

SPECIALTY COCKTAILS

DID SOMEBODY SAY TEQUILA? 14

Cazadores Reposado Tequila, Pineapple, Cilantro, Mint, Jalapeno

MUCHO GUSTO 15

(As Manhattan or Old Fashioned)

Woodinville Whiskey Bourbon, Bogart's "Bitter Truth" Bitters, Alessio Chinchona Bark Vermouth, Griotte Cherry

LOVESTRUCK MULE 14

Belvedere Vodka, Reed's Ginger Beer, Yuzu Citrus

IT'S THYME 15

Nolet's Dry Gin, Passion Fruit, Thyme, Lemon, Lime, Dragon's Head Cider Float

SWEET DREAMS 16

Foursquare Probitas Barbados-Jamaican Rum, Ron Zacapa Aged Dark Rum, Kronan Swedish Punch Liqueur, Guava, Mango, Pineapple

WILDE AT HEART 12

Red Wine, Elderflower Liqueur, Hibiscus, Blood Orange, Passionfruit, Pomegranate, Sparkling Rose Float

SPIRITS FLIGHT

33

MATSUI SHUZOU KURAYOSHI

Pure Malt Blended Whisky, 12 year

**JOSEPH MAGNUS MURRAY HILL CLUB
BLENDED WHISKEY**

11 & 18 year Bourbon / 9 year Whiskey

FOURSQUARE

Single Blended Barbados Rum, 2007

WINE & CHAMPAGNE PAIRINGS

WINE FLIGHT

FOUR TASTINGS (3 OZ EA)

38

Appetizer

DR. LOOSEN "DR. L" RIESLING
Riesling, Mosel, DE 2018 **11/40**

Soup

àMAURICE CELLARS VIOGNIER
Viogner, Columbia Valley, WA 2018 **15/58**

Main Course - Meat

DE LILLE CELLARS "D2"
Merlot/Cabernet Sauvignon/Cabernet Franc/Malbec/
Petit Verdot, Columbia Valley, WA 2016 **20/85**

Main Course - Fish

MAURY ISLAND WINERY PINOT NOIR
Pinot Noir, Vashon Island, WA 2017 **15/58**

Main Course - Vegetarian/Vegan **BETZ "POSSIBILITY"**

Cabernet Sauvignon/Syrah/Merlot/Cinsault, Columbia
Valley, WA 2016 **16/60**

Dessert

BANFI "ROSA REGALE"
Brachetto d'Acqui, Piedmont, IT **12/45**

CHAMPAGNE AND SPARKLING WINE FLIGHT

FOUR TASTINGS (2.5 OZ EA)

38

TENUTA COL SANDAGO BRUT ROSE
Wildbacher, Veneto, IT NV **14/48**

VILARNAU

Cava Brut Reserva/Macabeo/Parellada/Xarello, ES NV **15/50**

CHARLES ELLNER "CARTE BLANCHE" BRUT
Chardonnay/Pinot Noir/Pinot Meunier, Champagne, FR NV **22/75**

BANFI "ROSA REGALE"
Brachetto d'Acqui, Piedmont, IT 2018 **12/45**

DINNER MENU

Appetizer

Roasted Gold, Red And Chioggia Beets, Friséé Salad,
Herbed Goat Cheese Mousse, Toasted Walnuts

Soup

Caramelized Carrot And Sweet Potato Bisque, Fennel Chip

Main Course *your choice of*

MEAT

Dry-Aged Flat Iron Steak, Red Wine-Black Tellicherry-
Peppercorn Butter, Roasted Fingerling Potatoes, Broccolini

FISH

Miso-Ginger Glazed Mahi-Mahi, Wild Rice with Scallion, and
Mixed Sweet Bell Peppers, Lemongrass Butter, Sesame-
Cucumber Salad

VEGETARIAN

Gorgonzola And Pear Ravioli, Ruby Port Cream Sauce,
Toasted Walnuts, Beet Crinkle

VEGAN

Spaghetti Squash Napoleon, Wild Mushroom And Red Lentil
Ragout, Roasted Butternut Squash Sauce, Parsnip Crisp

Dessert

Chocolate Truffon, Raspberry Coulis, Dark Chocolate Wafer

ENTRÉE UPGRADES

SURF AND TURF/69

"Painted Hills"* Rib Eye, Atlantic Lobster Tail, Black
Truffle Butter, Roasted Fingerling Potatoes, Broccolini
Add Fourme d' Ambert Blue Cheese or Wild Mushrooms/5

"PAINTED HILLS" RIB EYE/49

"Painted Hills"* Natural Prime Rib Eye, Black Truffle Butter
Black Truffle Butter, Roasted Fingerling Potatoes, Broccolini
Add Fourme d' Ambert Blue Cheese or Wild Mushrooms/5

