignon Blanc Reserve (1 Liter) - CA	\$94
<i>This reserve Sauvignon Blanc from Napa Valley originated from an experiment in the vineyard, a technique we now employ early in the growing season.</i>	
2021 Gjallerhorn 'Berkana' Chardonnay	\$84
<i>Roza Hills Vineyard, Columbia Valley. Limited production. Old vine, high elevation. Concentrated, ripe, balanced, intense.</i>	
2021 Tenuta Ponte Fiano Di Avellino - IT	\$36
<i>100% Fiano. Pale yellow in color, with a pleasant and light odor & aftertaste of toasted hazelnuts.</i>	
2022 Yellowhawk Estate House Still Rosé - WA	\$39
<i>100% Rosé of Cab Sauv. Scents of spring flowers and sea salt, light roasted walnut finish.</i>	
NV Orso IGP 'Ile de Beauté' Orange Wine - FR	\$36
<i>100% Vermentinu. Lovely orange color. Hints of candied grapefruits, white flowers, almond paste and subtle spices on the nose.</i>	

SPARKLING WINE

Vol Enchante Cremant d'Alsace Brut - FR	\$48
<i>Delicate bubbles with a touch of stone fruit, citrus and creamy butter pastry.</i>	
Domaine Baud Cremant du jura- FR	\$38
<i>Pale yellow, froth is thin and persistent, beautiful ring of bubbles. Subtle and elegant, green apple, citrus fruits, white stone fruits aromas.</i>	
Maurice Bonnamy Cremant de loire- FR	\$39
<i>Pale yellow wine with tiny bubbles. A nice aromatic persistence in the mouth with notes of pear and peach.</i>	
2022 Lovo Moscato Giallo - IT	\$45
<i>Aromas & flavors of peach, orange, nectarine & white flowers.</i>	
NV D'Armanville Brut Champagne - FR	\$60
<i>Well balanced champagne- soft, subtle and fresh. Flavors of peach and minerality.</i>	

Red Wine

Available by the glass or bottle. Order flights by name and receive a pour of all 3 wines listed, or build your own for \$23

SAUVIGNON, LONDON FLIGHT \$22

Sauvignon, London Had a good run A moment of warm sun But I'm not the one Sauvignon, London Stitches undone

2020 NATHAN GRAY CABERNET SAUVIGNON - WA

\$12G / \$36B

Plum, dark berries, cocoa, oak, herbs and pepper on the nose. Palate is bold with fruity acidity leading to a dry finish.

2022 AMAVI CABERNET SAUVIGNON - WA

\$16G / \$48B

Nose: Black currants, dried herbs, blackberry, cassis and baking spices. Dark chocolate strawberries, black cherry and plum on the palate.

2022 CAYMUS CABERNET SAUVIGNON - CA

\$24G / \$72B

Bouquet of ripe blackberries, dark cherries, vanilla and spice. The palate reveals velvety tannins and luscious flavors of cassis, plum, and chocolate.

A-ZIN-ZAM FLIGHT \$21

Meet me on the floor tonight, Show me how to move like the water, in between the dancing lights, Be mine, be mine - a-zin-zam

2022 EDMEADES ZINFANDEL - CA

\$14G / \$42B

Aromas of baking spices, blackberries black currants and dried sage. Refreshing acidity with a long finish.

2019 ST. ROMEDIUS RED BLEND - CA

\$16G / \$48B

This vintage traded it's thick ripe fruit for more earthy dried floral, herbal, and leafy characters. Blend of Syrah, Petite Sirah, and Zinfandel

2023 WALKING FOOL RED BLEND - CA

\$18G / \$54B

Featuring Zinfandel and Petite Sirah, this wine is smooth and lively, with juicy raspberry, notes of espresso and softly fine tannins.

RED CHEM FLIGHT \$20

How you're looking at me, yeah, I know what that means, And I'm obsessed, Are you free next week? I bet we'd have really good bed chem

2024 DON'T TELL MUM SHIRAZ - AU

\$14G / \$42B

The nose is fresh and lively, with aromas of red berries and cherry. French oak adds a subtle layer of spice, with hints of vanilla.

