

Hello friends,

In an effort to best accommodate all our guests who are here to dine, we ask you limit your stay to 90 minutes, and not remain at a table without any MW food and/or drink.

Also no outside food or drinks allowed inside.

Wi-fi password: 2685West!

Mr. West

20 A U T U M N 22
E D I T I O N

EAT

BITES + PLATES

MISTER POTATO CHIPS <small>V AVAIL</small> 4 <small>parmesan herb :: add smoked prosciutto* (3)</small>
MARINATED OLIVES <small>V</small> 6
MR. WEST FRIES <small>GF, V</small> 8 <small>w/ curried ketchup, green goddess aioli ::: make it greek w/ garlic sauce, feta, herbs (3)</small>
SNACK MIX <small>GF, V</small> 5 <small>curried cashew, maple almond, fried fava, chex, crunchy garlic bits</small>
HARISSA SPICED WINGS <small>SM/LG</small> 10/18 <small>local draper chicken wings, greek feta ranch, carrot sticks</small>
FRIED BRUSSEL SPROUTS <small>GF</small> 12 <small>w/ gremolata, parmesan, aioli</small>
SEASONAL BURATTA <small>GF</small> 12 <small>w/ fennel + citrus salad, tapenade, olive oil, parsley ::: add grilled bread (2), smoked prosciutto* (3)</small>
TORTILLA ESPAÑOLA <small>GF</small> 12 <small>potato omelette, caramelized onion, arugula, garlic aioli, pickled onion, smoked paprika</small>

HEARTY TOAST

CHOOSE SOURDOUGH, MULTIGRAIN OR SWEET POTATO GF [2]

PEAR + RICOTTA <small>DF AVAIL</small> 13 <small>roasted pear, lemon ricotta, charred fennel, frisee, pickled shallot, hazelnut, smoked salt, honey ::: add smoked prosciutto* (3)</small>
ROASTED MUSHROOM <small>DF AVAIL</small> 13.5 <small>w/ aged cheddar, herb salad, pickled onion, herb aioli ::: add soft boiled egg* (2), bacon (3)</small>
CURRIED AVOCADO <small>V</small> 13 <small>w/ mustard seed, lime ::: add soft-boiled egg* (2), bacon (3)</small>
HOUSE-CURED KING SALMON* 16 <small>w/ whipped horseradish crème, herb salad, caraway seed, pickled shallot, caper</small>

SALADS

ADD SOFT-BOILED EGG* [2], WARM BREAD OR PITA [3],
ROASTED CHICKEN, BACON OR SMOKED PROSCIUTTO* [3] TO ANY SALAD

HARVEST GREENS <small>GF, V AVAIL</small> 14 <small>kale, romaine, roasted squash, apple, white cheddar, currant, hazelnut, pickled onion, mint, champagne vinaigrette</small>
AUTUMN ORZO <small>V AVAIL</small> 14 <small>mixed greens, green garbanzo, white bean, feta, tomato, maple pecan, mint, parsley, harissa vinaigrette</small>
BRUSSELS SPROUT CAESAR <small>GF AVAIL</small> 13 <small>romaine, chopped brussels, parmesan, parsley, homemade crouton, caesar dressing</small>
NIÇOISE <small>GF</small> 15 <small>mixed lettuces, albacore tuna salad, herb potato, roasted cauliflower, cucumber, olive, soft-boiled egg*, pickled onion, red wine vinaigrette</small>

SANDWICHES

ADD SIDE POTATOES [4], MISTER POTATO CHIPS [4],
GREEN SALAD [4], CUP OF SOUP [4.5]

