

## cocktails

<b>AVIÓN</b>	14
avión reposado tequila, aperol, lemon juice	
<b>MEZCAL SPRITZ</b>	14
mezcal el silencio tequila, aperol, prosecco	
<b>HEMINGWAY DAIQUIRI</b>	13
owney's rum, maraschino, grapefruit juice, lime juice	
<b>DIRTY WHISKY SOUR</b>	14
jameson whiskey, luxardo, lemon juice, demerara	
<b>CADILLAC MARGARITA</b>	16
1800 reposado tequila, grandeza, grand marnier, citrus juice	
<b>MEZCAL NEGRONI</b>	15
mezcal el silencio tequila, campari, sweet vermouth	
<b>HAZELNUT ESPRESSO MARTINI</b>	14
tito's vodka, frangelico, espresso	
<b>PÉRGOLA</b>	13
1800 reposado tequila, mezcal, chocolate bitters, agave	
<b>CUBANO MOJITO</b>	14
gustoso artisanal blanco rum, mint, citrus juice, club soda, demerara	
<b>PIÑA COLDA</b>	13
owney's silver rum, dairy-free piña colada mix, pineapple juice, on the rocks	
<b>BERRY TONIC</b>	13
rainier mountain fresh gin, tonic, berries	

## zero proof

<b>MOJITO</b>	10
mint, citrus juice, club soda, demerara	
<b>PIÑA COLADA</b>	10
dairy-free piña colada mix, pineapple juice, on the rocks	
<b>MARGARITA</b>	10
citrus juice, demerara	

*\* consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness*

*\* a discretionary charge of 4% is added to each guest check that goes directly to our culinary team that insures your food is always an experience*

*\* a service charge of 20% is added to each guest check for parties of 6 or more guest*

# spirits

make it a cocktail +2.5

## BLANCO TEQUILA

1800	12
1800 Coconut	11
Avión	12
Calirosa	19
Casamigos	16
Cazadores	12
Centenario	12
Clase Azul	30
Código	22
Corzo	14
Dobel	14
Dobel Humito	14
Don Julio	16
Espolón	12
Herradura	14
Hornitos	12
Patrón	16
Tesoro	13

## REPOSADO TEQUILA

1800	13
Avión	13
Casa Noble	14
Casamigos	17
Cazadores	13
Centenario	13
Clase Azul	35
Código	23
Corzo	15
Dobel	15
Dobel Diamanté	15
Don Julio	17
Espolón	13
Herradura	15
Hornitos	13
Patrón	17
Tesoro	14

## AÑEJO TEQUILA

1800	14
1800 Cristalino	22
Avión	14
Calirosa	24
Casa Noble	15
Casamigos	20
Cazadores	14
Centenario	14
Clase Azul	95
Corzo	15
Dobel	16
Don Julio	19
Don Julio 1942	37
Don Julio 70 Clara	18
Espolón	14
Herradura	16
Hornitos	14
Patrón	18
Tesoro	16

## EXTRA AÑEJO TEQUILA

1800 Milenio	47
Avión 44	30
Grand Centenario	
Leyenda	33

## ORGANIC TEQUILA

Dulce Vida Añejo	14
Dulce Vida Blanco	12
Dulce Vida Reposado	13

## MEZCAL

Amaras Cupreata	16
Amaras Espadin	15
Casamigos	22
Clase Azul	47
Creyente	14
Del Maguey	16
El Silencia	12
La Luna Tequilena	21
La Luna Chino	23
La Luna Espadincillo	15
Gracias A Dios	14
Illegal Blanco	14
Illegal Reposado	15
Sombra Joven	13
Sombra Reposado	15
Union	12
Vida	12
Xicaru Silver	13

## VODKA

Grey Goose	11
Ketel One	12
Tito's	12

## GIN

Bombay Sapphire	11
Hendricks	12
Tanqueray	12
Aviaton	13
Rainier	11

## RUM

Gustoso Blanco	12
Gustoso Dark	12
Kraken Black Spiced	12
Owney's	11
Santa Teresa	11

## BRANDY

E.J.	11
------	----

## COGNAC

Hennessy	13
----------	----

## WHISKEY

Chivas Regal	12
Crown Royal	13
Jack Daniel's	12
Jameson	12
Jim Beam	11
Makers Mark	12

