





SNACK

Marcona Almonas	3
Barrel Fermented Pickle	3
Pork Cracklings Fermented lime and ancho chili powder.	4
Spicy/Sweet Mixed Olives	6
Roasted Cauliflower Anchovy butter, fennel pollen, smoked sea salt.	6
Warm Baguette & Porcini Butter	6
Duck Fat Fries Truffle mustard aioli, beet ketchup.	7
Beet Hummus Fermented vegetables, Mama Lil's, grilled pita.	10
Pan Fried Pacific Oysters Caper berry, dill aioli, preserved lemon vinaigrette.	12
Grilled Shishito Peppers Black garlic vinaigrette, furikaki bonito, shisho, kewpie mayo, tempura pops.	12
Zucchini Fritters Herb oil, pea shoots, cilantro/jalapeño aioli.	12
Grilled Artichoke Dungeness crab brown butter, shaved parmesan.	16
Charcuterie Plate Domestic and imported meats and cheeses, pickled and fermented vegetables, nuts and olivesadd Caple rd. English hard cider and Lubanzi chenin blanc +10	19
Seacuterie Plate	21

Pickled mussels, scallion pesto, smoked steelhead, pickled sea beans,

SA	LA	D
		_

Pear & Radicchio Salad Honey/pear vinaigrette, compressed pear, cambazola.	12
Pickled Red & Gold Beet Salad Baby lettuce, smoked blue cheese, bitter orange powder, pistachio.	12
Grilled Delicata Squash & Buratta Salad Balsamic fig, frisée, pumpkin seed.	12
Main	
Smoked Yam Roasted garlic, pickled chanterelle, caramelized fennel, roasted piquillo pepper, vegan Caesar dressing, herb pistou, wild rice puffs.	19
Smoked Pastrami Sliders single 10 - 2 Sauerkraut, aged Swiss cheese, stone ground mustard, white sauce, toasted brioche, duck fat fries, shot Underberg bitter digestif (full order only).	21
Garden Burger Sliders single 10 - 2 Chickpea/mushroom/peppers, barrel pickle, beet ketchup, potato bun.	21
Pork Belly Braised brussels sprouts, pickled cranberries, parsnips, chestnut honey.	18
Sweet Italian Sausage & Rigatoni small 12 - 2 Red wine tomato sauce, herbs, fennel pollen, crispy parmigiana.	22
Mushroom Campanelle small 12 - 2 Porcini cream, lion's mane, shiitake, blue oyster, parmigiano.	22
Flat iron steak	22

Smaked

Smoked Half Chicken (20 minute prep time)

Pickled king oyster, fermented turnip, grilled onion, sautéed peavine,

24

Charred peach purée, grilled Yukons, organic green beans.

nasturtium chimichurri.

SWEET

Homemade Ice Cream

e Ice Cream sm 3/lrg 9

Banana & chocolate - strawberries and cream - chocolate - or chocolate chip cookie dough.
-spike it up with our suggested local spirite +6



poached prawns, potato chips.

Bitter Walnut Chocolate Cake 4 Chocolate hazelnut buttercream frosting.





DRINK MENU

Happy Hour

\$4 Draft Beer and Wine \$10 House Classic Cocktails 1/2 Off Wine by the Bottle

Everyday 3 PM 'til 6 PM







- This low ABV Manhattan keeps the head and the tie on straight. Army Navy 10/12 Gin, lemon, orgeat*, nutmeg. - The perfect balance of refreshing and sweet with a lovely gin kick. Bamboo 10/12 Manzanilla sherry, dry vermouth, Angostura & orange bitters. - While a three martini lunch may be a sprint, this one is here for the marathon. Caipirinha 10/12 Cachaça, lime, sugar. - Brazil's national drink. It's amazing and you may as well just order it. El Diablo 10/12 Reposado tequila, lime, ginger, cassis, soda water



- Crushable with a spice that snaps back!