SPICED CHICKEN SHAWARMA 15 <small>w/ roasted tomato, moroccan tuna pickle, red onion, mint, tzatziki, toum, in warm pita ::: make it a veg w/ sweet potato</small>
MR. WEST CLUB 15 <small>roasted turkey, bacon, lettuce, tomato, pickled onion, herbed aioli, layered on sourdough + multigrain ::: add white cheddar (2), smashed avocado (3)</small>
TUNA MELT 14.5 <small>w/ mama lil's peppers, smoked gouda, herb aioli on multigrain</small>
GARDEN VEGGIE 13 <small>avocado, cucumber, tomato, sprouts, white cheddar, muhammara, garlic sauce, on multigrain</small>
GRILLED CHEESE 12 <small>white cheddar, gouda, gruyère ::: add tomato, pickle, pesto aioli or mama lil's peppers (1.5), avocado (2), roasted turkey, bacon or smoked prosciutto* (3), rosemary ham (4)</small>

DIPS

ADD WARM PITA [3] OR VEGGIE CRUDITÉS [3.5]

ROASTED SQUASH HUMMUS <small>GF</small> 7 <small>roasted kabocha, preserved lemon oil, nigella seed, pepitas, cilantro</small>
MUHAMMARA <small>V AVAIL</small> 7 <small>roasted red pepper, feta, walnut, paprika, pomegranate molasses</small>
TZATZIKI <small>GF</small> 6 <small>w/ evoo, nigella seed</small>
ARTICHOKE <small>GF</small> 9 <small>w/ leeks, red onion, roasted garlic, parmesan</small>

SOUP

ADD GRILLED BREAD [2] CUP/BOWL

BROCCOLI CHEDDAR <small>GF</small> 4.5/7.5
SPICED TOMATO <small>GF</small> 4.5/7.5 <small>w/ crème fraiche, basil</small>

SWEETS

HUCKLEBERRY PANNA COTTA 4 <small>w/ graham crumble, black sesame</small>
CHOCOLATE TART 8 <small>w/ cultured whipped cream, hazelnut, maldon salt</small>
AFFOGATO 6 <small>espresso or matcha w/ vanilla bean gelato</small>

V = VEGAN GF = GLUTEN FREE DF = DAIRY FREE

* According to our good practices at the food department, consuming raw, undercooked, and unpasteurized food items may increase the chance of food borne illness. While we strive to keep gf options, please note that items are prepared in a kitchen along side items containing gluten and nuts.

DRINK

COFFEE

seasonal

EGGNOG LATTE
MAPLE SALTED TOFFEE
ORANGE MOCHA

ESPRESSO ::: 3 **AMERICANO** ::: 3 **CORTADO** ::: 3.5
MACCHIATO ::: 3.5 **CAPPUCCINO** ::: 4

	8OZ	12OZ
DRIP	2.5	3
LATTE	4	4.5
MOCHA	4.5	5

all syrups made in-house

EXTRA SHOT ::: 1 **NON-DAIRY** ::: 0.65
HOUSE SYRUP ::: 0.50 **SEASONAL SYRUP** ::: 0.80

SINGLE-ORIGIN POUR OVER <small>12oz</small> 4.5
IN-HOUSE DRIP COFFEE <small>10oz</small> 3.25
HOUSE COLD BREW [ON-TAP] <small>12oz/16oz</small> 4/5
SHAKERATO <small>3oz</small> 6 <small>espresso, house vanilla, lemon peel, served neat</small>
COFFEE EGG CREAM <small>12oz</small> 6 <small>espresso, whole milk, house chocolate, soda water, iced, shaken</small>
ROOT BEER CREAM <small>16oz</small> 6 <small>espresso, root beer, sweat cream, nutmeg, iced</small>
CARDAMOM TONIC 6 <small>espresso, cardmom syrup, bitters, tonic</small>

