

tasting bar

add optional 3oz wine pairing . \$5 ea

oysters on the half shell

kuushi oysters with verjus mignonette

three oysters . 8 half dozen . 15

wine – castell de vilarnau cava brut . sant sadurní d'anoia, spain . nv

\$3 each

feta and toasted walnut spread with candied walnuts

wine pairing – domaine pichot . vouvray, france . 07

edamame “hummus” and marinated grape tomatoes

wine – marcarini ‘fontanazza’ . dolcetto d'alba, italy . 07

laura chenel goat cheese and red pepper spread with almonds

wine pairing – vietti . moscato d'asti, italy . 08

roasted garlic-white bean crostini with herb pesto

wine pairing – baron knyphausen ‘baron k’ riesling kabinett . rheingau, germany . 07

\$4 each

housemade andouille-style sausage, roasted cippolini onions

wine pairing – sorelle bronca brut . prosecco di valdobbiadene, italy . nv

syrah poached mission figs with prosciutto di parma

wine – corvidae ‘lenore’ syrah . columbia valley, washington . 06

pork rillettes, pickled red onion, crostini

wine pairing – jones of washington riesling . wahluk slope, washington . 07

eggplant caponata with fried garlic chips

wine pairing – michel delhommeau . muscadet sèvre et maine, france . 08

\$5 each

peppadew peppers and smoked salmon mousse

wine pairing - sleight of hand ‘ the magician’ . columbia valley, washington . 08

gorgonzola stuffed dates, pine nuts and saba

wine pairing – feudi san gregorio ‘rubrato’ aglianico . campania, italy . 05

duck liver pâté, crostini and sea salt

wine pairing – sleight of hand ‘ the magician’ . columbia valley, washington . 08

salmon tartare, lemon infused olive oil, crème fraiche and brioche toasts

wine pairing – botromagno . gravina, italy . 08

\$6 each

*beef carpaccio, paprika quail egg, frisée salad

wine pairing – andrieux & fils rosé . tavel, france . 08

dungeness crab salad, avocado and meyer lemon aioli

wine – thomas henry chardonnay . california . 08

*hamachi crudo, yuzu, green onion and lime

wine pairing – claude lafond 'la grand pièce' . reuilly, france . 07

pork tenderloin, arugula-fennel salad and dijon vinaigrette

wine pairing – narvarro correas malbec . mendoza, argentina . 07

prawn ‘cocktail’ with chile-gazpacho sauce

wine pairing – domaine pichot . vouvray, france . 07

cheese and wine flights

all cheeses come with fig jam and our housemade water crackers
we suggest a minimum of 3 items (includes both tasting bar and cheese menu)

optional adders:

3oz wine pairing . 5
salted marcona almonds . 3
provençal marinated olives . 3

bleu cheeses

cashel blue . cow's milk . ireland . 5

wine pairing – pedro romero pedro ximénez sherry . jerez, spain . nv

rogue smokey blue . cow's milk (raw) . united states . 5

wine - domaine pietri-geraud 'cuvée méditerranée' . banyuls, france . 03

fourme d'ambert, hervé mons . cow's milk (raw) . france . 4

wine pairing – domaine pichot . vouvray, france . 07

bleu d'auvergne 'terre des volcans' . cow's milk (raw) . france . 3

wine - château lagarosse . premières côtes de bordeaux, france . 05

rich and creamy cheeses

l'édél de cléron coupe . cow's milk . france . 5

wine pairing – errazuriz 'estate' cabernet sauvignon . aconcagua valley, chile . 08

