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
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
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