TEA

seasonal

BOURBON VANILLA ROOIBOS LATTE
SPARKLING JUNIPER HIBISCUS

LOOSE-LEAF TEA <small>16oz</small> 4.25 <small>assam ::: earl grey cream ::: vanilla rooibos jasmine blue green ::: genmai cha green chamomile mint ::: ginger tlc</small>
SEATTLE FOG <small>12oz</small> 4.5 <small>earl grey, milk, house vanilla, honey, cinnamon</small>
MINA'S CHAI <small>12oz</small> 4.5 <small>assam tea, ginger spice blend, cinnamon</small>
GOLDEN MILK LATTE <small>10oz</small> 5 <small>spiced turmeric tea, oat milk</small>
MATCHA LATTE <small>10oz</small> 5 <small>organic fine matcha, steamed milk, house vanilla</small>
MATCHA SODA <small>12oz</small> 6 <small>pomegranate, vanilla, soda, iced</small>
ICED TEA [ON-TAP] green -- black..... 4

SODAS, ETC

SPICED PEAR HOUSE SODA <small>w/ sweet cream</small> 6
BLACKBERRY JUNIPER SHRUB 6
MINT LEMONADE [ON-TAP] 5
WEST PALMER [ON-TAP] 5
CRAFT ROOT BEER [ON-TAP] 4.5
KOMBUCHA [ON-TAP] berry hibiscus..... 6

JUST JUICE orange -- grapefruit..... 4.5
RECES CBD SPARKLING WATER 6 <small>pomegranate hibiscus -- coconut lime</small>
PUGENT SOUND KOMBUCHA 8 <small>grapefruit hops -- white peony</small>
MEXICAN COKE 4
RACHEL'S GINGER BEER seasonal..... 6
SAN PELLIGRINO blood orange -- limonata..... 3.5
MOUNTAIN VALLEY WATER sparkling -- spring..... 3.5

WINE

B U B B L E S 5OZ GLASS 750ML BOTTLE

IDORA PROSECCO BRUT 10..... 49 <small>Prosecco DOC, Italy NV Fruity, notes of apple, white flowers.</small>
ALTOS DE MONTANCHEZ 'VEGAS ALTAS' CAVA ROSÉ 13..... 64 <small>Extremadura, Spain 2018 Fresh, notes of wild white peach, stone, minerality.</small>
GÖNC WINERY PINOT BLANC PÉT-NAT 12..... 59 <small>Podravje, Slovenia NV Juicy, notes of pear, lemon zest, acacia.</small>

FRESH FOR FALL
JEAN MARC BARTHEZ BORDEAUX BLANC 10..... 49 <small>Bordeaux, France 2020 Clean, notes of lemon, melon.</small>
DAVID HILL GEWÜRTZTRAMINER 11..... 54 <small>Willamette Valley, Oregon 2020 Floral, notes of lychee, lemon drop.</small>
AOALIA SOAVE 11..... 54 <small>Soave Superiore, Italy 2021 Floral, notes of stonefruit, almond.</small>
CASA DE MOURAZ BRANCO 12..... 59 <small>Dão, Portugal 2018 Elegant, notes of citrus, wet rock.</small>
FRAGA DO CORVO 'GODELLO' 10..... 49 <small>Monterrei D.O., Spain 2020 Creamy, notes of jasmine, ripe pear.</small>
WEINGUT HEINRICH 'NAKED WHITE' 10..... 49 <small>Burgenland, Austria 2018 Funky, notes of nutmeg, baked pear.</small>

ROSÉ + ORANGE
ROTATING ROSÉ 11..... 54
SANCTUM 'LEPTIR' [SKIN-CONTACT] 12..... 59 <small>Lipoglav, Lower Styria, Slovenia 2020 Honey, notes of black tea, apricot.</small>
CRISP REDS
VIGNERONS D'ESTEZARGUES 'CARAMBOUILLE' [CHILLED] 10..... 49 <small>Rhône Valley, France 2021 Light, notes of cranberry, fresh herbs.</small>
SIMPATICO OLD VINE GRENACHE 12..... 59 <small>Yakima Valley, Washington 2019 Botanical, notes of cherry, rose.</small>
JUDITH BECK 'INK' RED BLEND 12..... 59 <small>Burgenland, Austria 2020 Fruity, notes of black cherry, currant.</small>
MARABELLE MONTEPULCIANO D'ABRUZZO 10..... 49 <small>Abruzzo, Italy 2018 Juicy, notes of black olive, pepper.</small>
MAS THÉO 'P'TIT GABY' 11..... 54 <small>Southern Rhône, France 2019 Earthy, notes of underripe strawberry, lemon peel.</small>
ARENDA MERLOT 12..... 59 <small>Columbia Valley, Washington 2018 Rich, notes of light cherry, vanilla, mocha.</small>

