

## MIXOLOGY

### Deconstructed Martinis

*Enjoy these select spirits from our ice encrusted taps Served with choice of an accompaniment*

<b>Svedka</b>	10
<b>Knob Creek</b>	12
<b>Chopin</b>	14
<b>Belvedere</b>	14

#### **Accompaniment**

##### **Spicy**

*Tomato juice, Demitri's Bloody Mary mix, wasabi, cocktail onion, pickled asparagus, pickled ginger, lemon wedge*

##### **Herbal**

*Cucumber mint basil slurry, cucumber slices, lime wedges*

##### **Savory**

*Olive juice, vermouth, bleu cheese stuffed olives, anchovy stuffed olives*

##### **Manhattan**

*Vya sweet vermouth, Heering Cherry Liqueur, brandied cherries*

##### **Seasonal**

*Enjoy the flavors of the season! Ask about today's selection!*

### Signature Martinis

<b>Sparkling Apple Pie</b>	8
<i>Stoli Vanil Vodka, Chai, Sparkling Apple Cider</i>	
<b>Key Lime</b>	8.5
<i>Stoli Vanil Vodka, Muddled Lime, Sour</i>	
<b>Bellevue Blue</b>	12
<i>Belvedere Vodka, Bombay Sapphire Gin, Blue Curacao</i>	
<b>Absinthe</b>	10
<i>Beefeater Gin, Pacifiq Absinthe, Dry Vermouth</i>	
<b>Chet's Jet</b>	9
<i>Stoli Ohranj Vodka, Chambord, OJ, Grenadine, Sprite</i>	
<b>MacIntosh Apple</b>	8.5
<i>Svedka Vodka, Sour Apple Schnapps, Amaretto</i>	
<b>Chocolate Kiss</b>	11
<i>Stoli Vanil Vodka, Godiva Chocolate, Cream</i>	
<b>Rita B.</b>	9
<i>Sauza Tequila, Triple Sec, Sour, Lime, Splash of Beer</i>	
<b>Stormy Night</b>	9
<i>Goslings Black Seal Rum, Limoncello, Ginger Ale</i>	

## Specialty Cocktails

<b>Baby Shea</b>	7.5
<i>Titos Vodka, Lillet, Orchard Apricot, Lemon Juice</i>	
<b>Donella's Delight</b>	8
<i>Svedka Vodka, St. Germaine, Sour, Splash of Soda</i>	
<b>Old Cuban</b>	7
<i>Bacardi 8 Rum, Sugar, Mint, Champagne</i>	
<b>French 75</b>	8
<i>Beefeaters Gin, Triple Sec, Champagne Float</i>	
<b>Pink Fizz</b>	7
<i>Bacardi Light Rum, Triple Sec, Muddled Fruit, Grenadine, Sprite</i>	
<b>Sake 75</b>	8.5
<i>Pearl Plum Vodka, Sake, Sparkling Wine, Lemon Sour</i>	
<b>Seattle Sidecar</b>	7
<i>Stock 84 Brandy, Triple Sec, Muddled Lemon, Soda</i>	
<b>Step Back in Time</b>	11
<i>Black Maple Hill Bourbon, Grand Marnier, Splash of Soda</i>	

## HAPPY HOURS

*Twice Daily from 4pm-6pm and 10pm-1am*

### Drink

<b>Pink Fizz</b>	5
<b>Seattle Sidecar</b>	5
<b>Stormy Night</b>	5
<b>Classic Martini or Manhattan</b>	5
<b>All Well Drinks</b>	5
<b>All Draft Beer</b>	3
<b>House Wine</b>	4

### Eat

<b>Chef Select Oyster</b>	½ off
<b>Ceviche Bite</b> <i>rock shrimp</i>	1
<b>Garlic Fries</b>	2
<b>Fleur De Sel Pot de Crème</b> <i>ginger cookie</i>	2
<b>Pulled Pork Slider</b> <i>with garlic fries</i>	3
<b>Calamari</b> <i>green tea sea salt, creamy sweet &amp; spicy sauce</i>	3
<b>Chicken Katsu Bites</b> <i>with sticky rice, katsu sauce</i>	3
<b>Tuna Slider</b> <i>wasabi aioli, garlic fries</i>	4
<b>Veggie Roll</b> <i>cucumber, avocado, kaiware</i>	4
<b>Hawaiian Tempura Roll</b> <i>spam, egg, mango</i>	5
<b>Vegetable Tempura</b> <i>sake dipping sauce</i>	5
<b>Tempura Prawns &amp; Vegetables</b> <i>sake dipping sauce</i>	5

