

all day

BREAKFAST

CONTINENTAL	10
croissant, seasonal pastry, fruit, compote, butter	
CHIA PUDDING GF, V.....	9
w/ blueberry, toasted almond, maple syrup, almond milk	
WINTER YOGURT	9
w/ cranberry-apricot compote, almond coconut granola, mint, lime zest	
TURKISH EGGS	13
soft boiled eggs*, dill yogurt, spiced brown butter, green onion, toast	
EGG + CHEESE CROISSANT	9
::: add mama lil's peppers (1.5), avocado (2), bacon (3), rosemary ham (4)	
MR. BREAKFAST	14
two soft-boiled eggs*, bacon, spiced potatoes, avocado, sourdough or multigrain toast, compote	
SHAKSHUKA	12
eggs*, spiced chickpea + tomato stew, yogurt, za'atar ::: add shawarma spice roasted chicken (4)	
TORTILLA ESPAÑOLA GF.....	12
potato omelette, caramelized onion, arugula, pickled onion, garlic aioli, smoked paprika	

TOAST

CHOOSE SOURDOUGH, MULTIGRAIN OR SWEET POTATO GF [2]

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

SALADS

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

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

SANDWICHES

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

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

DIPS

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

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

BITES + PLATES

MISTER POTATO CHIPS	4
parmesan herb ::: add smoked prosciutto* (3)	
MARINATED OLIVES V.....	6
MR. WEST FRIES GF, V.....	8
w/ curried ketchup, green goddess aioli ::: make it greek w/ garlic sauce, feta, herbs (3)	
HARISSA SPICED WINGS SM/LG.....	10/18
local draper chicken wings, greek feta ranch, carrot sticks	
FRIED BRUSSELS SPROUTS GF [UV ONLY].....	12
w/ gremolata, parmesan, aioli	
SEASONAL BURATTA GF.....	12
w/ fennel + citrus salad, tapenade, olive oil, parsley ::: add grilled bread (2), smoked prosciutto* (3)	

CUP/BOWL

SOUP

ADD GRILLED BREAD [2]

BROCCOLI CHEDDAR GF.....	4.5/7.5
SPICED TOMATO GF.....	4.5/7.5
w/ crème fraiche, basil	

SWEETS

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

V = VEGAN GF = GLUTEN FREE DF = DAIRY FREE

* According to our good friends at the health 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 ::: 0.75
HOUSE SYRUP ::: 0.50 SEASONAL SYRUP ::: 0.80

IN-HOUSE DRIP COFFEE 10oz 3.25
HOUSE COLD BREW [ON-TAP] 12oz / 16oz 4/5

SHAKERATO 3oz 6
espresso, house vanilla, lemon peel, served neat

COFFEE EGG CREAM 12oz 6
espresso, whole milk, house chocolate, soda water, iced, shaken

ROOT BEER CREAM 16oz 6
espresso, root beer, sweat cream, nutmeg, iced

CARDAMOM TONIC 6
espresso, cardmom syrup, bitters, tonic

TEA

seasonal

BOURBON VANILLA ROOIBOS LATTE
MULLED TEA CIDER

LOOSE-LEAF TEA 5
assam ::: earl grey creme ::: vanilla rooibos
jasmine blue green ::: genmai cha green
chamomile mint ::: ginger tlc

SEATTLE FOG 12oz 4.5
earl grey, milk, house vanilla, honey, cinnamon

MINA'S CHAI 12oz 4.5
assam tea, ginger spice blend, cinnamon

GOLDEN MILK LATTE 10oz 5
spiced turmeric tea, oat milk

MATCHA LATTE 10oz 5
organic fine matcha, steamed milk, house vanilla

MATCHA SODA 12oz 6
pomegranate, vanilla, soda, iced

ICED TEA [ON-TAP] green 4

SODAS, ETC

16oz

SPICED PEAR HOUSE SODA 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

BOTTLES + CANS

JUST JUICE orange -- grapefruit 4.5
RECES CBD SPARKLING WATER 6
pomegranate hibiscus -- coconut lime

PUGENT SOUND KOMBUCHA 8
grapefruit hops -- white peony

MEXICAN COKE 4
RACHEL'S GINGER BEER seasonal 6
SAN PELLGRINO blood orange -- limonata 3.5
MOUNTAIN VALLEY WATER sparkling -- spring 3.5

WINE

BUBBLES

5oz GLASS 75oz BOTTLE

FIDORA PROSECCO BRUT 10 49
Prosecco DOC, Italy | NV
Fruity, notes of apple, white flowers.