camembert 'le pommier', hervé mons . cow's milk . france . 4

wine - domaine de la seigneurie . saumur champigny, france . 06

humboldt fog . goat's milk . united states . 5

wine - three rivers winery merlot . columbia valley, washington . 07

seastack, mt. townsend creamery . cow's milk . united states . 6

wine pairing – stephan ehlen kabinetts riesling . mosel, germany . 07

fromager d'affinois pepper . cow's milk and cream . france . 3

wine - corvidae 'lenore' syrah . columbia valley, washington . 06

délice de bourgogne . cow's milk and cream . france . 5

wine pairing – jean-paul trocadero brut . savoie, france . nv

aged and musty cheeses

clochette . goat's milk . france . 4

wine pairing – domaine pichot . vouvray, france . 07

tronchon mini . cow, sheep and goat's milk . spain . 6

wine pairing – bernard boutinet . pineau des charentes, france . nv

grand pont l'évêque . cow's milk . france . 5

wine - château lagarosse . premières cotes de bordeaux, france . 05

morbier, hervé mons . cow's milk (raw) . france . 5

wine pairing – vale do bomfim . douro valley, portugal . 06

balarina . goat's milk . netherlands . 4

wine pairing – j. vidal fleury . côtes du Rhône . 06

dry and nutty cheeses

gran queso . cow's milk . united states . 4

wine pairing – domaine monthoux . beaujolais-villages, france . 07

ewephoria . sheep's milk . netherlands . 5

wine pairing – joseph faivelely mâcon prissé, france . 06

pecorino sardo gran cru . sheep's milk . italy . 4

wine pairing – feudi san gregorio 'rubrato' aglianico . campania, italy . 05

mimolette . cow's milk (raw) . france . 5

wine pairing - sleight of hand 'the magician' . columbia valley, washington . 08

chèvre noir goat cheddar . goat's milk . canada . 6

wine - three rivers winery merlot . columbia valley, washington . 07

starters

san marzano tomato soup or daily selection . 5

bucheron goat cheese

dried cranberries, wildflower honey and lemon thyme . 11

calamari

lightly battered, moroccan tomato aioli . 9

baked mussel gratin

smoked taylor shellfish mussels, fennel cream sauce, herbed bread crumbs and grilled baguette . 13

bruschetta

pomodoraccio tomatoes, fresh mozzarella, fried basil and 10 year old balsamic . 11

sautéed prawns and shoestring frites

marinated black tiger prawns, shoestring frites and garlic-herb butter sauce . 13

braised pork belly

sautéed mushrooms, lemon zest, mushroom demi-glace and baguette . 13

dungeness crab cakes

fennel slaw and spicy remoulade . 13

baked brie

apricot preserves, caramelized onions, candied walnuts, grapes and housemade crackers . 12

cheese flight

selection of artisan and imported cheeses . [previous page](#)

salad

add grilled chicken . half 2.5/full 4

add prawns or marinated flank steak half 4/full 6

add grilled salmon or crab cake . 7

purple chopped

romaine hearts, bacon, avocado, garbanzos, roasted red bell pepper, blue cheese, red onion and balsamic vinaigrette . half 9/full 12

mediterranean

baby spinach, sheep's feta, grape tomatoes, chickpeas, provençal olives, scallions, balsamic vinegar and spanish olive oil . half 8/full 11

cranberry chicken

grilled chicken, bacon, almonds, scallions, celery, apples, dried cranberries, parmigiano-reggiano and cranberry-dijon vinaigrette . half 10/full 13

apple, walnut and stilton

mixed greens, stilton cheese, seasonal apples, candied walnuts and champagne vinaigrette . half 9/full 12

caesar

romaine hearts, shaved parmigiano-reggiano, torn bread croutons and caesar dressing . half 8/full 11

roasted beet and brussels sprouts

curly endive, baby beets, brussels sprouts, orange suprêmes, candied pistachios and sherry vinaigrette . half 10/full 13

sandwich

side mixed green salad with apple cider vinaigrette
substitute sweet potato fries . 4

blta

crisp bacon, greens, tomato, avocado and red pepper mayo . 10

grilled rib-eye steak sandwich

red wine-balsamic marinated, chimichurri sauce and caramelized onion on
housemade demi-baguette . 13

house roasted turkey and havarti

crisp bacon and red pepper mayo . 12

grilled chicken

bacon, provolone, avocado, shaved red onion and roasted garlic-chive spread . 11

vegetarian

grilled eggplant and zucchini, oven dried tomato, olive tapenade, baby frisée and
classic aioli on a bolo roll . 11

wagyu pastrami

gruyère, housemade sauerkraut and russian dressing on housemade rye bread . 13

grilled wild salmon

lettuce, tomato, english cucumber and herbed aioli on a brioche roll. 13

italian

ham, tuscan salami, fresh mozzarella, peppadew peppers and fresh arugula on
housemade demi-baguette . 12

