

Holiday Menu

STARTERS

GRAND CENTRAL BAKERY BREAD ~ whipped butter, olive tapenade \$7

TRUFFLE FRIES ~ truffle oil, fresh garlic, herbs \$14

CHARCUTERIE + CHEESE ~ chef selection of charcuteries + cheeses \$22

HUMMUS ~ yam and chickpea, seasonal veggies, naan \$13

SOUP + SALAD

CLASSIC CAESAR ~ hearts of romaine, parmesan, sourdough croutons \$15

CHICKEN WALNUT SALAD ~ grilled chicken, romaine lettuce, apple slices, candied walnuts, crumbled blue cheese, caramelized fennel vinaigrette \$18

BUTTERNUT SQUASH SOUP ~ crisp sage, olive oil, smoked paprika \$9

MAINS

HERB CRUSTED PRIME RIB ~ mascarpone whipped potatoes, crispy balsamic brussels, jus \$45

STEAK FRITES ~ 8oz flat iron steak, chimichurri sauce, truffle fries \$39

SEARED SALMON ~ roasted parsnips, broccolini, velute, dukkah \$27

SMOKED MUSHROOM PAPPARDELLE ~ asparagus, parmesan cream, calibran oil, bread crumbs \$28

BRAISED BEEF SHORT RIBS ~ wilted kale, cheesy polenta \$35

BASIC BURGER ~ 8 oz patty, brioche bun, American cheese, arugula, tomato, grilled onions, frolik sauce, french fries \$19

+ sub beyond burger \$3

+ sub house salad \$2

SWEETS

PEANUT BUTTER SKILLET COOKIE ~ reeses peanut butter cup, umpqua vanilla ice cream, chocolate drizzle (please allow 15 mins for baking) \$14

BISCUIT BEIGNET ~ warm biscuit doughnuts tossed in cinnamon sugar and milky caramel \$8

ICE CREAM ~seasonal \$7

FROLIK

Beverage Menu

FOR THE HOLIDAYS

WINTER'S PUNCH ~ absolute mango, malibu, pomegranate, pineapple, peach, orange, lime, prosecco \$17

MRS. CLAUSE'S COOKIE ~ absolut vanilla vodka, creme de cocoa, baileys, espresso \$16

GET ELF'D ~ toasted coconut infused woodinville bourbon, chai jaggery syrup, averna, walnut bitters, lime bitters, twist \$17

COCKTAILS

THE GREAT BRANDINO~ hennessey, pineapple juice, triple sec, lime juice, maple syrup, orange bitters \$17

THE SECRET GARDEN ~ bombay, amaro nonino, rose water, lemon, simple syrup \$17

THE MOTIF G + T~ bombay bramble raspberry & blackberry infused, pama liqueur, lime, tonic \$16

FROLIK OG MULE ~ absolut pear, ginger liqueur, lemon juice, ginger beer \$15

JUST SLOE WITH IT ~ absolut citron,, sloe gin, aperol, creme de mure, blackberry, vanilla, lime, lemon \$16

MULLED WINE ~ served hot \$14

GIRL ON FIRE ~ casamigos mezcal, ancho reyes chili liqueur, cointreau, lime, cherry, firewater \$18

PINEAPPLE EXPRESS ~ del maguey vida, rosemary infused titos, cynar, averna, simple, pineapple, lime \$17

28 DAYS LATER ~ dulce vida pineapple jalepeno tequila, triple sec, pineapple, beet, ginger, lime \$15

UBE BAE ~ titos, malibu, pineapple infused captain morgan, ube pudding, roots liqueur \$17

THE DEPARTED ~ dogfish barrel honey rum, apple shrub, cranberry, lime, ginger, fernet branca, cardamom bitters \$15

THE GENTLEMAN OLE FASHIONED ~ 2bar wine barrel aged small batch bourbon, bitters, vanilla, cinnamon, orange, sugar cane \$17

CAST AWAY ~ suntori toki, guava, passion fruit, domaine de canton, honey, lemon, bitters \$17

FROLIK

Beverage Menu

CRAFT DRAFTS

ELYSIAN SPACE DUST IPA \$7
MAC N JACK AFRICAN AMBER \$7
SCHILLING CHAIDER \$7
ELYSIAN HAWKITECT \$7
10 BARREL PROFUSE JUICY IPA \$7
805 BLONDE ALE \$7

BOTTLES + CANS

KONA PIPELINE PORTER \$6
10 BARREL PILSNER \$6
CORONA EXTRA \$6
ESTRELLA JALISCO \$6
GUINNESS \$6
MICHELOB ULTRA \$6
SCHILLING GRAPEFRUIT CIDER \$6
BUD LIGHT SELTZER assorted flavors \$6
BUT LIGHT \$5

NON-ALCOHOLIC

COFFEE \$5
LATTE \$5
SPARKLING WATER \$5
RED BULL ENERGY DRINK \$5
RED BULL SUGARFREE \$5
RED BULL EDITIONS tropical, coconut berry, pear, mandarin, watermelon \$5

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