2021 MCKINLEY SPRINGS BOMBING RANGE RED BLEND - WA

\$10G / \$30B

Distinctive character, with rich palate coating textures and lots of layers and depth - this is benchmark Wine.

2021 UVA FUREM SHOCK AND AWE RESERVE CARMENERE - WA

\$22G / \$66B

Our Reserve Carménère is bold, with great structure, intriguing jalapeño notes, and full body. Aged in new American and French oak.

PAINT THE TERROIR FLIGHT \$19

I said what I said I'd rather be famous instead (walk on by) I let all that get to my head I don't care, I paint the terroir (walk on by)

2024 LA QUERCIA AGLIANICO - IT

\$13G / \$39B

Notes of plush plum and sweet tobacco Palate: Plush yet unoaked, medium-bodied Finish: Full coating, medium+ finish.

2024 CALA CIVETTA SANGIOVESE - IT (1L BOTTLE)

\$14G / \$42B

Nose: Dark cherry, hints of chalk and earth. Palate: Vibrant, tangy cherry, with a hint of smoke. Finish: Pleasantly dry, medium finish.

2021 CIVIC WINERY AMPHORA PINOT NOIR - OR

\$15G / \$45B

Aromas: Cherry and balsa wood. Flavors: Cherry, raspberry, and tart plum. Mouthfeel: A smoky finish with no noticeable tannins.

FLEURS (DU VIN) FLIGHT \$18

I didn't wanna leave you, I didn't wanna fight. Started to cry, but then remembered I I can buy myself fleurs, Write my name in du vin

2021 UVA FUREM "WANTED DOA" MERLOT - WA

\$12G / \$36B

Plush tannins and oak-driven richness in a wine that's as daring as Robert's legendary dogfight

2020 TERA BLANCA ARCH TERRACE CABERNET FRANC - WA

\$13G / \$39B

Aromas of boysenberry, plum and blackberry, rose petal, graphite. Palate: Ripe blackberry, black current, lavender, ancho and toffee.

2020 THREE OF CUPS 'LA MONDE' MALBEC - WA

\$14G / \$42B

Fruit forward but still medium/full. Black currant, black fruit, graham cracker, baking spices and a hint of smoke.

PREMIER GLASS POURS

High end wines poured using a Coravin

2022 DOSSIER FLAGSHIP CABERNET SAUVIGNON - WA

\$20/3oz - \$40/6oz - \$160B

Bold fruit, lively acidity, and lots of persistence. The complex bouquet is redolent of cassis, dried herbs, eucalyptus, licorice, and bittersweet chocolate. The palate explodes with notes of cassis, blackberry, forest floor, dark chocolate, pencil lead, and baking spices.

2021 DOSSIER HALO RESERVE DISSERTATION BLEND - WA

\$45/3oz - \$90/6oz - \$350B

Bouquet of red raspberry, cassis, black plum, candied violets, dried rose petals, and gravel. The tannins and vibrant acidity provide an excellent counterpoint to the densely packed, complex palate of crème de cassis, raspberry, black plum, sandalwood, scorched wild herbs, lead pencil, wild mint, and black olive. The finish is nearly endless, with notes of cassis, cigar tobacco, sandalwood, and minerals.

Wine Club Members get \$3 off flights, 20% off bottles in house
and 30% off bottles to-go!



White Wine

Available by the glass or bottle. Order flights by name and receive a pour of all 3 wines listed, or build your own for \$23

WINE WITH A SMILE FLIGHT \$16

If the party was over and our time on Earth was through, I'd wanna hold you just for a while and wine with a smile

2024 MARK RYAN BTR SAUVIGNON BLANC - WA

\$12G / \$36B

Tropical passion fruit with peach and orange blossom notes. Palate: Ripe stone fruit, guava, and sweet honeysuckle, and fresh cut grass.

2023 TENUTA DEL CAVALIERE VERDICCHIO - IT

\$13G / \$39B

Acacia, almond blossom, and honeyed citrus. Round and mouth-filling, yet clean and crisp. Balanced and long, with a hint of floral spice

2022 OBELISCO BDX WHITE BLEND - WA

\$15G / \$45B

65% Sauvignon Blanc, 35% Semillon. Tropical fruit, creamy texture, crisp finish

BEAUTIFUL DRINKS FLIGHT \$15

Please stay, I want you, I need you, oh, God - Don't take These beautiful drinks that I've got

2024 TRIVENTO WHITE MALBEC - AR

\$9G / \$27B

Crystal clear color with bright silver hues. Red apple with notes of acid red fruits. Light-bodied with crispy acidity and a fresh finish.