## SCOTCH

Glenlivet	14
-----------	----

**50% OFF TEQUILAS  
MON - TUESDAY  
NEAT OR ON THE ROCKS**

## wines

<i>washington</i>	<i>glass</i>	<i>bottle</i>
<b>CHATEAU STE. MICHELLE CHARDONNAY</b>	<b>12</b>	<b>42</b>
<b>CHATEAU STE. MICHELLE RED BLEND</b>	<b>12</b>	<b>42</b>
<b>COLD CREEK BLEND</b>	<b>17</b>	<b>62</b>
<b>NORTHSTAR MERLOT</b>	<b>15</b>	<b>55</b>
<b>ETHOS CHARDONNAY</b>	<b>24</b>	<b>89</b>
 <i>california</i>		
<b>PATS &amp; HALL SONOMA COAST CHARDONNAY</b>	<b>14</b>	<b>51</b>
 <i>italy</i>		
<b>GUADO AL TASSO BUCUATO</b>	<b>20</b>	<b>75</b>
<b>LA MARCA PROSECCO</b>	<b>12</b>	<b>41</b>
 <i>france</i>		
<b>NICOLAS FEUILLATE BRUT FRENCH CHAMPAGNE</b>		<b>80</b>

## beer

<i>draft</i>	
<b>MAC &amp; JACK</b>	<b>7</b>
<b>MANNY'S</b>	<b>7</b>
<b>HAYSTACK HEFEWEIZEN</b>	<b>7</b>
<b>RAINIER</b>	<b>6</b>
 <i>can</i>	
<b>MODELO ESPECIAL</b>	<b>6</b>
<b>MODELO NEGRA</b>	<b>6</b>
<b>SKY KRAKEN PALE ALE</b>	<b>6</b>
<b>GOLDEN PILSNER</b>	<b>6</b>
<b>BODHIZAFA</b>	<b>6</b>

## sodas

<b>PEPSI</b>	<b>5</b>
<b>PEPSI   DIET PEPSI   ORANGE CRUSH   STARRY   GINGER BEER   LEMONADE   ICE TEA   FRUIT PUNCH</b>	

# bites

<b>CHICHARRÓN GUACAMOLE</b>	<b>19</b>
ribeye chicharrón, red onions, jalapeños, cilantro, lime, totopos	
<b>CAPRESE BRUSCHETTA</b>	<b>14</b>
basil pesto, sun dried tomatoes, mozzarella, balsamic glaze	
<b>QUESO FUNDIDO</b>	<b>18</b>
mozzarella, fontina and oaxaca cheese, aged chorizo, cremini mushrooms, poblano peppers, totopos	
<b>PORK SLIDERS</b>	<b>17</b>
chipotle barbecue pork, slaw	
<b>BEEF SLIDERS</b>	<b>17</b>
angus*, manchego, burger sauce	
<b>EMPANADAS</b>	<b>16</b>
masa, beef picadillo, queso blanco, chipotle sauce, charred tomatillo salsa	
<b>STEAK BOWL</b>	<b>17</b>
skirt steak*, garlic butter steak fries	
<b>STEAK CEVICHE</b>	<b>19</b>
skirt steak*, roasted lime sauce, red onions	
<b>SEAFOOD CEVICHE</b>	<b>19</b>
shrimp, calamari, and white fish*, habanero sauce, ginger fish stock, celery, red onions, cilantro, avocado, totopos	
<b>SPICED CALAMARI</b>	<b>17</b>
breaded calamari, spices, chipotle sauce, garlic aioli	
<b>COCONUT SHRIMP</b>	<b>17</b>
pineapple chutney, tartar sauce	
<b>CRAB DIP</b>	<b>20</b>
mozzarella, fontina and white cheddar, garlic baguette slices	
<b>LOBSTER MAC AND CHEESE</b>	<b>22</b>
fontina and cheddar, bread crumbs	
<b>AHI TOSTADA</b>	<b>17</b>
yellowfin tuna*, avocado, lime aioli	

