



SOME RANDOM EATS...

FOR A LIMITED TIME...

GREEN BEAN & LEEK SALAD

heirloom cherry tomatoes, crispy garlic,
feta, leek vinaigrette
8

NICKY FARMS STEAK TARTARE*

capers, garlic, shallot, egg yolk,
macrina toast points
12

GRILLED SHRIMP CLUB

bacon, lettuce, tomato, house made guacamole,
roasted chipotle aioli, hand cut fries
16

SPICED CHICKEN TOSTADA

avocado and tomatillo salsa,
bacon and beer braised beans
15

STEAMED MANILA CLAMS

chorizo, garlic, lemon, chili, parsley,
macrina baguette
15

CARLTON FARMS BONE-IN PORK CHOP

broccolini, oven roasted fingerling potatoes,
peach mostarda
21

SOME RANDOM SWEETS...

CHOCOLATE PEANUT BUTTER PIE

house made peanut brittle
7

BANANA PUDDING CHEESECAKE

topped with toasted coconut and mini nilla wafers
7

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

FRIED CHICKEN DINNER

mashed potatoes, warm roasted corn salsa
16

DUCK CONFIT BANH MI

pickled carrots, cucumber, apple, jalapeno, cilantro,
sriracha mayo, grilled pea vines
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 things may be bad for your health



SOME RANDOM COCKTAILS...

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

FOR A LIMITED TIME...

SEATTLE 75

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

SRB PINA COLADA

mount gay rum, coconut flake, kraken rum floater

MANGO MARGARITA

sauza hornitos, agave nectar, lime, mango puree

JEAN'S MIMOSA?

la marca prosecco, st germain, grapefruit

SMOKE N MIRRORS

vida mezcal, grand marnier, lime, spiced pepper

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

rose, charles & charles, wa 8
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

18% GRATUITY ADDED TO PARTIES OF 6+

NO CRAP ON TAP...

\$4 during Happy Hour, M-F 4-6pm
\$4 on Saturday and Sunday, 11am-2pm

we only pour seattle area draft beers

CLOUDBURST untitled unmastered ipa 6.00
ELEMENTAL pineapple cider 6.00
FREMONT watermelon mint summer ale 5.50
HOLY MTN helmsman dark mild ale 6.00
GEORGETOWN gusto crema coffee cream ale 5.50
GEORGETOWN lucille ipa 5.50
GEORGETOWN manny's pale ale 5.50
REUBEN'S BREWS expat ipa 6.00
SALISH SEA amber ale 5.50
SEAPINE helles lager 5.50
STOUP BREWING bavarian hefeweizen 5.50

AVAILABLE IN BOTTLES AND CANS...

miller lite 4.00
pbr tall boys 4.00