snacks

house made pickled egg 5
seasonal house-made pickled vegetable plate 8
salted and fried almonds*** 7
citrus and chili marinated olives** 7
oyster* on the half shell, mignonette 3.50
tinned la bruja sardines, dijon, beurre de baratte, lemon, pickled onion, baguette 17
cantabrian brown anchovies, beurre de baratte, baguette 6

steak tartare*, olives**, parsley, shallot, egg yolk*, toasted baguette 18

soup & salads

soup du jour cup 6 / bowl 12
garlic soup, onions, bread, black pepper, red wine cup 5 / bowl 10
mixed green salad, herbs, lemon vinaigrette 12
catalonia chicories, radicchio, croutons, grana padano anchovy vinaigrette*, 15 add boquerones 4

plates

manila clams*, white wine, tomato, parsley, garlic, finocchiona, toasted baguette 20
white bean cassoulet, sausage, bacon, lemon & parsley breadcrumbs 22

sandwiches

served with potato chips
sub green salad 4 / make it a salad 5
add a dill pickle 2

"the randy" apples, blue cheese*, sweetheart ham, hazelnuts***, shallot, greens & aioli* on ciabatta 16

italian grinder capicola, salami, mortadella***, aioli*, pickled peppers, greens, grana padano, italian vinaigrette on ciabatta 16

"halve hahn" melted gouda, grilled onion, pickles, whole grain mustard, aioli*, on toasted rye 14
pork frankfurter ketchup, dijon, relish, & onions 10
add house-made sauerkraut 2

roasted chicken thigh sauce provençal, dill aioli*, on toasted baguette 16

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charcuterie boards

all boards are served with baguette
additional baguette or crostini 2
 gluten-free options upon request 4

chef’s choice selection of five meats***, pickled vegetables, grain mustard 26

spanish board three spanish salamis, sweetheart ham, fresh chorizo, miticina, fried almonds***, piquillo pepper salad 28

french board two french saucissons, pate***, pork rillettes, garlic sausage, brie fermier, pickled vegetables, grain mustard 28

italian board two italian salamis, mortadella***, capicola, italian sausage, taleggio, fennel-parsley salad, olives** 28

ham board sweetheart ham, capicola, landrachschinken, sour dill pickle, dijon, butter 25

cheese board with preserves, crostini
one cheese 8
three cheese 23
five cheese 35

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consuming raw or undercooked meats, poultry, seafood, shellfish, dairy or eggs may increase your risk of food-borne illness.
tartare served raw. aioli contains raw egg.
**wild mushrooms not an inspected product/olives may contain pits. ***contains nuts | 20% added gratuity for parties 6+ a 3% surcharge is added to all checks to cover employee wellness programs

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lunch cocktails

olympia mary | house mix, salt and pepper rim, pickle & salami skewer  12
  *make it spicy with house infused chili-lime vodka +2 *add a beer back +3
old fashioned | whiskey, calisaya, quinguina en rama, orange & tiki bitters, orange twist  14
bicicletta alpina | accompani mari gold amaro, sparkling wine, grapefruit bitters, soda, rocks  13
terra incognita | vida mezcal, amontillado sherry, amaro nonino, cocchi americano, apricot liqueur, burlesque bitters 14
bittersweet symphony | dark rum, accompani coffee liqueur, amontillado, punt e mes, ginger, chocolate & black walnut bitters  13
gilded mirror | stone barn rye whiskey, dry curaçao, averez genetian liqueur, cold brew, orange & cardamom bitters  15
chef’s kiss | vodka, meletti amaro, house made green walnut liqueur*, ginger, lime, soda  13
ruby red | tequila, meletti amaro, cocchi rosa, lime juice, rhubarb bitters  13
zero proof

meadow soprano | for bitter for worse “the saskatoon” apertif, chamomile simple syrup, orange zest, hot water  10
gbia ginger rickey | gbia botanical aperitif, ginger syrup, lime, soda float, cherry  8

wine by the glass/quartino

sparkling

cabernet franc | ARNAUD LAMBERT “Breze” Brut Rosé Loire FR NV 14/17
dhenin blanc | SÉBASTIEN BRUNET “La Rocherie” Brut Vouvray Loire FR 15/18

white
dhenin blanc | CHATEAU FOUQUET Saumur Blanc Loire FR 2020 13/16
albarino | CHAN DE ROSAS “Cuvee La Luz” Rias Baixas ES 2020 14/17
kerner | ABBAZIA DI NOVACELLA Alto Adige IT 2020 14/17
furmint, bársklevéla | BOODROG BORMUHELY Tokaj HU 2021 13/16

rosé & orange
cabernet sauvignon | OVUM “Pink Salt” Rosé OR 2022 12/15
riesling | STICK FIGURINE “Under The Wallowas” OR 2021 16/19

red
pinot noir | MCKINLAY Willamette Valley OR 2020 13/16
gamay | SANDRINE HENRIOT “Les Charmes” Morgon Beaujolais FR 2019 15/18
cabernet franc & sauvignon, grolleau, gamay, pineau d’aunis | FAMILLE OGEREAU “L’Enjouee” Loire FR 2020 13/16
mencia | JOSÉ ANTONIO GARCIA “Unculin” Tinto Bierzo ES 2021 12/15
tannat, cabernet franc, cabernet sauvignon | DOMAINE LABRANCHE LAFFONT Madiran FR 2018 14/17

dry sherry

flight of four 20

LA CIGARERRA Manzanilla 10
FERNANDO de CASTILLA Fino “Antique” 10
GOMEZ NEVADO “Amontillado” 10
CESAR FLORIDO “Cruz Del Mar” Oloroso 10

non alcoholic

Athletic Brewing “Run Wild” n/a IPA 12oz can  5
virgin mary 5

juice 4  orange or grapefruit

Stumptown Coffee  4
Stumptown “French Roast” Cold Brew 4.5

Steven Smith Tea  4

peppermint  l  lord bergamot black

steven smith “exceptional” Iced tea  4
Mondariz Sparkling Mineral Water  for bitter for worse “the saskatoon” apertif, chamomile simple syrup, orange zest, hot water  10

Bottled Coke 4
Diet Coke 3

HOUSE SODAS

Sparkling Lemonade  4.5
Ginger Lime Soda  4.5
Pomegranate, Lime & Rose Soda  4.5

beer & cider

Rotating Draft Selection (16/11 oz) prices vary
Saison Dupont Belgian Farmhouse Ale 330mL bottle (BE)  10
Delirium Tremens Belgian Ale 500mL can (BE)  12
Matchless Rotating Hazy IPA 16oz can (WA)  9
Rosenstadt Seasonal 16oz can (OR)  8
WildCraft Cider Works “Your Fruit, Your Cider” 12oz can (OR)  9
WildCraft Cider Works “Winter Run” 16oz can (OR)  12