GROCHAU CELLARS 'JOYRIDE' SPARKLING ROSÉ 11 54
2021 | Eola-Amity Hills, Oregon
Bright, notes of black cherry and white flower.

GÖNC WINERY PINOT BLANC PÉT-NAT 12 59
Podravje, Slovenia | NV
Juicy, notes of pear, lemon zest, acacia.

FRESH FOR FALL

JEAN MARC BARTHEZ BORDEAUX BLANC 10 49
Bordeaux, France | 2020
Clean, notes of lemon, melon.

DAVID HILL GEWÜRTZTRAMINER 11 54
Willamette Valley, Oregon | 2020
Floral, notes of lychee, lemon drop.

ADALIA SOAVE 11 54
Soave Superiore, Italy | 2021
Floral, notes of stonefruit, almond.

CASA DE MOURAZ BRANCO 12 59
Dão, Portugal | 2018
Elegant, notes of citrus, wet rock.

FRAGA DO CORVO 'GODELLO' 10 49
Monterrei D.O., Spain | 2020
Creamy, notes of jasmine, ripe pear.

WEINGUT HEINRICH 'NAKED WHITE' 10 49
Burgenland, Austria | 2018
Funky, notes of nutmeg, baked pear.

ROSÉ + ORANGE

ROTATING ROSÉ 11 54
SANCTUM 'LEPTIR' [SKIN-CONTACT] 12 59
Lipoglav, Lower Styria, Slovenia | 2020
Honey, notes of black tea, apricot.

CHILLED REDS

VIGNERONS D'ESTEZARGUES 'CARAMBOUILLE' [CHILLED] 10 49
Rhône Valley, France | 2021
Light, notes of cranberry, fresh herbs.

SIMPATICO OLD WINE GRENACHE 12 59
Yakima Valley, Washington | 2019
Botanical, notes of cherry, rose.

JUDITH BECK 'INK' RED BLEND 12 59
Burgenland, Austria | 2020
Fruity, notes of black cherry, currant.

MARABELLE MONTEPULCIANO D'ABRUZZO 10 49
Abruzzo, Italy | 2018
Juicy, notes of black olive, pepper.

MAS THÉO 'P'TIT GABY' 11 54
Southern Rhône, France | 2019
Earthy, notes of underripe strawberry, lemon peel.

ORENDA MERLOT 12 59
Columbia Valley, Washington | 2018
Rich, notes of light cherry, vanilla, mocha.

BEER + CIDER

ON-TAP

OBEC CZECH PILSNER WA 8
HOLY MOUNTAIN ROTATING WA 8
STOUP CITRA IPA WA 9
URBAN FAMILY ROTATING SOUR WA 10
YONDER 'VANTAGE' CIDER WA 8

CANS + BOTTLES

MONTUCKY COLD SNACK TALLBOY MT 5
PNW LAGER WA 5
HOLY MOUNTAIN ROTATING WA 9
ASLAN DAWN PATROL -OR- BATCH 15 IPA WA 7
FREMONT LUSH IPA WA 7
SEASONAL YONDER CIDER 9

