



Dinner

Summer 2018
Menu 58

Charcuterie

*Charcuterie Chef's choice of assorted styles • spiced crostini • accoutrements	18
*Cheese Chef's selection of 4 styles	16
*Smoked Blackberry Salmon crème fraîche • dill • nordic rugbrød bread • herbs	13
Strata savory salumi & parmesan bread pudding • basil • herbed ricotta	9
Sausage garlic • herbs • mustard cream • cabbage • caraway • barley	12
*Foie Gras hazelnut • frangelico gel • amarena toshi cherry • salted honey	20

Vegetables & Small Plates

Rugbrød Nordic Rye Bread smoked paprika butter • Maldon salt	5
Soup of the Week Chef's choice of assorted styles • crostini • accoutrements	cup 7 bowl 10
Marinated Olives extra virgin olive oil • herbs	5
Carrots & Caraway herbs • aioli • onion • black garlic • sea grass	11
Summer Salad salad crowns • macadamia nut • black pepper • mosto cotto • grana padano • toast	15
Baby Green Salad blueberry • tiny greens • hazelnut crème • pepper • lemon • EVOO • honey	15
*Seasonal Fish / Cured Ham mint oil • lemon • parsnip	16

Entree

*Seasonal Fish smoked blueberry • black pepper gnocchi • parsnip • sea greens	36
Rabbit brocoli raab • mushrooms • sunchoke confit • malted wheat • pearl onions • malt glacé	38
*Caraway Dusted Pork Loin 9oz. celeriac gnudi • celery • herbs • black garlic • red wine glacé	33
*Bird kielbasa • smoked goose prosciutto • birch syrup • basil • fennel confit	39
*Elk truffled fingerlings • chicory glacé • huckleberries • cumin • carrot	37
Fresh Made Pasta coppa ham • salumi ragoût • carrot green crème • bread crumbs • grana padano	31
Vegetable Confit fennel • purple dragon carrot • sunchoke • garlic • bramble berry • caraway	29



*NOT COOKED ALL THE WAY THROUGH & THE SPOKANE REGIONAL HEALTH DEPARTMENT WANTS YOU TO KNOW - EATING RAW AND UNDERCOOKED FOODS COULD CAUSE ILLNESS



Chef Team
Jeremy L. Hansen | Executive Chef
Tyler Shales | Chef de Cuisine
Jalen Jaekett | Sous Chef
David Palmieri | Chef de Partie



Butcher Bar



Classic Craft Cocktails + a modern take
Jimmy Curran + Simon Moorby

We have banned plastic straws!
We've replaced them with sustainable
bamboo. If you like them & want them or
take them they are \$5 each.
Thank you.
Paper straws available on request

CLASSIC

- LAST WORD \$16**
gin, lime juice, luxardo, green chartreuse
- BOULEVARDIER \$10**
bourbon, sweet vermouth, campari
- EL DIABLO \$12**
reposado tequila, crème de cassis, lime,
ginger beer
- DARK & STORMY \$10**
dark rum, lime, ginger beer
- KANGAROO KICKER \$10**
vodka, dry vermouth, lemon oil

BEER

- ROTATING DRAFTS** | please ask your server
- INCLINE SASONAL CIDER** | \$6
- DESCHUTES FRESH SQUEEZED IPA** | \$7
- EVERYBODY'S BREWING LAGER** | \$7
- GREAT DIVIDE FARMHOUSE ALE** | \$7
- BLANCHE DE BRUXELLES BELGIAN WHITE** | \$10
- LA FIN DU MONDE TRIPLE GOLDEN ALE** | \$10

BEVERAGES

- FENTIMAN'S Biotanical Cola** | \$4
curiosity cola, cherry cola
- SAN PELLEGRINO** | \$3
lemon, blood orange, pomegranate
- SAN PELLEGRINO** | \$3/\$5
sparkling mineral water
- SAN BENEDETTO IT** | \$5
spring water

MODERN

- POST SCRIPT \$16**
aquavit, lime, luxardo, yellow chartreuse
- PARK SLOPE \$11**
rye, dry vermouth, lillet, campari
- LA BRUJA \$12**
reposado tequila, honey, orange, ginger beer,
campari
- TOM RIDDLE \$13**
silver rum, dark rum, townshend's fernet,
lime, ginger, angostura, cider
- ALL THE FEELS \$14**
vodka, st. germain, yellow chartreuse,
prosecco, lemon oil

TEA & COFFEE

- ICED TEA** | \$2.75
herbal spearmint, tropical black
- WINTERWOODS HOT TEA** | \$2.75
downriver harvest, farmers market mint,
northwest berry, green bluff green, northern
twilight, inland grey
- 4 SEASONS DRIP COFFEE** | \$2.25
santé house blend, sumatran decaf
Evans Brothers rotating blend
INDABA Cold Brew 'Cliff Jumper' | \$5
- SATTWA CHAI LATTE** | Portland, OR | Prices Vary
4 SEASONS ESPRESSO SIMONE
organic | shade grown | Prices Vary
~ organic soy or almond milk **\$.50** ~