	Lustau "Puerto Fino" Fino	4/7
	Gutierrez Colosia Fino	4/7
	La Gitana Hidalgo Manzanilla	4/7
	Lustau "Papirusa" Manzanilla	4/7
	Gutierrez Colosia Amontillado	4/7
<u> </u>	Lustau "Peninsula" Palo Cortado	4/7
3		

HOUSE GOCKTAILS Gone Without a Trace 14 Bourbon, Irish whiskey, Amaro di Tuscana, mandarine liqueur, PX sherry. A Manhattan with bold and decadently comforting flavors. Sodaberg 14 Singani 63, lemon, Verjus, Bergamot cordial, Bergamot bitters, soda water. - The Collins of the century. Sit back and enjoy the show. Frivolous Necessities 14 Watermelon, lemon, rosé vermouth, Madeira, sparkling rosé, soda water, mint. - Absolutely crushable watermelon & rosé spritz. I'll have another! Terra Bella (Beautiful Soil) 14 Mezcal, lime, pineapple*, orgeat*, Oloroso sherry, Angostura & mole bitters. - inspired by the flavors of cooked agave, this drink embraces the gifts of the soil. Birds of a Feather 14 Rum, apricot brandy, Cynar, Cappelletti apertivo, orange, grapefruit*. - Some things just belong together. Come on and join the flock. Vino Amaro Con Succo 14 Blend of bitter wine bases amaros, orange juice, grapefruit juice. Juicy and very bitter, this one might not be for every palate. Slipping Through the Garden 14 Vodka, Lillet, dill aquavit, dry vermouth, pickled onion, rosemary. This wet martini/gibson conjures images of nature's wonders. Truth Teller Tea -Served hot 14 Cognac, calvados, Scotch, French "apple juice", lapsang tea cream, chai powder. - One too many and all your truths may be spilled... Peaches for Free -No ABV 12 Peach water, yuzu juice, lapsang tea demerera, cinnamon. - No booze, no problem! This seasonal "Daquiri" is sure to brighten up any day.



FROM THE BARRELS

H&B's blend of		
Copperworks Whiskey	60.2% abv	14
Oola Smoked Whiskey	45% abv	14
Big Gin	50% abv	12
Del Maguey Vida	44.2% abv	12
Sotol por Siempre	45% abv	12
Stiggin's Pineapple Rum	47% abv	12
Fernet Branca	39% abv	12
Jeppson's Malort	47% abv	9
Angostura Bitters	44.7% abv	9
Underberg	44% ahv	7

BARTENDER'S WHIMSY

What do you feel like drinking?
Would you like something potent and spirit-forward,
or something citrusy and refreshing?
Tell us some flavors you like (or don't like).
We'll take care of the rest.





HERBAL & BITTER FLIGHTS



Traditionally consumed around a meal, these liqueurs come in varying degrees of sweetness, bitterness, and heritage.

Amaro Flight #1

Curious about amari, but don't know where to start? These are delicious and user-friendly.

Abano, Nonino Quintessentia, Monte San Costanzo

Amari 102

Ready to take it the next step? This is where it's starts to get challenging.

Zucca, Tosilini, Sfumato

Bitter Europe

Nearly every European culture has a bitter, medicinal digestive. Here's a snapshot...

Kramer's Aromatique (Germany), Maraska Pelinkovak (Croatia), Zwack (Hungary)

Bitter Americans

We may not have a heritage in medicinal liqueurs, but we have adapted well to the bitter life!

Brovo #4 (Washington), Cascadia Liqueur (Oregon), Amaro delle Sirene (D.C.)

The Good, The Bad, and The Ugly

Intense, bitter, medicinal, and great for a stomach ache.Love 'em or hate 'em, there's no middle ground with fernets.

Contratto Fernet, Fernet Branca, Fernet Leopold

Caveat Emptor

Buyer Beware. These are not for the uninitiated. Proceed with caution... and a glass of water.