2023 ADRICE SEMILLON - WA

\$13G / \$39B

Konnawac Vineyard, Yakima Valley, WA. So nose of honeydew melon and chamomile.

2023 CIVIC WINERY WHITE PINOT NOIR - OR

\$14G / \$42B

Light and refreshing with a hint of sparkle and light fruity flavors. Good at room temperature or chilled.

I POURED SOME HELP FLIGHT \$15

I poured some help It ain't like I can make this kind of mess all by myself Don't act like you ain't help me pull that bottle off the shelf

2024 UVA FUREM "BITCHIN' BETTY" PINOT GRIS - WA

\$12G / \$36B

Aroma: Pear, green apple, citrus. Taste: Refreshing acidity, floral undertones, mineral hints.

2021 MONTE TONDO CASSETTE FOSCARINO SOAVE - IT

\$14G / \$42B

Intense fruit-driven bouquet, with apricot, honey, and vanilla, which follow through on the palate, with a lovely mineral backbone.

2023 ADRICE 'ARM LIFTER' ROSE - WA

\$11G / \$33B

100% Nebbiolo. Light, dry nature, complemented by the depth of red berry fruit, hints of cut grass, dried herbs, and white pepper.

A CHARD SONG FLIGHT \$14

One, here comes the two to the three to the four Tell 'em "Bring another round, we need plenty more"

2023 SEA SUN CHARDONNAY - CA

\$10G / \$30B

Nose: Bright citrus, apricot, toasted oak, honeysuckle blooms and a whiff of fresh ocean air. Flavors of stone fruit, apricot, and citrus.

2023 THREE OF CUPS "LE HIEROPHANTE" CHARDONNAY - WA

\$12G / \$36B

Toasted rum cake, pineapple & oak on the nose, subtle goose-berry & hints of honey in the mouth with a light fennel & mineral finish.

2024 CALA CIVETTA BIANCO DI PTTIGLIANO - IT

\$11G / \$33B

Nose: Ripe citrus grove and minerality. Palate: Green apple with warm citrus and minerality repeating.

TOOTH SWEET FLIGHT \$14

I take my whiskey neat My coffee black and my bed at three You're tooth sweet for me

2023 FRISK PRICKLY RIESLING - AU

\$9G / \$27B

Notes of lemon sorbet, white lilies, freshly cut lime, and rose petals. Lots of bright acidity and a refreshing tingle!

2024 VIGNAIOLI DSS MOSCATO - IT

\$15G / \$45B

This sweet and delicate dessert wine opens with a luminous color, soft bubbling and sweet flavors of honey, jasmine and peach.

MAMA MANGO - IT

\$10G / \$30B

Sparkling white Muscat of Canelli with natural mango purée

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and 30% off bottles to-go!



Specialty Flights

Available by the glass or bottle. Order flights by name & receive a pour of all 3 wines listed.

DIONYSUS FLIGHT \$16

Throwing pedals like do you love me or not, Head is spinning and it don't know when to stop

CLETO CHIARLI 'CENTENARIO' LAMBRUSCO AMABILE - IT \$12G / \$36B

The wine is amabile, literally "lovable," a wine that is sweet but not so sweet it can only be served with dessert.

LA BATTAGLIOLA LUMBRUSO - IT \$13G / \$39B

Aromas of cherry, raspberry and blackberry; On the palate it presents a good structure, lively and crisp.

TREVERI SPARKLING SYRAH - WA \$14G / \$42B

Deep red color with an effervescence. Syrah brings together dark cherries, tobacco, and spice for a rich, flavorful finish.

POP TO GO! FLIGHT \$15

P-O-P-T-O-G-O Snap and clap and touch your toes, Raise your Glass, now body roll, Dance it out, you're pop! to go

ZONIN GRAN CUVÉE BRUT - IT \$9G / \$27B

Straw yellow, with a lively, evanescent frothiness. Intense, harmonic with delightful fruity hints.

