

BOTTLE SERVICE

RED

2019 MARK RYAN "LONG HAUL" RED BLEND - WA	\$93
70% Merlot, 21% Cab Franc, 9% Cab Sauv. A powerful and rich expression that seamlessly balances opulence with elegance.	
2019, 2021 RR POET "ALLUSION" RED BLEND - WA	\$110
Beautifully delineated aromatics of blackberry, blueberry, dark plum, cedar, eucalyptus, and wild mint.	
2022 "COUGX" BY WIT CELLARS - WA	\$65
The 11th in a collectors' series that celebrates Cougar wineries, and the role WSU alumni play as leaders in the wine industry.	
2021 GROSGRAIN GRENACHE - WA	\$60
Transparent ruby in the glass with a hint of bronze. Cherry, herbs and earthy. 10% whole cluster. 10% new French oak.	
2020 LONGSHIP CELLARS "ONLY ONE" CINSULT - WA	\$56
Bright strawberry rhubarb, tart cherry pie, cranberries, vanilla, white pepper, mulled spices, floral notes of rose petals, violets.	
2021 MOLLYDOOKER "BLUE EYED BOY" SHIRAZ - AU	\$75
A powerful wine with vibrant plum, chocolate cream and a silky texture laced with luscious layers of fresh fruit, spice, and coffee.	
2021 ST. INNOCENT PINOT NOIR FREEDOM HILL VINEYARD - OR	\$78
Ruby-red color. Spice driven nose with dark cherry, plum, and white pepper. Flavors of dark fruits with bright acidity.	
2020 TINT CELLARS CABERNET FRANC - WA	\$74
Beautiful aromas of blackberry, dark cherry, and cassis. Notes of strawberry cherry dried fruit orange savory smoke.	
2022 UVA FUREM WINERY "WITCH CRAFT" NEBBIOLO - WA	\$48
Leathery, gripping high tannin that seems to clasp the inside of your lips to the front of your teeth.	
2022 ORIN SWIFT MERCURY HEAD CABERNET SAUVIGNON	\$285
Aromas of blue fruits, blackcurrant, licorice, baking spices, lavender, and crushed gravel. On the palate, blackberry, chocolate, espresso bean.	

WHITE

2017 EMMOLO "PLUMERA" SAUVIGNON BLANC RESERVE (1 LITER) - CA	\$94
This reserve Sauvignon Blanc from Napa Valley originated from an experiment in the vineyard, a technique we now employ early in the growing season.	
2021 LU & OLY "WE SAT BY THE OCEAN" - WA	\$40
38% Viognier, 37% Roussanne, 25% Chardonnay. Dry. Medium acidity. Melon, red apple, white blossom, kiwi, vanilla, clove and peach.	
2022 SAGEMOOR "WITHOUT REHEARSAL" BORDEAUX BLEND - WA	\$42
88% Sauvignon Blanc, 12% Semillon. Full bodied, aromas of fresh and dried herbs, flowers, nut oil and lemon pith.	
2022 TWO VINTNERS GRENACHE BLANC - WA	\$43
A gorgeous white that will win you over with expressive citrus, melon and floral notes with vivid stone fruit on the palate backed by lean acidity.	
2020 GJALLERHORN CHARDONNAY - WA	\$94
Limited Production. Old vine, high elevation. Concentrated, ripe, balanced, intense.	
2022 PFEFFINGEN DRY SCHEUREBE - DE	\$30
Fresh with a delicate lime and blackcurrant aroma. A full, round body turns into a smooth & elegant finish.	
2019 QUINTA ESSENTIA CHENIN BLANC - SA	\$42
The palate starts with expressive ripe orchard fruits then melds into honeyed almond, ginger spice & notes of Crème Brûlée.	
2022 LES VIGNERONS D'AGHIONE ORSO ORANGE - FR	\$36
Lovely brilliant orange color. Hints of candied grapefruits, white flowers, almond paste and subtle spices on the nose.	
2023 GROSGRAIN "BLUSH" ROSÉ - WA	\$36
74% Grenache, 26% Carignan. Pale salmon hue with aromas of fresh strawberry, peach, and white rose.	
2023 GRAPE ABDUCTION COMPANY DRY ROSÉ (1 LITER) - SV	\$49
Organic & unfiltered. Fleshy rose in the glass, it's bursting with notes of peach blossom, lychee, and white tea.	

