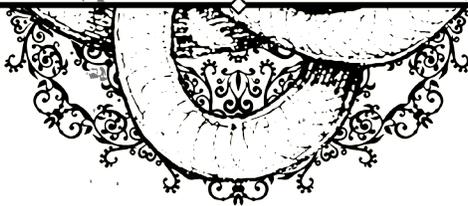




A·L·C·H·E·M·Y

HANDCRAFTED COCKTAILS + ARTISANAL BITÉS



Snack

- ⚡ SPICED NUTS toasted almonds tossed in spices 4
- ⚡ MARINATED OLIVES marinated castelvetro, cerignola, picholine 4
- 👁️ DOUBLE DEVILED EGG creme fraiche, cured & smoked yolks, bacon 2

Soups, Salads

- 👁️ ▽ GRILLED CHEESE & TOMATO SOUP tillamook, fresh tomatoes, basil 6
- 👁️ ▽ ENGLISH PEA SOUP radishes, charred radicchio and lemon 6
- ▽ FARRO PORRIDGE ancient grain, leeks, chard, lovage, nettle puree 12
- add manila clams* 15
- 👁️ BEET CAPRICCIO red and gold beets, watercress, blue cheese, tangerine oil 10
- 👁️ SPINACH SALAD toasted almonds, ricotta salada, alfalfa, apple cider vinaigrette 8

Meat

- CHICKEN LIVER MOUSSE seared and pureed, finished with red wine gelle 8
- CHEESEBURGER SLIDERS bacon jam, tillamook cheddar, potato roll 8
- 👁️ PORK RILLETTE slow cooked, pickled ramps, toasted sourdough 8
- STUFFED CHICKEN LEGS olives, bacon, ramps, barley, sauce soubise 14
- PAN ROASTED HALIBUT caramelized shallots, spinach, shellfish broth 16

Sweet

- ▽ APPLE TART local apples, puff pastry, cinnamon, caramel, cream, calvados 6
- ▽ PROFITEROLES chocolate orange mousse, warm ganache, choux pastry 5

▽ VEGETARIAN

⚡ VEGAN

👁️ GLUTEN FREE

Potions

ARCANA ELIXER II

four roses yellow label bourbon,
tawny port, amaro, campari, maraschino,
chocolate mole bitters, amaro foam
stirred, served up

EMERALD HOUR 13

cazadores blanco tequila, agave,
nitro muddled basil, celery shrub,
hell fire bitters, black pepper
shaken, served up

LONG ROAD TO OAXACA 14

bozal mezcal esamble, genepy des alpes,
lime, pineapple, matcha
shaken, served long over crushed ice

SHAPE SHIFTER II

alphabet vodka, pampelmousse, sparkling rose,
citric acid solution, flower extract
shaken, served up, color changing

THE EVERGREEN II

dewar's 12, alessio chinato,
stone pine liquor, bitters, burnt doug fir
stirred, served up

KINGS RANSOM 18

westland single malt whiskey,
ron zacapa centenario, pedro ximenez sherry,
smith and cross, black walnut bitters
stirred, served on a cube, special presentation

BLACK & WHITE II

bombay dry gin, lime, mint, cucumber bitters,
egg white, activated charcoal
shaken, served up

THE WESTWARD II

rittenhouse rye, solera sherry, cynar
stirred, served on a cube

THE BEETDOWN II

george dickel rye, lemon, fresh beet juice,
barrel aged maple syrup
shaken, served up

F WORD 12

bombay dry gin, yellow chartreuse,
maraschino, lemon
shaken, served up

CINCY II

irish whiskey, chai infused
sweet vermouthe, orange bitters
aged in oak, stirred, served as a potion

SUCKER PUNCH 12

bacardi 8 rum, blackwell jamaican rum,
banana liqueur, amaro, lime, coffee
shaken, served on crushed ice

THE HERBALIST 12

tanqueray 10, elicser combier,
citric acid solution, rosemary
stirred, served up

CLOUD COVER 13

elijah craig, ron zacapa centenario, blackberry,
barrel aged whiskey bitters
*smoked with barrel staves and cinnamon
poured over a cube, by you*

JAMAICAN BLAZER 10

smith & cross, velvet falernum, angostura
and chicory pecan bitters
served hot

The Alchemy

Talisker 2015 Distillers Edition, Bozal Sacrificio Mezcal,
Gran Classico, Abbot's & Peychauds Bitters,
Smoked Star Anise and other spices.
Shrouded in mystery. Only for the adventurous.

Low Proof

ITALIAN 75
amaro, lemon, lambrusco
shaken, served in a flute 9

SILK ROAD
lustau amontillado los arcos, quina valdespino,
espresso liqueur, cava, nutmeg
stirred, served up 9

AMARO JULEP
montenegro, ginger syrup, mint
built over crushed ice 9

Beer

RAINIER (4.6%) 3

PABST BLUE RIBBON (4.74) 3

TECATE (4.5%)
cerveceria cuahtemoc 3

SOFIE FARMHOUSE ALE (6.5%)
goose island 9

WOLF PUP SESSION IPA (4.8%)
golden road 6

ALPHA CENTAURI IPA (9%)
hop valley 7

CODE 24 (5.2%)
10 barrel 6

FAT TIRE (5.2%)
new belgium 6

NEWCASTLE BROWN ALE (4.7%)
newcastle 6

OBSIDIAN STOUT (6.4%)
deschutes 6

SCHILLING LONDON DRY CIDER (6.5%)
SCHILING 6

No Proof

HOME SAFE
pineapple, lime, cucumber, sage
shaken, served on the rocks 7

MIDNIGHT GARDEN
strawberry, lemon, balsamic, ginger beer
shaken, served long 7

FRENCH PRESS or COLD BREW COFFEE
caffè ladro 5

Red Wine

CABERNET SAUVIGNON 9/34
airfield estates, prosser washington, 2014

PINOT NOIR 8/30
christopher michael, umpqua willamette valley, 2015

MALBEC 8/30
altos de plata, mendoza argentina, 2015

RED BLEND 8/34
newsprint, woodinville, washington, 2014

White Wine

CHARDONNAY
airfield estates, prosser washington, 2014 8/30
newsprint, woodinville washington, 2014 9/34

RIESLING
trust cellars, walla walla, washington, 2014 8/30

PINO BLANC
domaine allmant-laugner, france, 2015 9/34

Bubbles

PROSECCO canella 8/30
CAVA mestres 9/34
ROSE ruggeri corsini 8/30
LAMBRUSCO i quercioli reggiano 8/30