VALDO MARCA-ORO PROSECCO BRUT - IT \$11G / \$33B

Dried apricot, orange zest, wild apple. Dry with decent intensity and complexity.

MONTGERMONT CRÉMANT DE BOURGOGNE BLANC DE NOIRS BRUT - FR \$14G / \$42B

Aromas of pear, golden apple, wild strawberry. On the palate- dry and bright, with raspberry and apple flavors.

PORT-INARY FLIGHT \$42

1 oz Flight Pours / 3 oz Glass Pour

DOWS 10 YEAR TAWNY - PT \$12G / \$60B

Peppery spice and a touch of marmalade

DOWS 20 YEAR TAWNY PORT - PT \$22G / \$110B

Flinty tannins meld with concentrated red berry

DOWS 30 YEAR TAWNY PORT - PT \$42G / \$238B

Quince, citrus & a stylish, lingering dry finish

DOWS 40 YEAR TAWNY - PT \$58G / \$363B

Slightly dry finish with nutty praline notes

Not included in the flight

DOW'S WHITE PORT - PT \$10G / \$45B

Intense, rich, nutty, aromatic complexity - 3oz glass pour

BOOZE CONTROL FLIGHT \$20

1 oz Flight Pours / 1.5 oz Glass Pour Amaro is typically drank as an after meal delight! Some are more herbal than others. But all are strong, consisting of at least 20% ABV.

MELETTI AMARO NV - IT \$8G

Saffron, cola, bitter orange, chocolate & clove

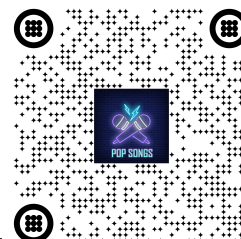
RABARBARO AMARO SFUMATO - IT \$8G

Unusual marriage of smokiness & woodiness.

SENNZAFINNE, ALWAYS AMARO - WA \$12G

Hibiscus, Sarsaparilla, Lemongrass, & Ginger

Wine Club Members get \$3 off flights, 20% off Bottles
and 30% off Bottles to go!



Spirited Away

There's time for Wine Later!

SPRITZES

Bubbly Little Treats!

The Bordeaux Spritz	\$15
Aperol, Sparkling wine	
The Empress Spritz	\$15
Empress Gin, Sour, Zonin Lemon	
The Lemon-Cucumber Spritz	\$15
Empress Lemon Cucumber Gin, Sour, Zonin Lemon	
The Elderflower Spritz	\$15
Empress Elderflower Gin, Sour, Zonin Lemon	
The Margarita Spritz	\$15
Tres Agaves Tequila Blanco, Sour, Zonin Lemon	
The Poloma Spritz	\$15
Tres Agaves Tequila Blanco, Grapefruit, Zonin Orange-Cran	
The Coco-rita Spritz	\$15
Cazcabel Coconut Tequila, Sour, Zonin Lemon	
Thr Pear-fect Spritz	\$15
Belle de Brillet Pear Brandy & Lemon Zonin	
The Belle Rosé	\$15
Belle de Brillet Pear Brandy & Sparkling Rosé Brut	
The Portuguese Spritz	\$13
Dow's White Port, Lime, Tonic	

COCKTAILS

Cockadoodle doo!!

Buffalo Trace Barrel Aged Old Fashioned	\$16
Basil Hayden Barrel Aged Old Fashioned	\$16
Belle Tampico	\$16
Belle de Brillet Pear Brandy, Compari & Tonic	
The Birdcage	\$16
Sazerak Rye, Aperol, pineapple, lime	
Squeeze Me	\$16
DTM, Limoncello, Chambord	
Slow & Low - Rock & Rye	\$14
Rye Old Fashioned, on a Rock!	
Slow & Low - Coffee Old Fashioned	\$14
Coffee Old Fashioned, on a Rock!	
Tip Top Negroni	\$12
Classy Negroni on a Rock!	
Tip Top Espresso Martini	\$12
Espresso Martini on a Rock!	

SANGRIAS

Fruity Wine Indulgences.

Red Sangria	\$15
Dolcetto Red Wine married with brandy and fruit	
White Sangria	\$14
Semillon White Wine married with brandy and fruit	

REFRESHERS

Sit back, relax, we got you!