COCKTAILS

EGGNOG COCKTAIL

cachaça, amaro amorino, egg nog base, orange zest

MULLED WINE

red wine, jasmine blueberry tea, cinnamon, clove, star anise

MR PINK

lustau vermut rosé, prosecco, lime juice, peychaud's bitters

HARVEST SMOKE

banhez mezcal, prosecco, dry gewurztraminer, tequila, jasmine simple

WILDFLOWER

barrel-aged gin, passionfruit liqueur, gentian liqueur, soda, lemon

BLACKBERRY G+T

gin, blackberry shrub, tonic, lime

AGED OLD FASHIONED

house oak barrel-aged-2 wks bourbon-rye blend, simple, house vanilla bitters

STONE + STOKED

apricot infused bourbon, lemon, mint demerara syrup

WINTER MULE

mischief vodka, ginger liqueur, pomegranate liqueur, cinnamon molasses, lime, ginger beer

PISTACHIO MAI TAI

white rum, house pistachio orgeat, lime, allspice, fernet branca

ESPRESSO MARTINI

espresso, vodka, irish cream, demerara syrup, lemon twist

CACAO WITH LOVE

Cacao infused Cappelletti, cocchi teatro amaro, chocolate bitters, soda

SPIKED COFFEE COCKTAIL

nutmeg infused gin, fernet branca, coffee, allspice demerara

JUNIPER-INFUSED FROSECCO

prosecco, rosemary-juniper simple, lemon juice w/ spiced pear or cranberry floater

PAMPLEMOUSSE

dry white wine, ruby grapefruit, vanilla simple, pink sea salt

HASTA MANZANA

lunazul tequila, amaro montenegro, agave, cider

SOLSTICE COCKTAIL

mischief bourbon, cranberry, lemon, sage

EGGNOG COCKTAIL

cachaça, amaro amorino, egg nog base, orange zest

MULLED WINE

red wine, jasmine blueberry tea, cinnamon, clove, star anise

MR PINK

lustau vermut rosé, prosecco, lime juice, peychaud's bitters

NEGRONI SBAGLIATTO [ON-TAP]

dolin sweet vermouth, cappelletti, prosecco, orange bitters

MASALA MULE

seedlip spice, chai concentrate, lime juice, allspice demerara syrup, ginger beer

SUNSHINE MIA

seedlip spice, orange juice, giffard orgeat, lemon juice, lime juice, allspice demerara syrup, prosecco

OLD WEST FASHIONED

cardamaro, cocchi americano, angostura bitters

ESPRESSO MARTINI

espresso, cardamom syrup, cocchi di terino, orange bitters, orange twist

HARVEST FROSECCO

prosecco, lemon-juniper simple, st. germain, lemon juice, w/ spiced pear or cranberry floater

PAMPLEMOUSSE

dry white wine, ruby grapefruit, vanilla simple, pink sea salt

MIMOSA

prosecco w/ orange, grapefruit or pomegranate (2)

MICHELADA

rainier, house bloody mix, tajin rim

SOLSTICE COCKTAIL

bonal, cranberry, lemon, sage, lavender bitters

WINTERTIME MULE

cocchi americano, pomegranate, cinnamon molasses, lime, ginger beer

CACAO WITH LOVE

Cacao infused Cappelletti, cocchi teatro amaro, chocolate bitters, soda

MIMOSA

prosecco w/ orange, grapefruit or pomegranate (2)

MICHELADA

rainier, house bloody mix, tajin rim



happy hour

DRINK

\$2 OFF FROZEN COCKTAILS

\$2 OFF AUTUMN SPRITZERS UV ONLY

\$10 WESTARITA UV ONLY

\$2 OFF HOUSE COCKTAILS DT ONLY

\$2 OFF WINE GLASS POURS

Grab a bottle from our Wine Shop for HH
— only \$10 corkage fee —

MULLED WINE

9

red wine, jasmine blueberry tea, cinnamon,
clove, star anise

EAT

MISTER POTATO CHIPS 3

... add smoked prosciutto (3)

SNACK MIX 4

MARINATED OLIVES 5

MEZE TRIO 10

roasted squash hummus, muhammara, tzatziki, pita

... add veggie crudités (3.5)

HALF GRILLED CHEESE + TOMATO SOUP 11

BRUSSELS CAESAR SALAD 11

... add roasted chicken (3)

FRIED BRUSSELS SPROUTS UV ONLY 11