**COCKTAILS**

**GATHER AROUND**

serves four drinks (cocktails may be served individually at 17)

PNW Margarita
cedar infused tequila, lime, agave, and jalapeño ash

Milk Punch
street pumas rum, aberfeldy 12yr, astobiza gin, apple cider vinegar, lemon, masala chai syrup

Negroni
junip er 8 gin, brovo vermouth and aperitivo, aged in an amarro barrel

Red Sangria
pinot noir, brandy, amaro montenegro, ginger liquor, cinnamon, vanilla

**SIGNATURE COCKTAILS**

Inkweli
roasted pistachio infused blend of woodini lye rye and bourbon, black mission fig syrup, house cinnamon bitters

Decoy
citrus zest vodka, lemon grass syrup, citrus, soda water

Fishing Lure
tropical green tea infused vodka, passion fruit puree, mint

Alarm Clock
skybound gin, centrifuge clarified strawberry, bell pepper, coriander, Bubbles

Left Coast Sour
bourbon, acid adjusted green apple, maple syrup, egg white, washington red blend float

Rooted in Excellence
wasabi shochu, sakura vermouth, lemon, chamomile citrus honey tea, served hot

The Rings
bom bay sapphire premier cru, cedar and lemon husk syrup, cedar smoked orange bitters

Rainbow Connection
smoked salmon fat washed astraea ‘ocean’ gin, senna finne summer amaro, tomato-thyme simple, lemon

From Oaxaca With Love
cinnamon infused mezcal, highside amaro, charred pineapple syrup, lime, egg white, vanilla foam

Salish Spritz
our version of an aperol spritz featuring brovo aperitivo and forbidden bubbles

**ON DRAFT**

Pilchuck Pilsner, Pike Brewing Co. | Seattle, WA 10
award-winning Czech style pilsner

Lush IPA, Fremont Brewing | Seattle, WA 10
tropical hops reminiscent of lime, mango, and guava

Basil Mint, Seattle Cider Co. | Seattle, WA 10
made with fresh herbs

**WINE**

Space Garden Hazy IPA, Stoup Brewing | Seattle, WA 11

Space Needle West Coast IPA, Pike Brewing Co. | Seattle, WA 10

Coors Light 7

Bartender’s Rotating Can 10

Forbidden Bubbles, Patterson Cellars | Columbia Valley, WA 10

Rose, Gorman Winery | Washington 9

Chardonnay, Lu and Oly | Columbia Valley, WA 8

Pinot Gris, Hinman | Willamette Valley, OR 8

Red Blend, Goose Ridge G3 | Columbia Valley, WA 10

Pinot Noir, Hinman | Willamette Valley, OR 11

**SPIRITS LIST**

Scan the QR code to view the current list of spirits
The King County Department of Health would like to warn you that consuming raw or undercooked foods may lead to food-borne illness.

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**Bites**

- **Tall Grass Bakery Sourdough**
  - honey butter
  - 5

- **Truffle Parm Chips**
  - black truffle and parmesan crusted housemade potato chips
  - 7

- **Hand-Cut Fries**
  - housemade spicy ketchup, garlic aioli
  - 10

- **Warm Salmon Dip**
  - with sourdough, smoked king salmon, dill, fennel, crème fraîche
  - 13

- **Bistered Shishito Peppers**
  - perserved lemon aioli, togarashi dusted
  - 8

- **Crispy Calamari**
  - cornstarch, fukuake crusted, serrano aioli
  - 11

- **Charcuterie Board**
  - (serves two)
  - prosciutto, applewood smoked salami, bresaola, local cheeses, assorted crackers
  - 32

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**Soup / Salad**

- **Basil Tomato Soup w/ Reverse Grilled Cheese**
  - roasted tomatoes, basil, onion, garlic, carrots, pretzel bread, scamorza cheese
  - 14

- **Northwest Razor Clam Chowder**
  - add warm sourdough +2
  - 13

- **Baby Kale Caesar Salad**
  - topped with sourdough crumb crunch, shaved parmesan reggiano
  - add prosciutto +4
  - add chicken or crispy cod +6
  - 10

- **The Bar House Salad**
  - romaine hearts, tomato, avocado, blue cheese, bacon, hard-boiled eggs, chicken, vinaigrette
  - 16

- **Pilchuck Pilsner Battered Fish and Chips**
  - crispy cod, natural sea salt fries, tartar sauce
  - 19

- **Bolognese Pasta**
  - slowly simmered tomato sauce, sweet Italian sausage, shaved parmesan reggiano
  - add warm sourdough +2
  - 16

- **Wagyu Beef Sliders**
  - smoked scamorza cheese, heirloom tomatoes, wagyu beef, pretzel bun (two sliders)
  - 17

- **Spicy Miso Clams**
  - bok choy, sweet onion, grilled sourdough
  - 17

- **Tempura Soft Shell Crab Sandwich**
  - toasted tall grass pullman, butter lettuce, tomato, onion, caper remoulade
  - 16

- **Short Rib Sandwich**
  - braised beef short rib, pickled red onion, arugula, chimichurri, kewpie mayo, brioche bun
  - 18

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**Plates**

- **Chocolate Filled Parisian Doughnuts**
  - decadent chocolate capped with salted caramel
  - 11

- **Chocolate Budino**
  - decadent chocolate capped with salted caramel
  - 11

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**Sweets**

**Signature Housemade Sodas**

- apple cider vinegar, cardamom, spruce
- red wine vinegar, blood orange, cedar smoke
- champagne vinegar, grapefruit, pomegranate
- 9

**Non-Alcoholic**

- Coffee
  - 6

- Tea (Hot or Iced)
  - 6

- Soda (Coke, Diet Coke, Sprite)
  - 6

- Lemonade, Arnold Palmer
  - 8

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*20% gratuity will be added to groups of 6 or more.*

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