Hard Iced Tea	\$12
Delicious Ice Tea with a kick!	
— Your Choice of Peach or Raspberry	
Hard Lemonade	\$12
When life gives you lemons, add booze!	
— Your Choice of Peach or Raspberry	
Elsom Vermouth on the Rocks	\$11
Don't Knock it 'Till you Try it!	

HOT DRINKS

Warm your Body and Soul!

Coffee Nudge	\$10
Christian Brother's Brandy, Old Busker Coffee	
Liqueur, Creme de Cacao, coffee	
B52 Coffee	\$10
Bailey's, Old Busker & Orange Liqueur	
Old Busker's Coffee	\$10
Old Busker's Coffee Liqueur, coffee	
Jalisco Coffee	\$10
Cazcabel Coffee Tequila, coffee, whipped cream	
Pursuit Cider	\$10
Hot cider & Pursuit Apple Cinnamon	
Whiskey	
Gluhwein - Mulled Wine	\$10
Hot spiced red wine!	

NON-ALCOHOLIC

Great in between drinks as well!!

Sovi Red Blend	\$9
Dry style red blend of Syrah, Malbec & Petite Sirah	
Sovi NA Sparkling Rose	\$9
Made from 100% Tempranillo Rosé	
Sovi NA Sparkling White	\$9
A brut-style sparkling Chenin Blanc	
Clever Mocktails Pink G&T	\$7
Clever Mocktails Margarita	\$7
Clever Mocktails Mojito	\$7

The Top Shelf

Special Curation of Spirits

WHISKEY

BASIL HAYDEN KENTUCKY STRAIGHT BOURBON WHISKEY	\$14
BUFFALO TRACE KENTUCKY STRAIGHT BOURBON WHISKEY	\$13
DO EPIC SHIT WHISKEY	\$22
E.H. TAYLOR SMALL BATCH BOURBON	\$25
MICHTER'S BOMBERGER DECLARATION BOURBON	\$42
REDBREAST 12YR SINGLE POT STILL IRISH WHISKEY	\$16
TRAVELLER WHISKEY	\$12
VIKRE HONOR BRAND HAY & SUNSHINE A meticulous mixture of Bourbon, Rye & Scotch	\$16
WELLER ANTIQUE 107	\$25
WESTLAND FLAGSHIP SINGLE MALT	\$14
WOODFORD RESERVE DISTILLER'S SELECT	\$14

RYE

MICHTER'S US*1 BARREL STRENGTH RYE	\$35
MICHTER'S SHENK'S HOMESTEAD SOUR MASH	\$40
SAZERAC STRAIGHT RYE	\$13

SCOTCH

BALVENIE 12YR DOUBLEWOOD	\$16
BALVENIE 14YR CARIBBEAN CASK	\$24
BALVENIE 21YR PORTWOOD	\$84

TEQUILA

CORAZON TEQUILA BLANCO	\$13
CORAZON TEQUILA REPOSADO	\$15

OTHER

REMY MARTIN COGNAC	\$15 / 1.5oz
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Beer

Specially Curated Selection of Beers.

BREWERY	BEER NAME	ABV%	CAN SIZE	COST
Firestone Walker	805 Blonde Ale	4.7%	12oz	\$7
Boneyard	RPM IPA	6.5%	12oz	\$7
Wander	Shoe toss IPA	6.8%	12oz	\$7
Pelican Brewing	Tropical Beak Breaker DIPa	8.8%	12oz	\$7
E9 Brewing	Sawtooth to Hell IPA	6.3%	16oz	\$9
pFriem	Pilsner	4.9%	12oz	\$7
Lucky Envelope	Your secret crush Hazy Pale	5.5%	16oz	\$9
Mac & Jacks	African Amber	5.8%	12oz	\$7
Occidental	Hefe	5.0%	16oz	\$9
Lucky Envelope	Helles Lager	5.0%	16oz	\$9
Carlsberg	Pilsner	5.0%	16oz	\$7
Rainier	Tall Boy	4.6%	16oz	\$6
Black Stripe	Coconut Porter	5.5%	16oz	\$9
Guinness	Draught Stout	4.2%	16oz	\$9
Dru Bru	Peach Sour	4.8%	12oz	\$7
Clarity	Ginger-Lime Hard Seltzer	5.0%	12oz	\$7
Locust	Chai Hard Cider	5.5%	12oz	\$7
Locust	Blackberry Hard Cider	6.0%	12oz	\$7
Athletic	Non-Alcoholic Hazy IPA	0.0%	12oz	\$7

Tilquin Lambic Oude Pinot Gris a l'Ancienne - 8% ABV 500ml Bottle

\$51B

Lemon curd, sharp citrus confit, & a bit of toasted grainy character. Medium bodied w/ a fantastic balance of fruitiness & sourness.