SPARKLING

CHARLES ORBAN CARTE NOIRE BRUT CHAMPAGNE - FR	\$75
A clear golden color, with fine, elegant bubbles. A delicate nose dominated by citrus fruit, with hints of fudge.	
2022 COR CELLARS "AGO" SPARKLING - WA	\$42
88% Chardonnay, 12% Gewurztraminer. Dry and refreshing. Notes of fresh lemon, grapefruit, key lime, and pineapple.	
2021 LU & OLY "UNTETHERED" BUBBLES - WA	\$42
100% Chardonnay. Honeysuckle, peach, and apple on the nose, and leads into crisp green apple.	
MONTETONDO SOAVE BRUT - IT	\$38
Delicate scents of white stone fruit, hawthorn and toasted nuts. The palate offers green apple, white peach and almond.	
FRANCIACORTA CORTE AURA SPARKLING ROSE - IT	\$38
75% Pinot Noir, 25% Chardonnay. Elegant bouquet with the notes of blackberry and raspberry.	

Wine Club Members Receive 20% Off List Price

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.

2020 ELY BY CALLAWAY CABERNET SAUVIGNON - CA

\$16G / \$48B

Dark ruby in color, with aromas of classic Paso blackberry and spice. Mouth-filling flavors of ripe plum, vanilla oak and Cola with a robust finish.

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

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.

2018 PUNTA FINAL RESERVA MALBEC - AR

\$15G / \$45B

Aromas of wild berries with earthy and spicy notes. In the mouth, the wine is juicy and fruity, with round tannins, balanced acidity and a long finish.

2022 CLOS DE L'ESPERANCE - MERLOT - LUSSAC SAINT-ÉMILION

\$16G / \$48B

This is dark-fruited with nut shell and cedar notes. Medium-bodied. Juicy but firm with some chewiness at the end.

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 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.

2024 LA QUERCIA AGLIANICO - IT

\$13G / \$39B

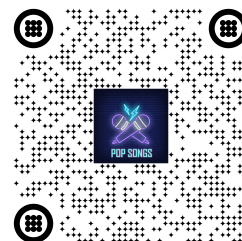
Notes of plush plum and sweet tobacco Palate: Plush yet unoaked, medium-bodied Finish: Full coating, medium+ finish.

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.

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

2023 REBELLIOUS SAUVIGNON BLANC - CA \$11G / \$33B

Notes of tropical fruit, melon, citrus and green apple.

2022 CIVIC WINERY WHITE PINOT NOIR - OR \$14G / \$42B

Cherries and peaches and fresh-cut grass. A rich peach melba flavor is tempered by traces of wet granite and lemon-lime.

2020 HEDGES 'LE BLANC' WHITE BLEND - WA \$15G / \$45B

Flavors of peach, pear, honeysuckle, jasmine, and vanilla panna cotta. Full bodied with flavors of apricot jam, custard, and spicy vanilla.

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 UVA FUREM "BITCHIN' BETTY" PINOT GRIS - WA \$12G / \$36B

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

2022 OBELISCO BDX WHITE BLEND - WA \$15G / \$45B

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

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 (SIPPY) 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 PITIGLIANO - 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!

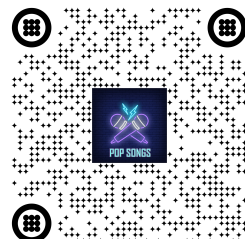
2024 VIGNAIOLI DSS MOSCATO - IT \$15G / \$45B

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

Wine Club Members get \$3 off flights, 20% off bottles in house
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.

YELLOWHAWK SPARKLING SYRAH - WA

\$15G / \$45B

On the palate fruity flavors, with juicy blackberry and black cherry followed by subtle notes of pepper and cocoa.

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

VALDO MARCA-ORO PROSECCO BRUT - IT

\$11G / \$33B

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

2022 CIVIC PET-NAT - OR

\$14G / \$42B

Pinot noir (90%), Chardonnay (10%), native fermentation, Amphora Aged.

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.

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

RABBARO AMARO SFUMATO - IT

\$8G

Unusual marriage of smokiness & woodiness.

SENNZAFINNE, ALWAYS AMARO - WA

\$12G

Hibiscus, Sarsaparilla, Lemongrass, & Ginger

PORT-INARY

3 oz Glass Pour

BARREL DOGS PORT - 500ML BOTTLE

\$15G / \$60B

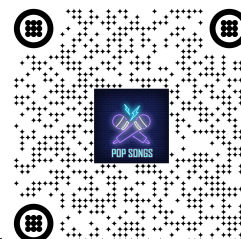
Syrah port style wine. The pawfect night cap!