## los très tacos

<b>SHORT RIBS</b>	<b>22</b>
corn tortillas, red onions, mango habanero salsa	
<b>CARNITAS</b>	<b>21</b>
pulled pork, corn tortillas, red onions, cilantro, charred tomatillo salsa	
<b>STEAK</b>	<b>23</b>
top sirloin*, corn tortillas, guacamole, charred tomato salsa	
<b>COCONUT SHRIMP</b>	<b>21</b>
flour tortillas, green cabbage, pineapple chutney	
<b>BAJA ROCKFISH</b>	<b>22</b>
flour tortillas, citrus slaw, tartar sauce	

## soups

<b>SOPA AZTECA</b>	<b>19</b>
chicken, consommé, queso fresco crumbles, corn tortilla strips, sour cream, avocado	
<b>ZUPPA TOSCANA</b>	<b>22</b>
cream broth, applewood bacon, italian ground sausage, yukon gold potatoes, kale, red onions	

## salads

<b>LITTLE GEM</b>	<b>17</b>
cream dressing, sunflower seeds, sesame seeds, almonds	
<b>CHICKEN +4   SKIRT STEAK* +5   SALMON +7</b>	
<b>PÉRGOLA</b>	<b>19</b>
little gem and red leaf lettuce, lemon olive oil dressing, chèvre, persian cucumber, cherry tomatoes, castelvatrano olives	
<b>CHICKEN +4   SKIRT STEAK* +5   SALMON +7</b>	
<b>ROASTED BEETS</b>	<b>21</b>
mixed greens, honey pineapple dressing, chèvre, candied walnuts	

## favorites

<b>MANCHEGO BURGER</b>	<b>17</b>
angus*, applewood bacon, manchego, caramelized red onions, beefsteak tomatoes, little gem lettuce, burger sauce	
<b>STEAK FRIES +4</b>	
<b>HAWAIIAN BURGER</b>	<b>17</b>
angus and pork blend*, cheddar, pineapple, caramelized red onions, beefsteak tomatoes, little gem lettuce, cream sauce	
<b>STEAK FRIES +4</b>	
<b>BASIL PESTO FETTUCCINI</b>	<b>20</b>
<b>CHICKEN +4   SALMON +7   SHRIMP +6</b>	
<b>MUSHROOM CAMPANELLE</b>	<b>22</b>
white mushroom cream sauce, cremini mushrooms	
<b>CHICKEN +4   SHRIMP +6</b>	
<b>LOBSTER AND SHRIMP LINGUINE</b>	<b>36</b>
lobster cream sauce, cremini mushrooms, sun dried tomatoes	
<b>ROASTED CHICKEN OVER MOLE</b>	<b>24</b>
half chicken, poblano mole, cambray potatoes, jasmine rice	
<b>GRILLED HALIBUT</b>	<b>29</b>
lemon butter sauce, mixed peas and carrots	
<b>GRILLED SALMON IN CREAM</b>	<b>27</b>
garlic cream sauce, applewood bacon, spinach, sun dried tomatoes, baguette slices	
<b>GRILLED OCTOPUS</b>	<b>28</b>
lemon chimichurri, smoked paprika, sweet potato purée, honey lemon salad	

## pastries

<b>CRÈME BRÛLÉE</b>	<b>10</b>
<b>CHURROS WITH VANILLA ICE CREAM</b>	<b>9</b>
stuffed with bavarian cream	
<b>TIRAMISU</b>	<b>12</b>
<b>AFFOGATO</b>	<b>10</b>
vanilla ice cream, espresso, baileys irish cream	

## steaks \*

our grass-fed angus beef comes from Silver Fern Farms, a co-op of over 16,000 family farmers who produce pasture-raised meat, free of sub-therapeutic antibiotics and growth hormones, using sustainable and humane methods

<b>TENDERLOIN 8 oz</b>	<b>49</b>
demi-glacé	
<b>RIBEYE 14 oz</b>	<b>47</b>
<b>SKIRT STEAK 10 oz</b>	<b>36</b>
<b>T-BONE 12 oz</b>	<b>39</b>
<b>HANGER STEAK 10 oz</b>	<b>38</b>
<b>TOP SIRLOIN 8 oz</b>	<b>31</b>
<b>SHORT RIBS</b>	<b>41</b>
<b>LAMB RACK</b>	<b>34</b>
ginger demi-glacé	

includes two sides

<b>STEAK FRIES</b>	
<b>SIMPLE SALAD</b>	
<b>CAMBRAY POTATOES</b>	
<b>MIXED PEAS WITH CARROTS</b>	
<b>CREAMY SMASHED POTATOES</b>	
<b>CREAMED SPINACH</b>	<b>+5</b>
<b>GREEN BEAN PESTO</b>	<b>+3</b>
<b>BAKED MAC AND CHEESE</b>	<b>+5</b>
<b>BRUSSELS SPROUTS IN CHEESE SAUCE</b>	<b>+5</b>
<b>ROASTED ASPARAGUS WITH PARMESAN</b>	<b>+3</b>