Tilquin Lambic Oude Syrah a l'Ancienne - 8% ABV - 500ml Bottle

\$51B

Flavors of bright red berries, tart underripe raspberry, and sharp cranberry with a distinct spice and grain character laying its foundation.

Tilquin Lambic Pinot Nior a l'Ancienne - 8.2% ABV - 500ml Bottle

\$51B

Rich and dense with aromas of dark fruit, earth, and toasted bread. Unfiltered and refermented in the bottle to a champagne-like consistency.

Non Alcoholic-Unsweetened iced tea, lemonade, coffee, Coke, Diet Coke, Sprite, and a variety of flavored sparkling water.



PANINI LUNCH SPECIAL

Includes Soup, Broth, or Green Side Salad. Gluten Free option upon request.

CHICKEN PESTO \$18

Basil-Walnut Pesto, lemon Aioli, cheese

FLANK STEAK \$18

Pickled Peppers, arugula, Italian cheese

ROASTED VEG + BRIE \$18

Champagne aioli (because mayo needed an upgrade)

HANDHELDS

Like a handshake, but tastes better

PRIME RIB \$22

Baguette + horseradish Dijon aioli + au jus. (French dip, but graduate-level.)

Add white cheddar / \$3.

PHO DIP \$20

Charred chicken + picked things + sambal aioli + herbs + pho broth. (Vietnam in a sandwich.)

BANH MI \$20

Pork belly + foie pâté + pickles + herbs + sambal aioli + French roll. (A love letter to contrast.)

CAULIFLOWER STEAK SANDWICH \$18

Romesco + roasted garlic caramel + parmesan-almond crumble + sourdough. (Plants, dressed for the opera.)

SALADS

Where all good stories begin

SIMPLE GREEN \$12

Pickled onion + tender greens + French vinaigrette or ranch. (A clean slate.)

BEET NAPOLEON \$14

Goat cheese + pistachios + truffle + arugula. (Dramatic by design.)

THE PARISIAN \$18

Greens + potatoes + smoked mushrooms + olives + ham + egg + vinaigrette.

Add Smoked Salmon / \$6 or Tuna or Duck Breast / \$10 (It's Paris. Go bigger.)

SOUPS & BROTH

Served with Roman Flatbread

SEASONAL SOUP \$6C / \$12B

A snapshot of what's happening now.

TOMATO BISQUE - GF \$5C / \$10B

Yellow tomatoes + basil. (Sunshine in a bowl.)

BEEF BROTH \$8

Marrow butter = power soup

CLAM BROTH \$8

With butter foam. (Light, but decadent.)

ENTRÉES

Served After 4pm

BEEF SHORT RIBS \$28

Cider potato + carrots + red wine demi. (Comfort, but couture.)

PORK SHANK OSSO BUCCO \$25

Roots + tomato + gremolata + polenta cakes. (Rustic elegance.)

FISHERMAN'S FISH PIE \$22

Halibut + béchamel + peas + mashed potato + dill remoulade. (A PNW classic, dressed up.)

SMOKING DUCK BREAST \$28

Coconut rice + pickled vegetables + lemongrass jus. (It arrives with drama.)

⚠ Note: All food items are made in a small kitchen and items may come in contact with each other. Please be wary if there are any allergy concerns. Consuming raw or undercooked meats, seafood, or eggs may increase risk of foodborne illness. Consuming this entire menu may require stretchy pants.



BOARDS

Gluten Free Crackers Available Upon Request!

