



BRUNCH FEATURES

- SMOKED SALMON LOX*** Gerard & Dominique smoked salmon, pickled red onion, cream cheese, avocado, hard egg, toasted bagel. 24
- PRIME RIB HASH*** Prime rib, potatoes, onion, peppers, fried eggs, veal brown sauce. 28
- CHICKEN FRIED STEAK & EGGS*** Breaded Wagyu steak, country sausage gravy, over easy eggs, potatoes O'Brien. 32
- BAKED BRIOCHE FRENCH TOAST** Slow oven baked brioche in a French vanilla cream batter, honey butter, Vermont maple syrup. 19
- CLASSIC EGGS BENEDICT*** Kurobuta ham, soft poached eggs, English muffin, classic hollandaise sauce, potatoes O'Brien. 24
- BAKED QUICHE** Slow baked savory egg, caramelized onion, Swiss cheese, spinach salad. 22
- CRAB CAKES** Dungeness & King crab, baby arugula, pickled red onion, romesco sauce. 36
- WORKS BURGER*** American Wagyu sirloin, cheddar and Swiss cheeses, caramelized onions, drive-in sauce, lettuce, tomato, pickle. Served with fries. 27
- FRENCH DIP*** Caramelized onion, Rondelé mayo, sharp white cheddar, Mama Lil's peppers, French roll & au jus. 28
- 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. 32

BRUNCH SIDES

- GLAZED BACON** Cipollini onions, bourbon vanilla glaze. 16
- CINNAMON ROLL** Cream cheese icing. 10
- FRESH STRAWBERRIES** Honey-lime dipping sauce. 12

STEAKS

Served with fries.

- RARE** red center, very cool **MEDIUM RARE** red, warm center **MEDIUM** red center
MEDIUM WELL pink throughout **WELL** pink center **VERY WELL** no pink
- 7 OZ. TOP SIRLOIN*** Double R Ranch Prime Dry Aged. 45
- 8 OZ. BUTCHER STEAK*** Snake River Farms Wagyu. 34
- 10 OZ. SKIRT STEAK*** Snake River Farms Wagyu. 49
- 10 OZ. RIBEYE*** Double R Ranch Prime Dry Aged. 68

Dinner steaks available. Ask your server for selection.

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

GAME DAY MIMOSA

Sparkling Wine with Orange or
Grapefruit Juice. 13

SPRITZ MODE

Aperol, Lemon, Sparkling Wine,
Soda Water. 17

THE HAWK MULE

Vodka, Lime, Ginger Beer. 15

12TH MAN MARY

Vodka, Housemade Bloody Mary Mix. 15

TWO MINUTE MARGARITA

Blanco Tequila, Triple Sec,
Agave, Lime. 18

BLITZED & BUZZED

Vodka, Licor 43, Espresso Liqueur, Caffè Vita
Cold Shot Espresso. 18

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

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

A 20% service charge is included in each check. Your server earns 12% commission on net sales and retains 100% on any-
thing 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.

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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, Brittan Vineyards, McMinnville, OR. 22
Sangiovese, Brancaia, Chianti Classico, IT. 18
Grenache, Upsidedown Wine, Stoney Florals,
Columbia Valley, WA. 23
Malbec, Pyros, Valle de Pedernal, 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 Cervcita 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. 10
CHANNEL Honey Badger Cyser/Cider, Seattle,
MARKER WA. 12

BOTTLED & CAN BEER

MODELO Especial Mexican Lager, Tacuba,
MX. 8

NON ALCOHOLIC

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