BEER + CIDER

ON-TAP
OBEC CZECH PILSNER <small>WA</small> 8
HOLY MOUNTAIN ROTATING <small>WA</small> 8
STOUP CITRA IPA <small>WA</small> 9
URBAN FAMILY ROTATING SOUR <small>WA</small> 10
YONDER 'VANTAGE' CIDER <small>WA</small> 8

CANS + BOTTLES
MONTUCKY COLD SNACK TALLBOY <small>MT</small> 5
PNW LAGER <small>WA</small> 5
HOLY MOUNTAIN ROTATING <small>WA</small> 9
ASLAN DAWN PATROL -OR- BATCH 15 IPA <small>WA</small> 7
FREMONT LUSH IPA <small>WA</small> 7
SEASONAL YONDER CIDER <small>WA</small> 9

HOUSE COCKTAILS

AUTUMN SPRITZERS

MR. PINK 11 <small>lustau vermut rosé, prosecco, lime juice, peychaud's bitters</small>
HARVEST SMOKE 14 <small>banhez mezcál, prosecco, dry gewürztraminer, tequila, jasmine simple</small>
WILDFLOWER 13 <small>barrel-aged gin, passionfruit liqueur, gentian liqueur, soda, lemon</small>
BLACKBERRY G+T 12 <small>gin, blackberry shrub, tonic, lime</small>

SIGNATURE

AGED OLD FASHIONED 14 <small>house oak barrel-aged-2 wks bourbon-rye blend, simple, house vanilla bitters</small>
STONE + STOKED 12 <small>apricot infused bourbon, lemon, mint demerara syrup</small>
AUTUMN MULE 12 <small>mischievous vodka, ginger liqueur, pear nectar, allspice demerara, ginger beer, lime</small>
YERBA MATEY 12 <small>yerba mate infused vodka, allspice demerara, pineapple juice, lemon juice, soda</small>
BEST WISHES 13 <small>bourbon, ancho Reyes, cranberry syrup, campari</small>
ESPRESSO MARTINI 13 <small>espresso, vodka, irish cream, demerara syrup, lemon twist</small>
EGGNOG COCKTAIL 13 <small>cachaça, amaro amorino, egg nog base, orange zest</small>
MULLED WINE 11 <small>red wine, jasmine blueberry tea, cinnamon, clove, star anise</small>

FROZEN

HARVEST FROSECO 12 <small>prosecco, lemon-juniper simple, lemon juice, w/ spiced pear or cranberry floater</small>
PAMPLEMOUSSE 12 <small>dry white wine, ruby grapefruit, vanilla simple, pink sea salt</small>

BRUNCH SPECIALS

BLOODY MARY 11 <small>vodka, house bloody mix, lime juice</small>
MIMOSA 10 <small>prosecco w/ orange juice, grapefruit or pomegranate (2)</small>
APEROL PALOMA 13 <small>tequila, aperol, agave, grapefruit juice, lime</small>
SPIKED COFFEE 13 <small>nutmeg infused gin, fernetta bronca, coffee, allspice, demerara</small>

SOBER-CURIOUS

MIDNIGHT MAGIC <small>LOW PROOF</small> 12 <small>pathfinder, dolin dry, dolin rouge, honey simple, aromatic bitters</small>
BONAL TROPICAL <small>LOW PROOF</small> 10 <small>bonal, pineapple juice, lime juice</small>
GROVE + TONIC <small>NO PROOF</small> 10 <small>seedlip spice + grove, house tonic, simple, soda, douglas fir bitters</small>
ATHLETIC [ROTATING] <small>N/A BEER</small> 7