THE CARNIVORE Charcuterie, Fruit, Pickles, Nuts, Mustard, and Toast. (Basically Tinder for meat lovers)	\$28 (Mini for \$15)
FROMAGE Chef Made, Local & Imported cheeses, preserves, candied nuts and toast (A passport on a plate)	\$26 (Mini for \$15)
MEDITERRANEAN MANAGE A TROIS Hummus + Bruschetta + Feta Cream, veggies and toast (The Mediterranean starter pack)	\$24 (Mini for \$14)
PÂTÉ House made Pâté, pickled veg, cornichons, and toast (Wine's best friend)	\$18

SNACKS

Share with others or enjoy by yourself!

BUDA'S NACHOS Wonton chips + gochujang crema + yogurt cheese + serrano + scallions + herbs. Add chicken or pork belly / \$5 Or Duck Breast \$10 (Worth it.)	\$16
SOMMELIER'S MOVIE SNACKS (CHOOSE ONE!) -Local Kettle Popcorn w/ Butter + wine sea salt + chili dust -Local Kettle Popcorn w/ Truffle oil and s&p -Local Kettle Popcorn w/ Bacon fat and parmesan w/scallions (Porky Pop)	\$10
FONDUE WITH A TWIST (CHOOSE ONE!) -Triple Cream Brie with Blue Cheese, pretzel twist, and Washington Apple (Switzerland, but louder.) -Creamy Brie, pretzel twist, and Washington Apple (Liquid Crack)	\$12
PICKLED NORWEGIAN HERRING Crème fraîche + capers + dill + toast. (Scandinavian chic)	\$14
SMOKED SALMON SPREAD House-smoked salmon + cream cheese + pickled veg + toast. (upstream of perfection)	\$14
TINNED SPANISH OCTOPUS With balsamic, olives & preserved lemon + toast. (Proof that good things do come in cans.)	\$18
WARMED MARINATED OLIVES Mediterranean mix with citrus & warm spices. (World travel in a bowl.)	\$12

PINSA! (ROMAN FOR FLATBREAD)

No need to convert these flat breaders

THE MARK ANTONY Stracciatella (Mr. Dreamy)	\$14
THE CONSTANTINE Stracciatella + Roasted Veggies (The Smug Vegetarian)	\$19
THE POMPEY THE GREAT Stracciatella + Hen egg + Speck + Greens (The protein guy)	\$20
THE MARCUS AURELIUS Stracciatella + Italian meats (The loud one)	\$22
THE CLEOPATRA Stracciatella + Goat Cheese + Fig Jam + Prosciutto + Arugula (The Bougie one)	\$22
THE JULIUS CAESAR Stracciatella + Pork Belly + Onion + Syrah BBQ (The Conqueror)	\$24

⚠ Note: All food items are made in a small kitchen and items may come in contact with each other. Please be wary if there are any allergy concerns. Consuming raw or undercooked meats, seafood, or eggs may increase risk of foodborne illness. Consuming this entire menu may require stretchy pants.

Bordeaux Brunch

10am–3pm | Saturday & Sunday
(Come hungry. Leave slightly unbearable.)

STARTER THINGS

Or eat them till the end

WARM BEIGNETS \$12

French donuts that went to Harvard.
Sugar-dusted, served with preserves & Nutella
(we're civilized).

THE MAINS (PEAK BRUNCH ENERGY)

All come with potato gratin (aka rich people hash browns). And fruit.

THE ELEVATED REGULAR \$18

Soft eggs, potato gratin, bacon or
chicken-apple sausage, toast, jam, and fancy
butter

BLUEBERRY CLAFOUTIS \$22

Part pancake, part cake, part custard. Covered
in sugar and lemon butter. "It's fruit, so it's
healthy."

CLASSIC FRENCH CRÊPES \$19

Skinny pancakes with whipped cream, lemon
curd, and berry sauce. Instagram ready.

SAVORY CRÊPES \$19

Stuffed with ham, brie, and herbs. Pronounce
"herbs" the British way if you want to feel
superior.

BORDEAUX BENEDICT \$24

Eggs on a croissant-biscuit hybrid, speck ham,
greens, and red wine hollandaise. because we
can can.

ITALIAN-STYLE OMELET \$10

Eggs with basil, chives, and melty cheese. Add
duck breast, chicken sausage, or rosemary ham
\$8ea (toppings are life).