*\* consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness*

happy hour

*sun - thursday*

2p - 5p, 9p - 11p

*fri - saturday*

2P - 5P, 10P - 12A



# bites

*happy hour | 50% off*

<b>CHICHARRÓN GUACAMOLE</b>	<b>19</b>
ribeye chicharrón, red onions, jalapeños, cilantro, lime, totopos	
<b>CAPRESE BRUSCHETTA</b>	<b>14</b>
basil pesto, sun dried tomatoes, mozzarella, balsamic glaze	
<b>QUESO FUNDIDO</b>	<b>18</b>
mozzarella, fontina and oaxaca cheese, aged chorizo, cremini mushrooms, poblano peppers, totopos	
<b>PORK SLIDERS</b>	<b>17</b>
chipotle barbecue pork, slaw	
<b>BEEF SLIDERS</b>	<b>17</b>
angus*, manchego, burger sauce	
<b>EMPANADAS</b>	<b>16</b>
masa, beef picadillo, queso blanco, chipotle sauce, charred tomatillo salsa	
<b>STEAK BOWL</b>	<b>17</b>
skirt steak*, garlic butter steak fries	
<b>STEAK CEVICHE</b>	<b>19</b>
skirt steak*, roasted lime sauce, red onions	
<b>SEAFOOD CEVICHE</b>	<b>19</b>
shrimp, calamari, and white fish*, habanero sauce, ginger fish stock, celery, red onions, cilantro, avocado, totopos	
<b>SPICED CALAMARI</b>	<b>17</b>
breaded calamari, spices, chipotle sauce, garlic aioli	
<b>COCONUT SHRIMP</b>	<b>17</b>
pineapple chutney, tartar sauce	
<b>CRAB DIP</b>	<b>20</b>
mozzarella, fontina and white cheddar, garlic baguette slices	
<b>LOBSTER MAC AND CHEESE</b>	<b>22</b>
fontina and cheddar, bread crumbs	
<b>AHI TOSTADA</b>	<b>17</b>
yellowfin tuna*, avocado, lime aioli	

*\* consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness*

*\* a discretionary charge of 4% is added to each guest check that goes directly to our culinary team that insures your food is always an experience*

*\* a service charge of 20% is added to each guest check for parties of 6 or more guest*

## cocktails

*happy hour*

<b>LADY COSMO</b>	7
vodka, cranberry juice, lime juice, demerara	
<b>SEATTLE BLOSSOM</b>	7
gin, dry vermouth, sweet vermouth, orange juice	
<b>MR MANHATTAN</b>	8
bourbon, angostura bitters, sweet vermouth, amaro averna	
<b>CLASSIC MARGARITA</b>	7
blanco tequila, triple sec, citrus juice, salted rim	
<b>MARGARITA MIMOSA</b>	8
blanco tequila, bubbles, citrus juice, orange juice, demerara	
<b>WHITE BIRD</b>	7
blanco tequila, aperol, lime juice, grapefruit soda, salt, spicy rim	
<b>OLD CUBAN</b>	7
rum, campari, angostura bitters, bubbles, mint, lime juice, demerara	

## wines

*happy hour*

<i>california</i>	<i>glass</i>	<i>bottle</i>
<b>CANYON ROAD CHARDONNAY</b>	6	21
<b>CANYON ROAD CABERNET SAUVIGNON</b>	6	21

## beers

*happy hour*

*draft*

<b>MAC &amp; JACK</b>	5
<b>MANNY'S</b>	5
<b>HAYSTACK HEFEWEIZEN</b>	5
<b>RAINIER</b>	4

*local and imports*

<b>MODELO ESPECIAL</b>	5
<b>MODELO NEGRA</b>	5
<b>SKY KRAKEN PALE ALE</b>	5
<b>GOLDEN PILSNER</b>	5
<b>BODHIZAFA</b>	5