***lamb burger**

housemade brioche bun, red onion, tomato, cucumber-yogurt sauce and
shoestring fries . 13

add bacon, sheep's milk feta, white cheddar or maytag bleu cheese . 2

pizza

potato

yukon gold and purple potatoes, tender leeks, fresh rosemary and white truffle
cream sauce . 11

margherita

fresh mozzarella, tomato sauce and fresh basil . 11

sweet onion sausage and ricotta cheese

fresh arugula, tomato sauce and olive oil . 12

chicken

white balsamic marinated chicken, shaved red onion, avocado, cilantro and
tomato sauce . 12

gorgonzola fig

red wine poached figs, gorgonzola, caramelized onions and toasted
pine nuts . 11

goat cheese and roasted mushroom

arugula, lara chenal chèvre, mozzarella, parmigiano-reggiano and
garlic olive oil . 13

artisan cured meat

hot coppa, tuscan salami, marinated olives, roasted garlic, mozzarella
and tomato sauce . 13

pasta

add grilled chicken . 4
add sautéed prawns . 6

gorgonzola and pancetta

pennini, walnuts, roasted red peppers, scallions and gorgonzola cream sauce . 17

lobster baked mac and cheese

campanelle noodles and lobster baked in a sauce of creamy gruyère . 22

herbed gnocchi

tomato concassé, roasted garlic, olives, chile flakes, sicilian olive oil and basil . 18

basil pesto

pennini, kalamata olives, fresh tomatoes and pine nuts . 17

bolognese

housemade papardelle pasta, traditional sauce of veal and pork, shaved parmigiano-reggiano . 18

entrée (available after 4 pm)

add mixed green salad . 4

grilled columbia river sturgeon

zucchini, yellow squash, jerusalem artichoke pureé and smoked tomato vinaigrette . 25

grilled rib-eye steak

white bean and mushroom ragoût, sauce de viande . 28

porcini crusted free range chicken breast

potato pavé, baby vegetables and pan sauce . 19

duck three ways

roasted breast, leg confit and poached duck egg, wilted frisée, dried apricots and crème de cassis sauce . 24

seared mediterranean sea bass

fingerling potatoes, olive oil poached fennel, pearl onions and saffron broth . 27

stuffed lamb loin

sun-dried tomato, spinach and basil stuffing, minted cous cous, brussels sprout leaves and moroccan spices . 32

wild mushroom risotto

edamame beans, mascarpone cheese and vegetable beurre monté . 18

sides . 5 each

risotto with herbs and parmigiano-reggiano

sautéed mushrooms in red wine sauce

glazed baby carrots

baby vegetable ragoût

fingerling potatoes

jerusalem artichoke purée

beverages

coke, diet coke, sprite, lemonade and cranberry juice . 2.50

virgil's root beer . 4

san pellegrino (750ml) . 5

french press coffee caffè vita queen city blend • 2 cup 3.50 • 4 cup 5.00

espresso . 2.50

cappuccino and latte . 4

numi organic mountain black ice tea . 2.50

dry soda . 4

refined flavor, lightly sweet and all natural

rhubarb

cucumber

navarro vineyards . 8

gewürztraminer grape juice

pinot noir grape juice

mighty leaf tea . 3.25

whole-leaf tea pouches

black

more caffeine than green, white or tisanes tea

organic breakfast

a premium black tea from India, aromatic and brisk

earl grey organic

elegant black tea with smoky citrus notes of bergamot fruit

bombay chai

mélange of spicy notes with subtle hints of pepper, orange, cinnamon, cardamom and clove

orange dulce

notes of bergamot, orange, vanilla and jasmine blossoms

white

tiny buds and tender leaves, low in caffeine, a rare tea

white orchard

refreshing fruits of melon and peach

green

floral or grassy flavors, low in caffeine

mountain spring jasmine

gently piquant with a natural perfume scent

green tea tropical

soothing and refreshing with hints of guava, pineapple and strawberry

tisanes

caffeine-free, herb and fruit blends

chamomile citrus

blend of chamomile, citrus slices, orange blossoms, lemongrass, rose hips, hibiscus and mint; fruity and soothing

organic mint mélange

soothing herbal infusion of peppermint and spearmint

ginger twist

a powerful anti-oxidant, blend of ginger, orange and lemon slices, lemongrass, wintergreen mint, papaya, apple, ginseng and licorice

we do not accept personal checks, we apologize for any inconvenience.
parties of 6 or more require one check with 18% gratuity added.