

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 SPRING 23
EDITION

EAT

BREAKFAST

CONTINENTAL	12
croissant, seasonal pastry, fruit, compote, butter	
CHIA PUDDING <i>GF, V</i>	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 <i>GF</i>	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 <i>V</i>	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 <i>GF</i>	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	
NICOISE <i>GF</i>	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 '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 CRUDITÉS [3.5]

GREEN GODDESS HUMMUS <i>GF</i>	8
green pea, chickpea, mint, feta, pumpkin seed	
ZAALOUK <i>GF</i>	8
charred eggplant, tomato, red pepper, cilantro, sesame yogurt	
TZATZIKI <i>GF</i>	6
w/ evoo, nigella seed	
ARTICHOKE <i>GF</i>	9
w/ leeks, red onion, roasted garlic, parmesan, grilled bread	

BITES + PLATES

MISTER POTATO CHIPS	4
parmesan herb ::: add smoked prosciutto* (3)	
MARINATED OLIVES <i>GF, V</i>	7
MR. WEST FRIES <i>GF</i>	8
w/ curried ketchup, green goddess aioli ::: make it greek w/ garlic sauce, feta, herbs (3)	
HARISSA SPICED WINGS <i>SM/LG GF</i>	12/20
local draper chicken wings, green feta ranch, carrot sticks	
FRIED BRUSSELS SPROUTS <i>GF</i>	12
w/ gremolata, parmesan, aioli	
SEASONAL BURATTA <i>GF</i>	14
charred nectarine, sweet pickled kumquat, basil, mint, pistachio, pomegranate gastrique ::: add grilled bread (2), smoked prosciutto* (3)	

SOUP

CUP/BOWL

ADD GRILLED BREAD [2]

BROCCOLI CHEDDAR <i>GF</i>	4.5/7.5
SPICED TOMATO <i>GF</i> 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 gf 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		

		3oz	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

SINGLE-ORIGIN POUR OVER <i>12oz</i>	4.5
IN-HOUSE DRIP COFFEE <i>10oz</i>	3.5
HOUSE COLD BREW [ON-TAP] <i>12oz / 16oz</i>	4.25/5.25
SHAKERATO <i>3oz</i>	6
espresso, house vanilla, lemon peel, served neat	
COFFEE EGG CREAM <i>12oz</i>	6
espresso, whole milk, house chocolate, soda water, iced, shaken	
ROOT BEER CREAM <i>16oz</i>	6
espresso, root beer, sweet cream, nutmeg, iced	
CARDAMOM TONIC	6
espresso, cardmom syrup, bitters, tonic	

TEA

seasonal

SPARKLING LAVENDER HIBISCUS

LOOSE-LEAF TEA <i>16oz</i>	5
assam ::: earl grey creme ::: vanilla rooibos jasmine blue green ::: genmai cha green chamomile mint ::: gingerene	
SEATTLE FOG <i>12oz</i>	4.75
earl grey, milk, house vanilla, honey, cinnamon	
MINA'S CHAI <i>12oz</i>	4.75
assam tea, ginger spice blend, cinnamon	
GOLDEN MILK LATTE <i>10oz</i>	5
spiced turmeric tea, oat milk	
MATCHA LATTE <i>10oz</i>	5
organic fine matcha, steamed milk, house vanilla	
MATCHA SODA <i>12oz</i>	6
organic fine matcha, strawberry-yuzu, soda, iced	
ICED TEA [ON-TAP] green	4

SODAS, ETC

16oz	
STRAWBERRY BASIL HOUSE SODA	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 <i>12oz</i>	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 PELLIGRINO blood orange -- limonata	3.5
MOUNTAIN VALLEY WATER sparkling -- spring	3.5

WINE

BUBBLES 5oz GLASS 7.5oz BOTTLE

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.		

SPRING WHITES 5oz GLASS 7.5oz BOTTLE

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 HOUX' 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		

ROSÉ + ORANGE 5oz GLASS 7.5oz BOTTLE

ROTATING ROSÉ	11	54
SAGE RAT RAMATO	13	64
Yakima Valley, WA 2021 Tart, with notes of ripe quince and black tea.		

FRESH REDS

PEYBONHOMME 'L'ATYPIC' [CHILLED]	11	54
Bordeaux, France 2021 Fresh, notes of red fruit, pepper.		
BOTTLEHOUSE PINOT NOIR	15	74
ualatin 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 <i>WA</i>	7
OBEC CZECH PILSNER <i>WA</i>	8
HOLY MOUNTAIN ROTATING <i>WA</i>	8
ROTATING IPA <i>WA</i>	9
URBAN FAMILY ROTATING SOUR <i>WA</i>	10
YONDER 'VANTAGE' CIDER <i>WA</i>	8

CANS + BOTTLES

MONTUCKY COLD SNACK TALLBOY <i>MT</i>	5
PNW LAGER <i>WA</i>	5
HOLY MOUNTAIN ROTATING <i>WA</i>	9
ASLAN DAWN PATROL -OR- BATCH 15 IPA <i>WA</i>	7
FREMONT LUSH IPA <i>WA</i>	7
SEASONAL YONDER CIDER <i>WA</i>	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	
WILDFLOWER	13
barrel-aged gin, passion fruit liqueur, gentian liqueur, lemon, prosecco	
NEGRONI SBAGLIATO	12
dolin sweet vermouht, cappelletti, prosecco, orange bitters	

SIGNATURE

SUNSHINE G+T	12
gin, sunshine shrub, tonic, lime	
WESTARITA	12
tequila blanco, lime, agave, pamplemousse float	
RHUBARB GIN-GIN	15
gin, rabarbaro, cucumber, absinthe, lime juice, simple	
TROPICAL TEA TIME	13
oolong infused rum, pineapple-tarragon simple, lemon juice, prosecco	
SPRINGTIME MULE	13
vodka, pineapple-tarragon syrup, pineapple juice, lime juice, ginger beer	
EARL GREY PUNCH	14
milk washed gin + limoncello, earl grey, chamomile, lemon, honey	
ESPRESSO MARTINI	14
cocchi di terino, cardamom syrup, espresso, orange bitters, orange twist	
AGED OLD FASHIONED	14
house barrel-aged bourbon-rye blend, tawny port, simple, house vanilla 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

BLOODY MARY	12
vodka, house bloody mix, lime juice	
MIMOSA	10
prosecco w/ orange juice, grapefruit or pomegranate (2)	
APEROL PALOMA	13
tequila, aperol, agave, grapefruit juice, lime	
SUNSHINE MIA	9
seedlip spice, orange juice, giffard orgeat, lemon juice, lime juice, allspice demerara syrup, prosecco	

SOBER-CURIOUS

LEMON + LITE <i>NO PROOF</i>	11
seedlip spice, rhubarb bitters, fever tree tonic, olive, lemon	
SHRUB OBSESSION <i>NO PROOF</i>	11
seedlip garden, seedlip grove, lemon, simple syrup, sunshine shrub, top with soda	
BONAL TROPICAL <i>LOW PROOF</i>	10
bonal, pineapple juice, lime juice	
SPIKED KOMBUCHA <i>LOW PROOF</i>	12
bonal, pineapple juice, lime juice	
ATHLETIC ROTATING <i>N/A BEER</i>	7