LOBSTER TAIL/30

Atlantic Lobster Tail, Yuzu Butter

GRILLED NEW ZEALAND LAMB CHOPS/16

New Zealand Lamb Chops, Mint Chutney

DUNGENESS CRAB CAKES/16

Dungeness Crab, Blood Orange Aioli

SEA OF CORTEZ BLUE PRAWNS/14

Sea of Cortez Blue Prawns, Yuzu Butter

**"Painted Hills" Beef Is Free-Range And Grain-Fed*

CIDER/CRAFT BEERS

PROUDLY SERVING 20 CORNERS BREWERY AND SUMERIAN
BREWING COMPANY

Rotating Beer Taps (16 oz) Ask server for selections	7.50
Browerij Les Deprorables, Woodinville, WA	
Rotating (22 oz) Ask server for selection	11
Dragon's Head Cider, Vashon Island, WA	
Rotating Tap (16 oz) Ask server for selection	10
Dragon's Head Perry Cider, Vashon Island, WA (750 ml)	30

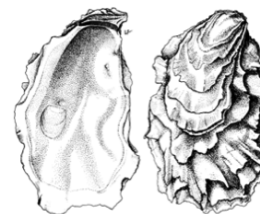
COFFEE & TEA

Brewed Caffè Umbria "Bizzarri" Coffee	3
Complimentary refills	
Rishi Organic Tea	3
Ask server for selections	
Doppio Espresso	4
Caffè Latte	6
Cappuccino	6

ZERO PROOF

Coke, Diet Coke, Sprite	2.50
Thomas Kemper Root Beer (12 oz)	4
Black Cherry Soda (12 oz)	4
Grapefruit, Orange, Cranberry Juice	4
Martinelli's Sparkling Cider	4/16
San Pellegrino Sparkling Water (500 ml)	5
Fiji Natural Artesian Still Water (500 ml)	7
Ginger Beer	5
Iced Tea/Sweet Tea	5
Strawberry Lemonade	6
Italian Soda	6
Ask server for selections	

À LA CARTE UPGRADES



KUMAMOTO OYSTERS

Served With Dragon's Head Cider Mignonette
Single/3.75, Half Dozen/15, Dozen/30

FRESH BREAD/5

Seasonal Compound Butter

Add Extra Virgin Olive Oil & Balsamic Vinegar/2.50

Add Black Truffle Butter/4

CHEESE BOARD/16

Artisan Cheeses, Crackers, Preserves, Pickles, Fruit

ANTIPASTO PLATTER/30

Cured Meats, Artisan Cheeses, Crackers, Preserves,
Pickles, Fruit

DUNGENESS CRAB CAKES/20

Dungeness Crab, Blood Orange Aioli, Micro Greens

GRILLED NEW ZEALAND LAMB CHOPS/29

New Zealand Lamb Chops, Cranberry Gastrique, Mint
Chutney

STEAK AND FOREST MUSHROOM BITES/16

Tenderloin Steak Bites, Forest Mushroom Medley,
Red Wine Sauce, Toast

Add Fourme d' Ambert Blue Cheese/5

SEA OF CORTEZ BLUE PRAWNS/18

Sea Of Cortez Prawns, East India Sherry, Toast

DUNGENESS CRAB AND ARTICHOKE BAKE/20

Dungeness Crab, Artichoke Hearts, Gruyere Cheese,
Toast

BETZ

FAMILY WINERY

Since its first vintage in 1997, Betz Family Winery has had a single-minded goal of crafting compelling, highly-acclaimed wines that compete on the world stage, wines with individual character that are approachable and age-worthy, and wines which showcase Washington as a distinguished wine region of the world.

Today, Betz Family Winery is headed by two families, committed to be true to their heritage, their family members and true to what Betz embodies: wines of dimension and pleasure that allow the character of Washington to shine through.

Betz "Possibility" **16/60**

Cabernet Sauvignon/Syrah/Merlot, Cinsault,
Columbia Valley, WA 2016

Betz "Clos de Betz" **125**

Merlot, Cabernet Sauvignon, Petit Verdot
Columbia Valley, WA 2015

NOTICES

Please inform your server of any dietary concerns upon arrival.

An \$8 meal gratuity per person will be added for the food service portion of your 4-course dinner.

20% gratuity will be added for groups of 6 or more. Groups of 6 or more will be presented with one check.

Corkage Fee – \$25.

*Consuming raw and undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Protein may contain bones.

AFTER DINNER DRINKS

NAUGHTY LATTE

13

Baileys Irish Cream, Frangelico Hazelnut Liqueur, Bacardi Rum, and Caffe Umbria Arco Etrusco Espresso

AFTER DINNER SPIRITS

SINGLE MALT SCOTCH WHISKY

Laphroaig 10yr	14
Macallan 12yr	14
Kurayoshi 12yr	17
Talisker 10yr	17
Lagavulin 16yr	18
Oban 14yr	18

AMERICAN WHISKEY

Woodinville Whiskey Company Bourbon	14
Woodinville Whiskey Company Rye	15
Westland Distillery	15
Joseph Magnus, Murray Hill Club	20
Whistlepig 10yr	30

JAPANESE WHISKY

Matsui Whisky, Kurayoshi 8yr	15
Matsui Whisky, Kurayoshi 12yr	17

COGNAC & BRANDY

Hennessy V.S.	13
Courvoisier V.S.	14
Dragon's Head Pommeau	16
Darroze Armagnac 8yr	18
Remy Martin V.S.O.P	22
Hennessy XO	34

OTHER FESTIVE SPIRITS

Nardini Reserva Grappa	18
Foursquare Vintage Barbados Rum, 2007	18



DINNER MENU