BLOODY MARY THINGS

Sub Tequila, Aquavit, or spicy vodka +\$2 ('cause you have bloody options)

BASIC BLOODY \$14

House made mix + Pursuit Vodka + pickled
things + Tajin rim

MEAT MARY \$18

Like the above, but dressed up with cured
Italian meats & cheeses (basically a charcuterie
board in a glass)

BLOODY BEER \$12

House mix + Rainier + pickled things + spicy rim

BRUNCH PUNCH

\$12/ glass • \$40/ Carafe (serves 2–4, depending on your self-control)

THE CARMEN MIRANDA

Fresh fruit + pineapple juice + Velvet
Falernum (Barbados rum) + organic white rum
+ cava float

THE TROPIC LIKE IT'S HOT

Gin + Tropical fruit punch+ fresh fruit

THE PERFECT APPLE PIE

Buffalo Trace bourbon + fresh-pressed apple
cider + brown butter wash + maple syrup +
warm spices

MIMOSAS

\$10/ glass • \$30/ Carafe (serves 2–4, again... self-control optional)

THE CLASSIC

Sparkling wine + OJ

THE JAZZY

Choose Mango, Guava, or Pomegranate

MINI MIMOSA FLIGHT \$15

Choose any 3 Flavors

MANIAC MIMOSA \$18

Sparkling wine + Pursuit Vodka + juice of
choice (not available in flights or carafes... for
everyone's safety)

HOT & BOOZY

Made with fresh-brewed coffee or cider (aka adult comfort beverages)

B52 COFFEE \$10

Bailey's, Old Busker & Orange Liqueur

COFFEE NUDGE \$10

Christian Brother's Brandy, Old Busker Coffee
Liqueur, Creme de Cacao, coffee

PURSUIT CIDER \$10

Hot cider & Pursuit Apple Cinnamon
Whiskey

GLUHWEIN - MULLED WINE \$10

Hot spiced red wine!

SCANDINAVIAN HOT CHOCOLATE \$10

Dark chocolate + cream + vanilla whip +
Vikre Aquavit (basically a Viking hug in a
mug)

*Consuming Raw or Undercooked Meat, Seafood or Eggs May Increase Your Risk Of Foodborne Illness. Please don't drink & drive. Hiking, skiing, or even walking too far may suddenly feel like poor choices. Bushes and trees are not your friends. Don't worry, we'll cut you off before you make the blooper reel. Be safe, linger longer, stay for dinner.

∞ Desserts ∞

Canelé de Bordeaux \$16

Vanilla cakes + red wine sauce. (A Bordeaux icon.)

Seasonal Macarons \$14

With pot de crème. (Tiny, colorful, irresistible.)

Chocolate Lava Cake \$12

Almonds, custard, fairy dust. (Indulgence, squared.)

Stout Cheesecake \$12

With huckleberry coulis. (Beer's sweet side.)

Warm Bourbon Brown Butter Cookie \$8

(If Bourbon and And Betty Crocker had a Baby.)

Affogato \$9

Bourbon gelato + espresso. (A timeless love story.)

PORT-INARY FLIGHT \$42

1 oz Flight Pours / 3 oz Glass Pour

Dows 10 Year Tawny - PT

\$12G / \$60B

Peppery spice and a touch of marmalade

Dows 20 Year Tawny Port - PT

\$22G / \$110B

Flinty tannins meld with concentrated red berry

Dows 30 Year Tawny Port - PT

\$42G / \$238B

Quince, citrus & a stylish, lingering dry finish

Dows 40 Year Tawny - PT

\$58G / \$363B

Slightly dry finish with nutty praline notes

Not included in the flight

Dow's White Port - PT

\$10G / \$45B

Intense, rich, nutty, aromatic complexity - 3oz glass pour

BOOZE CONTROL FLIGHT \$20

1 oz Flight Pours / 1.5 oz Glass Pour Amaro is typically drank as an after meal delight! Some are more herbal than others. But all are strong, consisting of at least 20% ABV.

Meletti Amaro NV - IT

\$8G

Saffron, cola, bitter orange, chocolate & clove

Rabarbaro Amaro Sfumato - IT

\$8G

Unusual marriage of smokiness & woodiness.

SennzaFinne, Always Amaro - WA

\$12G

Hibiscus, Sarsaparilla, Lemongrass, & Ginger