

# EAT

## BREAKFAST

CONTINENTAL	12
croissant, seasonal pastry, fruit, compote, butter	
CHIA PUDDING GF, V	11
w/ blueberry, toasted almond, maple syrup, almond milk	
SPRING YOGURT	11
strawberry-rhubarb compote, baklava granola, cinnamon, orange zest	
TURKISH EGGS	14.5
soft boiled eggs*, dill yogurt, spiced brown butter, green onion, toast	
EGG + CHEESE CROISSANT	10
::: add mama lil's peppers (1.5), avocado (2), bacon (3), rosemary ham (4)	
MR. BREAKFAST	16.5
two soft-boiled eggs*, bacon, spiced potatoes, avocado, sourdough or multigrain toast, compote	
SHAKSHUKA	15
eggs*, spiced chickpea + tomato stew, yogurt, za'atar, warm pita ::: add shawarma spice roasted chicken (4)	
TORTILLA ESPAÑOLA GF	14
potato omelette, caramelized onion, arugula, pickled onion, garlic aioli, smoked paprika	

## TOAST

CHOOSE SOURDOUGH, MULTIGRAIN OR SWEET POTATO GF [2]

STRAWBERRY + RICOTTA	13.5
w/ arugula, whipped lemon ricotta, local high desert honey, basil ::: add smoked prosciutto* (3)	
ROASTED ARTICHOKE	15
w/ fromage blanc, arugula, pine nut, lemon zest ::: add soft boiled egg* (2), bacon (3), smoked prosciutto* (3)	
CURRIED AVOCADO V	13
w/ mustard seed, lime, coriander ::: 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

SPRING CRUNCH GF	15
baby gem lettuce, shaved purple radish, kohlrabi, carrot, seeds, rogue blue cheese, tarragon yogurt vinaigrette	
ORZO PRIMAVERA	16
romaine, arugula, herb roasted asparagus, charred onion, snow pea, feta, mint, turmeric lemon vinaigrette	
BRUSSELS SPROUT CAESAR	14.5
romaine, chopped brussels, parmesan, parsley, housemade crouton, caesar dressing	
NIÇOISE GF	15
baby gem lettuce, green bean, cucumber, pickled onion, herbed potato, kalamata, line caught oregon tuna salad, egg, red wine vinaigrette	

## SANDWICHES

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

SHAWARMA	15
choose spiced chicken or falafel w/ pickled cabbage slaw, housemade pickle spear, toum, tzatziki, parsley, dill, in warm pita ::: make it a veg w/ sweet potato	
MR. WEST CLUB	16
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 ::: make it a tuna's salad w/ lettuce, tomato, sprouts on multigrain	
GARDEN VEGGIE	15
avocado, cucumber, tomato, sprouts, white cheddar, muhammara, garlic sauce, on multigrain	
GRILLED CHEESE	13
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 CRUITS [3.5]

GREEN GODDESS HUMMUS GF	8
green pea, chickpea, mint, feta, pumpkin seed	
ZAALOUK GF	8
charred eggplant, tomato, red pepper, cilantro, sesame yogurt	
SMASHED CURRIED AVOCADO GF, V	8
w/ mustard seed, lime, coriander	
TZATZIKI GF	7
w/ evoo, nigella seed	

## BITES + PLATES

MISTER POTATO CHIPS	4
parmesan herb ::: add smoked prosciutto* (3)	
MARINATED OLIVES GF, V	7
SNACK MIX GF, V	5
curried cashew, maple almond, fried fava, chex, crunchy garlic bits	
SPICE ROASTED POTATOES GF	8
w/ tzatziki	
SEASONAL BURATTA GF	14
charred nectarine, sweet pickled kumquat, basil, mint, pistachio, pomegranate gastrique ::: add grilled bread (2), smoked prosciutto* (3)	

## SOUP

ADD GRILLED BREAD [2] CUP/BOWL

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

## SWEETS

HUCKLEBERRY PANNA COTTA	4
w/ graham crumble, black sesame	
AFFOGATO	6
espresso or matcha w/ vanilla bean gelato	

V = VEGAN GF = GLUTEN 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 options, please note that items are prepared in a kitchen alongside items containing gluten and nuts.

# DRINK

## COFFEE

*seasonal*

## HONEY LAVENDER LATTE

## CARDAMOM ROSE COLD BREW

ESPRESSO ::: 3.5	AMERICANO ::: 3.5	CORTADO ::: 4.5
MACCHIATO ::: 4 CAPPUCCINO ::: 4.25		

*8oz 12oz*

DRIP	3	3.5
LATTE	4.25	4.75
MOCHA	5	5.5

*all syrups made in-house*

EXTRA SHOT ::: 1.5	NON-DAIRY ::: 0.5
HOUSE SYRUP ::: 0.75	SEASONAL SYRUP ::: 1
IN-HOUSE DRIP COFFEE 10oz	3.5
HOUSE COLD BREW [ON-TAP] 12oz/16oz	4.25/5.25
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, sweet cream, nutmeg, iced	
CARDAMOM TONIC	6
espresso, cardmom syrup, bitters, tonic	

## TEA

*seasonal*

## SPARKLING LAVENDER HIBISCUS

LOOSE-LEAF TEA 16oz	5
assam ::: earl grey creme ::: vanilla rooibos jasmine blue green ::: genmai cha green chamomile mint ::: gingerene	
SEATTLE FOG 12oz	4.75
earl grey, milk, house vanilla, honey, cinnamon	
MINA'S CHAI 12oz	4.75
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
organic fine matcha, strawberry-yuzu, soda, iced	
ICED TEA [ON-TAP] green	4

