



BAR MENU

CALAMARI

Sweet cherry peppers, saffron-roasted red pepper aioli. 20

DUNGENESS & KING CRAB CAKES

Granny Smith apple slaw, European style
citrus butter sauce. 36

WAGYU MEATBALLS*

American Wagyu meatballs, creamy polenta, Parmigiano-Reggiano,
Mama Lil's peppers, house made marinara. 20

PRAWN COCKTAIL

Classic cocktail sauce, lemon. 35

PRIME TENDERLOIN BITES*

Citrus soy glaze, house made chili oil, pineapple powder,
roasted macadamia nuts. 24

SMOKY BUFFALO WINGS

Smoky BBQ rub, classic red-hot Buffalo sauce, celery sticks,
blue cheese dressing. 20

BACON WRAPPED TENDERLOIN SKEWERS*

Mesquite grilled, scallion spears, crispy onions. 24

WORKS BURGER*

Mesquite grilled, melted cheddar & Swiss cheese,
caramelized onions, house made Thousand Island dressing,
lettuce & tomato. Served with fries. 26

100Z RIBEYE*

42 day dry-aged prime beef. Choice of fries, mashed potatoes,
or asparagus with béarnaise sauce. 58

BUTCHER STEAK SALAD*

Mesquite grilled Snake River Farms Butcher steak, mixed greens,
tomatoes, Point Reyes blue cheese, radish, pickled shallots,
Parmesan-peppercorn dressing, crispy onions. 34

THANK YOU FOR DINING AT THE METROPOLITAN GRILL.

A 20% Service Charge is included on your check. Your Server earns
a 10% commission on gross sales and retains 100% of anything left on
the tip line. The Company retains 100% of the service charge.
WA State law requires we collect tax on all service charges.

*Consuming raw or undercooked meats may increase
your risk of foodborne illness.



SIGNATURE COCKTAILS

SECRET GARDEN

Vodka, Crème de Rose, Lillet Blanc, Strawberry,
Lemon, Sparkling Wine. 16

SAKURA BLOSSOM

Japanese Gin, Mancino Sakura Vermouth,
Elderflower, Grapefruit Bitters. 22

SAVORY MARTINI

Old Tom Gin, Dry Vermouth, Celery Bitters, Olive Oil,
Blue Cheese Stuffed Olives. 19

CRIMSON CANTINA

Tequila, Ancho Verde, Watermelon, Lime, Modelo Beer, Tajín. 18

PEAR IN THE PINES

Mezcal, Dolin Génepy, BroVo "Pretty" Vermouth, Pear, Lime, Thyme. 19

CÔTE TO COAST

Brandy de Jerez, Chambéryzette Strawberry Aperitif,
Amaro Nonino, Smoked Rosemary. 18

THE NOKEYS

MG Buffalo Trace Bourbon, Peach, Honey, Lemon, Angostura Bitters. 20

THE USUAL

Rittenhouse Rye, Amaro Nardini, Demerara, Cardamom Bitters. 21

SMOKED OLD-FASHIONED

MG Weller Full Proof Bourbon, Demerara, Angostura &
Orange Bitters, Cherrywood Smoke. 35

A5 OLD-FASHIONED

Wagyu Fat-Washed MG Woodford Reserve, E3 Seasoning,
Maple, Smoked Cinnamon Bitters. 30

THE MET MANHATTAN

MG Woodford Reserve Bourbon, Carpano Antica,
Peychaud's Bitters, Absinthe. 22

SPIRIT FREE

ELDER & THYME

Roots Divino Apéritif, Lime, Elderflower Tonic, Thyme. 14

FRENCH FIZZ

Elderflower, Rosemary Honey, Lemon, NA Sparkling Rosé. 15

MELON MIST

Watermelon, Cucumber, Lime, Soda. 12

STRAWBERRY SMASH

Wilfred's Bittersweet Apéritif, Strawberry, Mint, Lime, Soda. 14

PASSION FRUIT MULE

Passion Fruit, Lime, Ginger Beer. 12

A 20% service charge is included in each check. Your server earns 12% commission on net sales and retains 100% on anything left on the tip line. The support team and the kitchen collectively earn commissions and benefits of 8% on net sales. The company retains 100% of the service charge. WA State law requires that we collect tax on service charge.

*Consuming raw eggs may increase your risk of foodborne illness.



WINES BY THE GLASS

SPARKLING

- Prosecco, Jeio by Bisol, Brut, IT. 13
Champagne, Laurent–Perrier, La Cuvée, Brut, FR. 27
Crémant Rosé, Lucien Albrecht, Brut, Alsace, FR. 16

WHITE

- Pinot Grigio, Ponzi, Willamette Valley, OR. 14
Sauvignon Blanc, Domaine Cherrier, Sancerre, FR. 17
Chardonnay, J. Lohr, Arroyo Seco, Monterey, CA. 16
Riesling, Poet's Leap, Columbia Valley, WA. 15

ROSÉ

- Blend, Peyrassol, Côtes de Provence, FR. 15

RED

- Pinot Noir, Amity Vineyards, Willamette Valley, OR. 18
Sangiovese, Brancaia, Chianti Classico, IT. 18
Grenache, Upsidedown Wine, Stoney Florals, Columbia Valley, WA. 23
Malbec, Pyros, Valle de Pederal, San Juan, AR. 19
Blend, Château Martinat, Côtes de Bourg, FR. 16
Blend, DeLille Cellars, D2, Columbia Valley, WA. 24
Cabernet Sauvignon, Metropolitan Grill by Balboa,
Walla Walla Valley, WA. 20
Petite Sirah Blend, Bodyguard by Daou, Paso Robles, CA. 20

DRAFT BEER

- COORS LIGHT** American Lager, Golden, CO. 9
STOUP Cervecita Mexican Lager, Seattle, WA. 9
BLACK RAVEN West Coast Pilsner, Redmond, WA. 9
URBAN FAMILY Surfin' Bird POG Sour Ale, Seattle, WA. 11
GHOSTFISH Meteor Shower Pale Lager, Seattle,
WA. 11 (gluten free)
HOFBRÄU Original Pale Lager, Munich, DE. 10
HELLBENT Seattle Sunshine Hazy Pale Ale, Seattle, WA. 9
GEORGETOWN Manny's Pale Ale, Seattle, WA. 9
BALE BREAKER Duskbound Hazy IPA, Seattle, WA. 9
REUBEN'S Crikey IPA, Seattle, WA. 9
GUINNESS Dry Irish Stout, Dublin, IE. 9
CHANNEL MARKER Honey Badger Cyser/Cider, Seattle, WA. 12

BOTTLED

- MODELO** Especial Mexican Lager, Tacuba, MX.

NA BEER

(Non-alcoholic: <0.5% ABV)

- BEST DAY** Kölsch, Sausalito, CA. 8
REUBEN'S Party on Gold, Seattle, WA. 8
BEST DAY West Coast IPA, Sausalito, CA. 8