## WINE

glass | bottle

### White

<b>2007 Mercer Estates Chardonnay</b>	7   28
<i>Columbia Valley, Washington</i>	
<b>2007 Ste. Michelle 'Cold Creek' Chardonnay</b>	8   32
<i>Columbia Valley, Washington</i>	
<b>2007 Cadaretta Sauvignon Blanc</b>	10.5   42
<i>Columbia Valley, Washington</i>	
<b>2007 Golden Delicious Riesling</b>	8.5   34
<i>Columbia Valley, Washington</i>	
<b>2008 Bergevin Lane 'Calico' White</b>	8.5   34
<i>Columbia Valley, Washington</i>	
<b>2007 Hedges CMS White</b>	8   32
<i>Columbia Valley, Washington</i>	

### Red

<b>2006 Novelty Hill Cabernet Sauvignon</b>	12   48
<i>Columbia Valley, Washington</i>	
<b>2005 Kestrel Merlot</b>	11.5   46
<i>Yakima Valley, Washington</i>	
<b>2005 Alexandria Nicole Syrah</b>	11   44
<i>Horse Heaven Hill, Washington</i>	
<b>2007 Waters Interlude</b>	13   52
<i>Walla Walla Valley, Washington</i>	
<b>2007 Van Duzer Pinot Noir</b>	10.5   42
<i>Willamette Valley, Oregon</i>	
<b>2007 Hedges CMS Red</b>	8   32
<i>Columbia Valley, Washington</i>	

### Sparkling

<b>NV Domaine Ste. Michelle 'Extra Dry'</b>	6   24
<i>Columbia Valley, Washington</i>	
<b>NV Chandon Brut (375ml)</b>	28
<i>California</i>	
<b>NV Philipponnat 'Royale Reserve' Brut (375ml)</b>	44
<i>Ay, France</i>	
<b>NV Moet Imperial (375ml)</b>	42
<i>Epernay, France</i>	
<b>NV Louis Roederer (375ml)</b>	39
<i>Reims, France</i>	
<b>NV Veuve Clicqout (375ml)</b>	45
<i>Reims, France</i>	

### Dessert

<b>2007 Montinore Riesling Sweet Reserve</b>	4   29
<i>Willamette Valley, Oregon</i>	

## Draft Beer

Bud Lite	3.5
Manny's Pale Ale	5
Alaskan Amber	5
Pyramid Haywire Hefeweisen	5
Deschutes Inversion IPA	5
Kirin Ichiban	5
Seasonal Rotating Tap	5
Stella Artois	5.5

## Bottle Beer

Budweiser	3.5
Coors Light	3.5
Amstel Light	5
Corona	5
Heineken	5
Guinness Draft Can	6.5
Kaliber Non-Alcoholic	4

## SAKE

glass | bottle

Hou Hou Shu Sparkling (180ml)	16
Eiko Fuji Ban Ryu (720ml)	5.5   39
Moonstone Coconut Lemongrass (300ml)	5   12
Pearl Junmai Ginjo Nigori Genshu (300ml)	12
Watari Bune Junmai Ginjo (300ml)	32

## SOFT DRINKS

### Coffee & Tea

Double Latte, Cappuccino, and Mocha	4
Illy Coffee, Hot Tea, Espresso & Steamers	2.75
Iced Tea	2.5

### Soda

Coke, Diet Coke, Sprite, Ginger Ale	2.5
Liquid Rush Energy Drink	4

### Water

Fiji   Still 500ml	4
San Pellegrino   Sparkling 750ml	6

### Juice

Fresh Squeezed Lemonade & Orange Juice	3.75
Grapefruit, Apple, Cranberry, Pineapple	3.75

**Join us for the game!**

**NFL Sunday Ticket & All Day Happy Hour!**

## SPIRITS

We proudly serve 1.5 ounces per pour

### *Our Premium Well*

*Svedka, Beefeater, Bacardi Light, Jim Beam,  
Cutty Sark, Sauza Silver, Stock 84*