## SODAS, ETC

16 oz

SPICED PEAR HOUSE SODA w/ basil sweet cream	6
SUNSHINE SHRUB	6
MINT LEMONADE [ON-TAP]	5
WEST PALMER [ON-TAP]	5
CRAFT ROOT BEER [ON-TAP]	4.5
KOMBUCHA [ON-TAP] ginger peach 12oz	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

<b>BUBBLES</b>	<i>5oz GLASS</i>	<i>75ozML BOTTLE</i>
FIDORA PROSECCO BRUT	10	49
Prosecco DOC, Italy   NV Dry, notes of green apple, wildflowers.		
GROCHAU CELLARS 'JOYRIDE' SPARKLING ROSÉ	11	54
Eola-Amity Hills, Oregon   2021 Bright, notes of black cherry, lemon meringue.		
ANIMA MONDI PÉT-NAT	12	59
Penedès, Spain   2021 Floral, notes of brioche, white peach.		
<b>SPRING WHITES</b>	<i>5oz GLASS</i>	<i>75ozML BOTTLE</i>
JEAN MARC BARTHEZ BORDEAUX BLANC	11	54
Bordeaux, France   2020 Clean, notes of lemon, melon.		
BROOKS 'AMYCAS' WHITE BLEND	12	59
Willamette Valley, Oregon   2021 Dry, notes of tropical fruit, lychee.		
ANIMA NEGRA 'QUIBIA'	11	54
Mallorca, Spain   2021 Tart, notes of stone fruit, sea brine.		
DOMAINES LANDRON 'LES HOIX' MUSCADET SUR LIE	12	59
Muscadet Sevre-et-Maine, France   2020 Balanced, notes of ripe pear, lemon peel.		
JACKALOPE CELLARS 'VOYAGER' VIOGNIER	12	59
Willamette Valley, Oregon   2021 Fresh, notes of rosemary, citrus.		
MONTEMELINO GRECHETTO	12	59
Umbria, Italy   2020 Silky, notes of honey and almond		
<b>ROSÉ + ORANGE</b>	<i>5oz GLASS</i>	<i>75ozML BOTTLE</i>
ROTATING ROSÉ	11	54
SAGE RAT RAMATO	13	64
Yakima Valley, WA   2021 Tart, with notes of ripe quince and black tea.		
<b>FRESH REDS</b>	<i>5oz GLASS</i>	<i>75ozML BOTTLE</i>
PEYBONHOMME 'LATYPIC' [CHILLED]	11	54
Bordeaux, France   2021 Fresh, notes of red fruit, pepper.		
BOTTLEHOUSE PINOT NOIR	15	74
Uvalatin Hills, Oregon   2017 Delicate, notes of rainier cherry, cola.		
MEINKLANG BLAUFRÄNKISCH	12	59
Burgenland, Austria   2020 Sturdy, notes of ripe berry and black pepper.		
SALCHETO BISKERO CHIANTI	11	54
Chianti DOCG, Tuscany, Italy   2021 Fruity, notes of black fruit, baking spices.		
OLIVIER RIVIERE RAYOS 'UVA'	10	49
Rioja, Spain   2021 Rustic, notes of plum, fresh thyme.		
FINN HILL 'LE BEAU' CABERNET SAUVIGNON	14	69
Red Mountain, Washington   2017 Rich, notes of blueberry, peppercorn.		

## BEER + CIDER

ON-TAP

ROTATING LAGER WA	7
OBEK CZECH PILSNER WA	8
HOLY MOUNTAIN ROTATING WA	8
ROTATING 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 WA	9

## HOUSE COCKTAILS

### SPRING SPRITZERS

MR. PINK	11
lustau vermut rosé, prosecco, lime juice, peychaud's bitters	
GARDEN SPRITZ	13
cap corse blanc, st-germaine, cucumber, chamomile simple, prosecco	
TEA TIME SPRITZ	13
oolong infused cocchi americano, lemon juice, pineapple-tarragon simple, prosecco	
NEGRONI SBAGLIATO	12
dolin sweet vermouth, cappelletti, prosecco, orange bitters	

## SIGNATURE

ROSARITA	11
gin, sunshine shrub, tonic, lime	
SHERRY BRAMBLE	13
manzanilla sherry, strawberry basil syrup, lemon juice, rhubarb bitters, rose water, soda	
CORSICAN 'G+T'	13
cocchi americano, lemon juice, agave syrup, grapefruit bitters, kombucha	
ESPRESSO MARTINI	13
cocchi di terino, cardamom syrup, espresso, orange bitters, orange twist	
NEW WEST FASHIONED	12
cardamaro, cocchi americano, angostura bitters	

## FROZEN

ROSEMARY-JUNIPER INFUSED FROSECCO	12
prosecco, rosemary-juniper simple, lemon, strawberry float	
PAMPLEMOUSSE	12
dry white wine, ruby grapefruit, vanilla simple, pink sea salt	

## BRUNCH SPECIALS

MIMOSA	10/25
prosecco w/ orange juice, grapefruit or pomegranate (2)	
MICHELADA	10
rainier, house bloody mix, tajin rim	
SUNSHINE MIA	9
seedlip spice, orange juice, giffard orgeat, lemon juice, lime juice, allspice demerara syrup, prosecco	

## SOBER-CURIOUS

LEMON + LITE NO PROOF	11
seedlip spice, rhubarb bitters, fever tree tonic, olive, lemon	
TREAD LIGHTLY NO PROOF	11
pathfinder, pineapple, lime, simple	
SHRUB OBSESSION NO PROOF	11
seedlip garden, seedlip spice, lemon, simple syrup, sunshine shrub, top with soda	
ATHLETIC ROTATING N/A BEER	7