DOW'S WHITE PORT - PT

\$10G / \$45B

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

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



☞ Spirited Away ☞

SPRITZES

Bubbly Little Treats!

The Bordeaux Spritz	\$15
Aperol, Sparkling wine	
The Coco-rita Spritz	\$15
Cazcabel Coconut Tequila, Sour, Zonin Lemon	
The Empress Spritz	\$15
Empress Gin, Sour, Zonin Lemon	
The Elderflower Spritz	\$15
Empress Elderflower Gin, Sour, Zonin Lemon	
Irish Coffee	\$10
Red Breast Whiskey, Bailey's Irish Cream, coffee, whipped cream	
The Lemon-Cucumber Spritz	\$15
Empress Lemon Cucumber 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	

SANGRIAS

Fruity Wine Indulgence!

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	

HOT DRINKS

Warm your Body and Soul!

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

SANS ALCOHOL

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
Citrus Hemp Spritz Mocktail	\$14
The Pathrider NA Spirit, lemon, soda, simple	
Rose Lemonade Spritz Mocktail	\$14
Figlia NA Aperitivo, lemonade, soda	

Specialty Drinks

Premium Wine Pours

Delicious, artisanal, small-batch wines poured tableside with a Coravin.

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.

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.

2022 Dossier Sauvignon Blanc - WA \$20G / \$60B

On the nose- gooseberry, passion fruit, lime peel, guava, and lemongrass. On the palate- grapefruit peel, satsuma, cardamom, and ginger.

2023 Rombauer Vineyards Chardonnay - Carneros, CA \$16/3oz - \$28/6oz - \$84B

Aromas of ripe peach and melon are found on the nose, interspersed with Rombauer's signature bright, acidic citrus notes. These continue to the palate where they are met by flavors of creamy vanilla and buttery nuances on the long finish.

Seasonal Craft Cocktails

Made from scratch, from our hearts to yours

The Birdcage \$16

Sazerak Rye, Aperol, pineapple, lime

Bordeaux 75 \$14

Vikre Spruce Gin, sparkling wine, lemon, simple

Cold Brew Coffee Martini \$15

Pursuit Cold Brew Whiskey, Old Busker Coffee

Liquor, coffee, simple

Penicillin \$16

Do Epic Shit Blended Bourbon, The King's
Ginger Liqueur, honey, simple, lemon, ginger

Mamoa-Tini \$16

Meili Vodka, Dolin Dry Vermouth, olive

Old Town Manhattan \$15

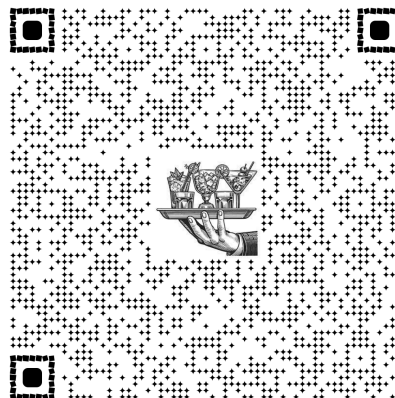
Buffalo Trace, vermouth, bitters

Pink Pony Club \$16

Empress Elderflower Gin, lemon, simple, egg white

Vikre Barrel-Aged Old Fashioned \$16

Vikre Honor Brand Hay & Sunshine Whiskey,
bitters, simple



Scan the QR Code for even more fun cocktail options!