### Vodka

44 North Huckleberry	Hangar One Mandarin
Absolut	Ketel One
Absolut Peppar	Luksusowa
Belvedere	Pearl Blueberry
Chopin	Pearl Plum
Ciroc	Stoli
Crater Lake	Stoli Citros
Dry Fly	Stoli Elit
Finlandia Grapefruit	Stoli Ohranj
Grey Goose	Stoli Peachik
Grey Goose Poire	Stoli Razberi
Hangar One	Stoli Strasberi
Hangar One Citron	Stoli Vanil
Hangar One Raspberry	Svedka
Hangar One Lime	Titos Handmade

### Gin

Aviation	Plymouth
Beefeater	Tanqueray
Bombay Sapphire	Tanqueray No. 10
Dry Fly	Voyager
Hendrick's	

### Absinthe

Le Tourment Vert	Pernod
Pacifique	

### Tequila

Aha Toro Blanco	Don Julio Blanco
Aha Toro Anejo	Don Julio Reposado
Aha Toro Extra Anejo	El Tesoro Reposado
Aha Toro Reposado	Herradura Silver
Cabo Wabo Anejo	Milagro Select
Cazadores Reposado	Partida Blanco
Chamucos Reposado	Patron
Corralejo Anejo	Sauza Silver
Corralejo Reposado	Sauza Hornitos
Corzo Silver	Sauza Tres Generaciones

## **SPIRITS**

We proudly serve 1.5 ounces per pour

### **Rum**

10 Cane	Mount Gay
Bacardi Light Dry	Myer's Dark
Bacardi 8	Pampero Anniversario
Bacardi 151	Pyrat XO Reserve
Captain Morgan	Ron Zacapa 23yr
Gosling Black Seal	Zaya Gran Reserva
Malibu Coconut	

### **Cachaca/Pisco**

Alto Del Carmen Pisco	Pirassununga 51
Pitu	

### **Single Malt Scotch**

Aberlour 12yr	Lagavulin 16yr
Balvenie 12yr	Laphroaig 10yr
Bowmore Islay 12yr	Laphroaig Cask Strength
Dalwhinnie 15yr	Macallan 12yr
Glenfiddich 12yr	Macallan 18yr
Glenlivet 18yr	Oban 14yr
Glenmorangie 10yr	Singleton 12yr
Glenmorangie Quinta	Suntory Yamakazi 18yr
Glenmorangie Nectar	Talisker 10yr

### **Blended Scotch**

Chivas Regal	Johnnie Walker Red
Cutty Sark	Johnnie Walker Black
Dewars	Johnnie Walker Blue
J&B Rare	

### **Bourbon/Whiskey**

Basil Hayden	Jack Daniels Single Barrel
Bakers	Jim Beam
Black Maple Hill	Knob Creek
Blanton Single Barrel	Maker's Mark
Booker Noes	Seagram's 7
Bulleit	Wild Turkey
Jack Daniels	Woodford Reserve

### **Canadian Whiskey**

Canadian Club	Pendleton
Crown Royal	Seagram's VO

## **SPIRITS**

We proudly serve 1.5 ounces per pour

### **Irish Whiskey**

Black Bush	Jameson
Bushmill	Jameson 12yr
Bushmill 10yr	Redbreast 12yr

### **Rye**

Michter's	Sazerac
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### **Cognac & Armagnac**

Courvoisier VSOP	Kelt VSOP
Hennessy VS	Larressingle
Hennessy VSOP	Martel Cordon Bleu
Hennessy XO	Remy Martin VSOP
Hennessy Paradis	Remy Martin XO
Hennessy Richard	

### **Brandy**

Calvados	Laird's Applejack
Cardenal Mendoza	Metaxa 5 Star
Clear Creek Pear	Stock 84

### **Select Aperitifs**

Aperol	Jagermeister
Bailey's Irish Cream	Kahlua
B & B	Lillet
Campari	Limoncello
Chambord	Luxardo Amaretto
Green Chartreuse	Luxardo Marachino
Yellow Chartreuse	Metaxa Ouzo
Cointreau	Midori Melon
Cointreau Noir	Patron Citronge
Cynar Artichoke	Ricard Pastis
Di Saronno Amaretto	Rumpleminz
Drambuie	Sambuca Romana
Dubonet	OMB Sloe Gin
Fernet Branca	Southern Comfort
Galliano	St. Germaine
Godiva Chocolate	Tia Maria
Goldschlagger	Tuaca
Grand Marnier	Vya Sweet Vermouth
Heering Cherry	Yukon Jack

