



## SOME RANDOM EATS...

### FOR A LIMITED TIME...

#### CHICKEN TORTILLA SOUP

avocado, dried arbol chili, jalapeno,  
hominy, black beans, etc...

11

#### BUTTERNUT SQUASH SALAD

treviso, arugula, sumac onions,  
spiced white balsamic

9

#### BRAISED OXTAIL

saffron risotto, red wine reduction, tomatoes,  
red onions, parsley

18

#### PORK CHEEK TACOS

avocado tomatillo sauce, apple-cabbage slaw,  
pico de gallo, cotija cheese, cilantro pesto rice

15

#### GINGER SOCKEYE SALMON\*

sesame rice noodles, baby bok choy,  
oyster mushrooms, pickled carrots

17

#### HANGAR STEAK\*

chimichurri, spiced potato wedges,  
arugula salad, lemon vinaigrette

23

#### PAN SEARED AIRLINE CHICKEN BREAST

gorgonzola mashed potatoes, truffle honey,  
broccolini, chili flakes

17

### SOME RANDOM SWEETS...

#### WARM APPLE COBBLER

6

#### CHOCOLATE CREME BRULEE

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



## **SOME RANDOM COCKTAILS...**

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

### **FOR A LIMITED TIME...**

#### **KENTUCKY EGG NOG**

buffalo trace bourbon, nutmeg

#### **HOT APPLE CIDER**

buffalo trace bourbon, lemon, cinnamon

#### **JEAN'S MIMOSA?**

la marca prosecco, st germain, grapefruit

#### **HOT BUTTERED RUM**

don q gold rum, harvey's butter rum batter

#### **SEATTLE 75**

lucille ipa, 3 howls hop flavored whiskey, lemon, sugar

### **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 105/btl  
champagne, veuve clicquot rose, fr 125/btl

chardonnay, h3, horse heaven hills, wa 8  
pinot gris, boomtown, dusted valley, wa 10  
riesling, washington hills, 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

## **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**

BLACK RAVEN bourbon barrel aged scotch ale 7.00  
CLOUDBURST tigers and lazerbeams ipa 6.00  
ELEMENTAL blood orange cider 6.00  
GEORGETOWN lucille ipa 5.50  
GEORGETOWN manny's pale ale 5.50  
GEORGETOWN roger's pilsner 5.50  
HOLY MOUNTAIN solar benediction pale ale 6.00  
POSTDOC alma mater amber ale 5.50  
REUBEN'S BREWS holiday gose 6.00  
SEAPINE experimental (azacca hops) ipa 6.00  
STANDARD dark helmet stout 6.00

## **AVAILABLE IN BOTTLES AND CANS...**

miller lite 4.00  
pbr tall boys 4.00

**18% GRATUITY ADDED TO PARTIES OF 6+**