



SOME RANDOM EATS...

FOR A LIMITED TIME...

HOUSE MADE CLAM CHOWDER

served with a macrina baguette,
contains bacon

13

AHI TUNA POKE TWO WAYS*

tartare with macadamia nuts and wontons;
seared with arugula and yuzu citrus vinaigrette

15

CHILI VERDE

braised pork shoulder, roasted tomatillo sauce,
pico de gallo, cilantro pesto rice, refried beans

15

ROASTED PORK LOIN CUBANO

swiss, pickles, mustard, ham,
fried plantain chips

15

SEARED CANADIAN SALMON

basil polenta cake, roasted tomato, arugula,
balsamic reduction

18

NICKY FARMS HANGAR STEAK*

chimichurri, basil polenta cake,
brussels sprouts, pomegranate molasses

24

PAN SEARED AIRLINE CHICKEN BREAST

wild mushroom risotto, broccolini,
oven roasted tomatoes

18

SOME RANDOM SWEETS...

MIXED BERRY CHEESECAKE

6

CHOCOLATE PEANUT BUTTER PIE

6

NOT GOING ANYWHERE...

WARM GARLIC PULL-APART

burrata mozzarella, layered with roasted garlic butter,
olive oil & sea salt

9

FREE RANGE CHICKEN WINGS

sweet & spicy glazed with hot peppers, cucumber,
crispy garlic & shallots

13

CRAB NACHOS

loaded with white cheddar cheese, grilled onion, avocado,
lime crema, cilantro pesto & aleppo pepper

18

substitute BBQ BRISKET

roasted corn and black bean salsa, sour cream

16

CHICKEN PARMESAN

slow roasted tomato sauce, housemade linguini

16

GRILLED SHRIMP CLUB

bacon, lettuce, tomato, house made guacamole,
roasted chipotle aioli, hand cut fries

16

PORK BELLY SLIDERS

honey-cider vinegar glaze, guava-habanero hot sauce,
apple-cabbage slaw, sweet potato fries

15

SLOW-ROASTED BRISKET SANDWICH

smoked cheddar, jalapeno marmalade, crispy shallots,
sweet potato fries

15

PAINTED HILLS BEEF BURGER*

toasted potato bun, burrata cheese, basil aioli, arugula,
pickled onions, hand cut fries

15

consuming raw or undercooked beef, seafood, or eggs may be bad for your health



SOME RANDOM COCKTAILS...

\$9 (\$6 during Happy Hour, M-F 4-6pm)

FOR A LIMITED TIME...

I THINK I'M TURNING JAPANESE

suntory toki japanese whisky, ginger shrub, hellfire bitters

HOT APPLE CIDER

buffalo trace bourbon, lemon, cinnamon

JEAN'S MIMOSA?

la marca prosecco, st germain, grapefruit

HOT BUTTERED RUM

kraken black spiced rum, harvey's butter rum batter

WINTER NEGRONI

uncle val's botanical gin, campari, dolin rouge, rosemary

NOT GOING ANYWHERE...

TEXAS MULE

tito's vodka, gosling's ginger beer, lime

GARDEN OF EDEN

tito's vodka, st. germain, cucumber, basil

GIN & JAM

uncle val's gin, blackberry-blueberry jam, dolin blanc

THE DEVIL'S MARGARITA

sauza hornitos, agave nectar, lime, carmenere

COFFEE OLD FASHIONED

four roses bourbon, espresso infused syrup, chocolate bitters

SOME RANDOM WINES...

\$6 glasses during Happy Hour, M-F 4-6pm

prosecco, la marca, veneto, italy 8
champagne, veuve clicquot yellow label, fr 85/btl
champagne, veuve clicquot rose, fr 105/btl

chardonnay, h3, horse heaven hills, wa 8
pinot gris, boomtown, dusted valley, wa 10
riesling, washington hills, wa 8
rose, charles & charles, wa 8
sauvignon blanc, villa maria, marlborough, nz 9
cabernet sauvignon, h3, horse heaven hills, wa 9
cabernet sauvignon, freakshow, lodi, ca 12
carmenere, casillero del diablo, chile 8
pinot noir, chelan estates, wa 11
red blend, ryan patrick redhead red, wa 8
syrah blend, troublemaker, ca 10

**18% GRATUITY ADDED TO PARTIES
OF 6 OR MORE**

NO CRAP ON TAP...

\$4 during Happy Hour, M-F 4-6pm
\$4 on Saturday and Sunday, 10am-1pm

we only pour seattle area draft beers

CLOUDBURST dumpster fire smoked stout 6.00
ELEMENTAL black currant cider 6.00
GEORGETOWN lucille ipa 5.50
GEORGETOWN manny's pale ale 5.50
GEORGETOWN roger's pilsner 5.50
HOLY MOUNTAIN haxan imperial milk stout 7.00
LUCKY ENVELOPE imperial porter 7.00
POSTDOC scottish ale 6.00
REUBEN'S blimey that's bitter triple ipa 7.00
STANDARD dwayne ipa 6.00
STOUP BREWING northwest red 5.50

AVAILABLE IN BOTTLES AND CANS...

miller lite 4.00
pbr tall boys 4.00