

The food List

2226 1st Ave Seattle

All food served 'as ready'

Organic tomato salad, gorgonzola cheese	6
Flatbread, feta cheese, cranberries, pinenuts	9
Baked broccoli and cauliflower	7
Eggplant parmigiana	9
Organic angus beef burger, fries	10
Spicy meatballs	9
Gnocchi with black truffle cream	11
Sea salt and pepper calamari	9
Cannelloni with spinach and ricotta	8
Grilled Caesar salad, shaved reggiano	7
Arugola, mozzarella and shaved reggiano	8
Green salad, goat cheese and pear	8
Seasonal mushrooms + roasted onion chicken	10
Local fresh mussels, wine broth, crostini	12
Grilled chilean sea bass (MSC certified)	14
Bacon wrapped wild florida prawns	13
Grilled octopus salad, citrus emulsion	10
Seared ahi tuna, honey-ginger sauce	13

Happy hour:

Sunday and Monday all day
 Tuesday through Thursday, 4-6:30 + 9-midnight
 Friday and Saturday 4-6:30

All items on the 'food list' are half price

*Does not include featured dishes

Bottle of white or red \$14 (ask about selection)

Glass of white or red 3.75 (ask about selection)

All draft beer \$2.95

We proudly serve Macrina bread

Featured dishes

Rack of lamb	13
New Zealand natural and grass fed, marinated and grilled. Spicy Butter gnocchi	
Natural beef shoulder tenderloin	12
A generous cut of tasty Washington beef, grilled to medium rare. Served with frites	
Natural top sirloin	10
Bacon wrapped and grilled Washington top sirloin. Arugola salad	
Spicy calamari and beans	8
Pan sautéed calamari and white beans	
Wild mushroom puree soup	4
House made with porcini mushroom	

*eating raw/undercooked foods can cause food born illness

We want you :) Please become our fan



RED

101 Garnacha Legado Munoz	Spain	26
102 Garnacha Quo Borja	Spain	30
103 Malbec La Linda	ARG	6/26
104 Chianti Cetamura	Italy	6/26
105 CMS Hedges (cab, merlot, syrah)	WA	8/32
106 Pinot Noir Erath	OR	36
107 Cabernet Sauvignon St. Jean	CA	31
108 Pinot Noir Firesteed	OR	7/ 27
109 Pinot Noir Dashwood	NZ	36
110 Cab Sauv. Hedges 'Three Vinyards'	WA	48
112 Cab Sauv. Kamiak	WA	36
113 Primitivo Cantele	Italy	36
114 Syrah Trinchero	CA	8/30
115 Merlot Montevina	CA	7/28
116 Cab Sauv. Gott 'The Show'	CA	9/36
117 Sangiovese Caparzo	Italy	31
118 Cab. Ste Michelle 'Horse Heaven'	WA	52
119 Merlot Stone Street	CA	45
120 Nero D'Avola 'Lamuri'	Italy	40
121 Nebbiolo Vietti 'Perbacco'	Italy	56
122 L'etalon, Brian Carter's Bordeaux	WA	58
123 Merlot L'ecole #41 '05	WA	59
124 Merlot Atalon '03	CA	62
125 Cab Sauv. Mt. Veeder '05	CA	70
126 Barolo Damilano '04	Italy	80
127 Brunello di Montalcino Armilla '03	Italy	110
128 Cab Sauv. Caymus '06	CA	120
129 Cab Sauv. Caymus Special Sel. '06	CA	220
130 Merlot Spring Valley 'Mule Skinner'	WA	70
131 Dominus 'Napanook' '05	CA	88
132 Amarone Luigi Righetti '04	Italy	62

WHITE

201 Pinot Grigio Montevina	CA	7/28
202 Sauvignon Blanc Seaglass	CA	8/32
203 Grigola Castellana Rueda	Spain	28
204 Pinot Grigio Barone Fini	Italy	6/24
205 CMS Hedges (Chard blend)	WA	8/32
206 Chardonnay Heitz	CA	42
207 Sauv Blanc St. Michelle	WA	8/30
208 Dry Riesling Trimbach	FRA	39
209 Arneis Damilano	Italy	40
210 Chardonnay Jordan	CA	65
211 Chardonnay Far Niente	CA	80
212 Pinot Grigio Jerman	Italy	52

SPARKLING

301 Prosecco Zardetto	Italy	7/28
302 Lucien Albrecht Brut Rose'	FRA	10/35
303 Veuve Clicquot	FRA	75
305 Dom Perignon	FRA	165
306 Louis Roederer Cristal	FRA	250

The Cocktail List

Belltown Orange	8
Stoli orange, lime, chambord	
Italian Lemondrop	8
Limoncello, absolute, fresh lemon	
X-rated Tini	9
Passion Fruit, mango, blood-orange vodka	
Plum Blossom	8
Pearl plum vodka, lemon juice, triple sec	
Pom Pom	9
Pomegranate pearl vodka, triple sec, lime	
Red Light Tini	8
3 Olives vodka, lime, triple sec	
Champagne Cocktails	
First Ave	9
Grey Goose, black raspberry liquor, orange juice, prosecco	
List Royale	9
Prosecco, Chambord, cointreau	