



SOME RANDOM EATS...

FOR A LIMITED TIME...

SPICY GUMBO

pork and alligator sausage, chicken, shrimp,
topped with white rice
15

NICKY FARMS STEAK TARTARE*

capers, garlic, shallot, egg yolk,
toasted macrina baguette
12

CARNE ASADA TACOS*

avocado and tomatillo salsa, pico de gallo,
cilantro pesto rice and beans
15

BLACKENED SOCKEYE SALMON*

green chili cheese grits, roasted corn succotash
17

PRIME RIB EYE*

chimichurri, basil polenta cake, bacon, broccoli,
pecans, cranberries, chili flake
27

FONTINA STUFFED PORK CHOP

sauteed escarole and swiss chard, fingerling potatoes,
tomato and sage sauce
20

SOME RANDOM SWEETS...

PUMPKIN PIE CHEESECAKE

topped with whipped cream
6

CHOCOLATE PEANUT BUTTER PIE

topped with housemade peanut brittle
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

FRIED CHICKEN DINNER

rosemary garlic mashed potatoes, corn on the cob
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 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

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

HOT APPLE CIDER

buffalo trace bourbon, lemon, cinnamon

BARREL AGED BOULEVARDIER

michter's rye, campari, dolin rouge, aged 7 months

JEAN'S MIMOSA?

la marca prosecco, st germain, grapefruit

RELEASE THE KRAKEN

kraken black spiced rum, ginger beer, hellfire bitters

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

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 smoked pumpkin porter 6.00

ELEMENTAL apple cobbler cider 6.00

GEORGETOWN lucille ipa 5.50

GEORGETOWN manny's pale ale 5.50

GEORGETOWN roger's pilsner 5.50

HOLY MTN bitter peace esb 6.00

LUCKY ENVELOPE raspberry sour 6.00

POST DOC scottish ale 5.50

REUBEN'S BREWS roasted rye ipa 6.00

SEAPINE BREWING hefeweizen 5.50

STANDARD BREWING dark helmet sweet stout 5.50

AVAILABLE IN BOTTLES AND CANS...

miller lite 4.00

pbr tall boys 4.00

18% GRATUITY ADDED TO PARTIES OF 6+