



GAME DAY BRUNCH

breakfast breads, scones & muffins
fresh fruit salad with mint
scrambled eggs
apple smoked bacon & uli's maple link sausage
organic green and kale salad with grains and shaved manchego cheese
beef brisket & egg poutine
flat bread focaccia pizzas
biscuits & cheddar gravy with fried chicken
bacon & maple cinnamon rolls
\$35 per person

TAILGATE DRINKS

house infused bloody mary 11.
choose from 3 vodka infusions

bloody mary so extra 13.
add a local cured meat from salumi

no time to sleep 11.
chamomile infused reyka vodka, peppercorn syrup,
celery bitters, bubbles

bottomless bubbles 15.
within reason
add a little pitcher of juice 6.

20% service charge is added to each guest check, 100% of this service charge will be retained by our hourly team members.

We are considerate of your dietary needs, please let us know if you have any restrictions. GF Indicates gluten free items. * contains shellfish

King County Health Department reminds you that consuming undercooked meats, eggs, shellfish, seafood & poultry can increase

sparklers

mionetto prosecco brut	
<i>Italy</i>	10. 38.
campo viejo cava brut rosé	
<i>Spain</i>	10. 38.
domain chandon brut rose	
CA	15. 58.

whites

coppola 'diamond' pinot grigio	
CA	9. 36.
kim crawford sauvignon blanc	
NZ	11. 42.
jackson estate chardonnay	
CA	11. 42.
pacific rim chenin blanc	
WA	10. 38.

draft

deschutes fresh squeezed ipa	7.
pyramid hefeweizen	6.
manny's pale ale	6.
bud light	5.
stella artois	6.
mac & jack's african amber	6.

rosés

anew rosé	
WA	10. 38.
pratsch organic rose	
<i>Austria</i>	10. 38.
julia's dazzle	
WA	11. 42.

reds

joel gott red blend	
WA	10. 38.
chateauemar cotes-du-rhone syrah	
<i>France</i>	12. 46.
drumheller merlot	
WA	10. 38.
la crema pinot noir	
OR	13. 52.
kenwood six ridges cab. sauv,	
CA	15. 58.
graffigna centenario malbec	
<i>Argentina</i>	10. 38.

bottles + cans

heineken	6.
pacifico	6.
miller lite	5.
rainier tall can	5.
lagunitas IPA	6.
fat tire amber ale	6.
sam adams cream stout	6.
maritime old seattle lager	6.
seattle cider	8.
semi sweet or seasonal flavor	

barworks

pear ginger mule 12.5
absolut pears, ginger liqueur,
lemon, ginger beer

orange you old fashioned 13.5
bulleit bourbon, angostura bitters,
solerno blood orange liqueur,
soda water

spicy chi chi 13.
jalepeno infused avion blanco
tequila, grapefruit juice,
cucumber bitters, sprite

the banana hammock 13.5
bacardi banana, glenlivet, lime,
grapefruit, simple syrup

emerald city springtime 13.
copperworks vodka, basil-mint
seattle cider, lemon

Italian Afternoon 12.
aperol, cava sparkling rose, soda,
orange slice

deer and beer 12.
tall boy rainier and shot of
cazadores

local yokel 13.
seattle cider and
shot of see seven stars apple pie
moonshine