Cappelletti's Alta Verde, Jeppson's Malort, Elisir Novasalus

ALL FLIGHTS \$20





GIDER

Son of Man, Basque Cider Cascade Locks, Oregon	4.0% ABV Natural,tart and effervescent with a little funk.	10 oz	5
Finnriver, Solstice Saffron Chimacum, Wa	6.5% ABV Olympic Peninsula saffron, Washington apples, gentle and bitterswee	14 oz t.	6
	B eer	_	
Stiegl, Radler Austria	2.5% ABV Light, refreshing grapefruit shandy, literally made for bike riding.	14 oz	5
Holy Mountain, Rotating T Seattle	ap 4.5-7% ABV Always exploring the relationship between hops, oak and mixed ferm	10 oz entation.	6
Rooftop Brewing, Pilsner Seattle	4.8% ABV These folks are making a darn good pilsner in our hood.	14 oz	5
Brabandere, Wittekerke W	ild 5.0% ABV One of a kind wild yeast and bacteria create this refreshingly sour wi	10 oz t.	6
Stoup Brewing, Mosaic Pale Ballard	z Ale 5.3% ABV Classic American Pale Ale with a heavy-handed dose of mosaic hops.	14 oz	5
Weihenstephaner, Hefeweis: Germany	sbier 5.4% ABV Extraordinary Hefeweizen from the world's oldest brewery.	14 oz	6
Vanderghinste, Oud Bruin Flanders, Belgium	5.5% ABV Classic Flemish Red Ale. Rich, complex, a little bittersweet, and tart.	10 oz	9
Barrel Mountain, Ash Clou Battle Ground, Washington	d 5.5% ABV An amber ale fit for the weather, cozy and classic.	14 oz	6
Reuben's Brews, Hazeliciou Seattle	s Hazy, juicy and easy drinking local IPA.	1402	5
Georgetown Beer, Bodhizaf Georgetown, Washington	a 6.5%ABV Always a darn tasty IPA!	14oz	5
Brasseria DuPont, Saison I Hainaut, Belgium	DuPont 6.5% ABV The abient yeast in this brewerery make a truely unique beer.	10 <i>o</i> z	9
St. Bernardus , Abt 12 Belgium	10.0% ABV Brewed in the classic quadrupel style and adhere to the 1946 recipe.	10 oz	9
Stillwater, On Fleek Maryland	13.0% ABV A wonderful collaboration with Casita Cerveceria for a perfect stout	10 oz	9



EASY RIDERS _

Hamms,Lager Wisconsin	Light and easy going with an bler	4.7% ABV d of complex aromatics.	12oz can	3
Victoria, Lager Mexico	Pilsener-vienna type beer with a	4.0% ABV medium body and a gentle bitter af	120z bottle tertaste.	4
North Coast, Old Rasputin California	, Russian Imperial Stout Dark chocolate/coffee aromas ac	9.0% ABV companied by bold and warming fla	12oz bottle wors.	6
Hitachino Nest, White Ale, Japan	Belgian-style Witbier Delicious wheat malt, and flavor	5.5% ABV ed with coriander, orange peel and n	11.20z bottle utmeg.	e 6
Clausthaler, Dry Hopped, I Germany	Non-Alcoholic This beer has a sweet, malty aron	>0.5% ABV na of grains and barley.	12oz bottle	5
	Sour		_	
Evil Twin, Nasty Trunks, S NYC		6.5% ABV nd tropical fruits with slightly funky	16oz can finish.	7
	BELGIUM		_	
Lindemans Framboise, Ras Belgium	pberry Lambic Delicate raspberry flavor that ro	4.0% ABV unds out crisp and tart.	12oz bottle	7





Borealis, White Blend Gewurztraminer, Riesling, Muller-Thurgau MVForest Grove, OR Full, fruity, and bright blend of some cool climate whites. 8 Tibaldi, Roero Arneis Arneis 2018 Roero, Italy A uniquely delicate and brightly complex wine. 11/39 Les Tetes. Tete Blanche Sauv Blanc, Chenin Blanc, Chardonnay 2016 Loire Valley, France This crisp and natural wine gets you asking for seconds! 11/39 Domaine de la Patience Grenache, Syrah MVLanguedoc-Roussillon, FR Refreshing, fruity and dry. This is a crushable rosé for all occasions. Coteaux du Pont du Gard Syrah, Grenache MVLanguedoc-Roussillon, FR Acidic, tannic, and herbal with a slight chill. 8 Antico Colle, Chianti Sangiovese, Merlot, Cab Sauv 2017 Toscano, Italy This wine is made for food and fun! 10/36 Ansel Pinot Noir 2017 Willamette Vallev, OR Delicious, with that classic Willamette Je ne sais quoi. 11/39 Jane Ventura, Negra Seleccio Tempranillo, Cab Sauv, Sumoll 2015 El Vendrell, Spain Big, bold, and dark. Made for fireplace, cigar and bathrobes. 12/42 Chateau Les Croisille, Silice Malhec 2016 Cahors, France Rich dark fruits with a little fresh funk. 12/42 Saint-Hilaire, Blanquette de Limoux Mauzac & Chardonnay 2014 Limoux, France World's oldest sparkling. A little fruity, a little floral, a little yeasty. 9/32 Herman Moser, Rosi Mosi Zweigelt Rosé 2014 Dry, fruity, pink bubbles of amazingness. Kremstal, Austria 12/42 Sprezza Vermouth Spitz USA & Italy Bianco or Rosso Vermouth, orange bitters, and carbonation. Yum! 6