Seasonal Craft Cocktails

Made from scratch, from our hearts to yours

Americano Cocktail \$14

Campari, Reserva Red Vermouth, Soda Water

Banana Hammock \$16

Sazerac Rye, Creme de Banane, Lime, Pineapple, Honey, Bitters

Bicycle Thief \$16

Vikre Spruce Gin, Campari, Grapefruit, Lemon, Simple, Soda Water

BDX Sidecar \$14

Christian Brother's Brandy, Orange Liqueur, Lemon, Honey

Buggy's Showdown \$15

Corazon Reposado Tequila, Mole Amaro, Coffee Liqueur, Bitters

Cucumba Lemonade \$16

Empress Cucumber Lemon Gin, Lemon, Egg White, Simple

Gare's Paloma \$18

La Gritona Reposado Tequila, Agave, Grapefruit, Lime, Soda Water, Salt

Hibiscus Gimlet \$15

McQueen Violet Gin, Lime, Simple

Hot To Go Margarita \$14

Dulce Vida Pineapple Jalapeno Tequila, Orange Liqueur, Lime, Agave

Lemon Drip Drop Martini \$16

Vikre Vodka, Orange Liqueur, Lemon, Simple

Le Whiskey Sour \$16

Buffalo Trace Bourbon, Egg White, Lemon, Honey

Mules Of All Flavors \$14

Choose One: Vodka, Irish Whiskey, Tequila

— With Lime and Ginger Beer —

Naked And Famous \$17

Limon Mezcal, Chartreuse, Aperol, Lime

Negroni \$16

Vikre Spruce Gin, Campari, Elsom Vermouth

— Make it a Sbagliato with 7 Note Brut Added —

Oaxaca Old Fashioned \$17

Pelton Mezcal, Corazon Reposado Tequila, Agave, Bitters

Punisher \$16

Vikre Spruce Gin, Vikre Herbal Liqueur, Luxardo, Lime Sprite

Red Wine Supernova Sour \$16

Empress Indigo Gin, Egg White, Lemon, Simple

Vikre Gimlet \$16

Choice of Vikre Gin, Lime, Simple

Water Lily \$16

Vikre Juniper Gin, Creme de Violettes, Lemon, Simple



☾ The Top Shelf ☾

Special Curation of Spirits

WHISKEY / BOURBON

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
Slane Irish Whiskey	\$14
Traveller Whiskey	\$12
Vikre Honor Brand Hay & Sunshine	\$16
<i>A meticulous mixture of Bourbon, Rye & Scotch</i>	
Weller Antique 107	\$25
Weller Special Reserve	\$18
Westland Flagship Single Malt	\$14
Woodford Reserve Distiller's Select	\$14
Yellowstone Select Straight Bourbon	\$14

RYE

Sazerac Straight Rye	\$13
Michter's US*1 Barrel Strength Rye	\$35
Michter's Shenk's Homestead Sour Mash	\$40

SCOTCH

Balvenie 12yr Doublewood	\$16
Balvenie 14yr Caribbean Cask	\$24
Balvenie 21yr Portwood	\$84
Macallan 12yr Double Cask	\$19
Macallan Harmony Collection - Amber Meadow	\$55

TEQUILA / MEZCAL

Tres Agaves Tequila Blanco	\$14
Tres Agaves Tequila Reposado	\$14
La Gritona Tequila Reposado	\$15
Peloton de la Muerte Espadin Mezcal	\$15
Rey Campero Jabali Mezcal	\$40
Rey Campero Tepeztate Mezcal	\$42

GIN

Gin Mare Mediterranean	\$16
McQueen & The Violet Fog Hibiscus Berry Gin	\$16
Vikre Boreal Cedar Gin	\$14
Vikre Boreal Juniper Gin	\$14

VODKA

Meili Vodka	\$12
Vikre Lake Superior Vodka	\$14



Beer

Specially Curated Selection of Beers.

BREWERY	BEER NAME	ABV%	CAN SIZE	COST
Iron Horse	High Five Hefe	6.0%	12oz	\$7
Modelo	Especial	4.4%	12oz	\$7
Rainier	Tall Boy	4.6%	16oz	\$6
Narrows	Light Lager	4.2%	16oz	\$8
Carlsberg	Pilsner	5.0%	16oz	\$7
Firestone Walker	805 Blonde Ale	4.7%	12oz	\$7
Mac & Jacks	African Amber	5.8%	12oz	\$7
E9 Brewing	Sawtooth to Hell IPA	6.3%	16oz	\$9
Lucky Envelope	Your secret crush Hazy Pale	5.5%	16oz	\$9
Boneyard	RPM IPA	6.5%	12oz	\$7
Eel River	Organic IPA	7.2%	12oz	\$7
Guinness	Draught Stout	4.2%	16oz	\$9
Iron Horse	Mocha Death	7.5%	12oz	\$7
Clarity	Ginger-Lime Hard Seltzer	5.0%	12oz	\$7
Locust	Blackberry Hard Cider	6.0%	12oz	\$7
Tieton	Watermelon Basil Hard Cider	6.9%	16oz	\$9
Schilling	Moon Berries Hard Cider	5.2%	12oz	\$7
Athletic	Non-Alcoholic Hazy IPA	0.0%	12oz	\$7

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.)

PORTINARY FLIGHT

Barrel Dogs Port - 500ml Bottle

\$15G / \$60B

Syrah port style wine. The pawfect night cap!

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