## FROM OUR KITCHEN

Available 11am to 10pm

### Soups and Salads

<b>Rock Shrimp Miso Soup</b>	4
<i>ogio, scallion</i>	
<b>Lobster Bisque</b>	6
<i>chive crème fraîche</i>	
<b>Creamy Caesar Salad</b>	7
<i>brioche crostini, whole anchovies</i>	
<b>Sesame Crusted Tuna Salad</b>	12
<i>mix green, tomato, avocado, ginger vinaigrette, crispy wonton</i>	

### Hot Plates

<b>Calamari</b>	6
<i>green tea sea salt, creamy sweet and spicy sauce</i>	
<b>Rock Shrimp Tempura</b>	7
<i>creamy sweet and spicy sauce</i>	
<b>Tempura Prawns &amp; Vegetables</b>	9
<i>white prawns, seasonal vegetables, sake dipping sauce</i>	
<b>Soba Noodle STIR Fry</b>	7
<i>snow peas, carrots, onions, bamboo shoots, spicy ponzu</i>	
<b>Vegetable Tempura</b>	7
<i>seasonal vegetables, sake dipping sauce</i>	
<b>Beef Udon*</b>	8
<i>seared tenderloin, shiitake mushrooms, scallion, lemongrass</i>	
<b>Chicken Katsu</b>	7
<i>japanese fried chicken, sticky rice, asian slaw, katsu sauce</i>	
<b>Pulled Pork Sliders</b>	9
<i>crispy onions, bbq, with garlic fries</i>	
<b>Painted Hills Short Ribs Donburi</b>	10
<i>mirin-soy glaze, grilled onion, steamed rice</i>	
<b>Steak Sliders</b>	12
<i>caramelized onions, lettuce, blue cheese vinaigrette, with garlic fries</i>	
<b>Tuna Sliders*</b>	12
<i>soy-wasabi aioli, cilantro, lettuce, tomato, with garlic fries</i>	
<b>STIR Bento</b>	12
<i>choice of chicken katsu or beef tenderloin</i>	
<i>includes mixed green salad, miso soup, soba noodle stir fry, steamed rice, fresh asian slaw, and sweet gyoza</i>	

### DESSERT

<b>Fleur De Sel Pot de Crème</b>	4
<b>Drinking Chocolate</b>	3.5
<i>house made marshmallow, grand marnier</i>	
<b>Ice Cream Tempura</b>	3.5
<b>Sweet Gyoza</b>	4
<i>caramelized pear and fig, chocolate, kahlua dipping sauce</i>	

## RAW BAR

Available 11am to 10pm

**Oysters\*** 3  
*Ask your server for today's selection*

## Oyster Shooters

*Chef's select oyster presented in one of the following ways:*

**Sake Shooter\*** 4  
*Sake, garlic, ginger, mirin, lemon*

**Pepper Shooter\*** 4  
*Absolut Peppar, wasabi cocktail sauce, lemon*

**Tequila Shooter\*** 4  
*Sauza Silver Tequila, shallots, red bell peppers, cilantro, lime*

**Shooter Sampler\* (all three)** 9

## Chilled

**Rock Shrimp Ceviché** 6  
*tomato, red onion, feta, cucumber, cilantro, plantain chips*

**Tako Poke (Octopus)** 8  
*sweet onion, green onion, ogo, sesame, spicy ponzu*

**Ahi Tuna Poke\*** 10  
*spicy ponzu, shiso, sweet onion, Hijiki, yucca chips, tobiko*

## Sushi Roll & Sashimi

**Veggie Roll** 6  
*cucumber, avocado, kaiware*

**Hawaiian Tempura Roll** 7  
*spam, egg, mango, pineapple coulis*

**Tuna Roll\*** 9  
*spicy tuna, cucumber, wasabi tobiko*

**Maguro (tuna)\*** 9  
*miso-wasabi aioli, jalapeno salsa*

**King Crab Roll** 13  
*crab, cucumber, cream cheese, tempura fried, spicy chili aioli*

*\*Consuming raw or undercooked product may increase your risk of developing food-borne illness.*