HAPPY HOUR

3:00 — 5:30 Monday through Friday
Not available during Seahawk Home Games

CALAMARI
Sweet cherry peppers, saffron–roasted red pepper aïoli. 13

SMOKY BUFFALO WINGS
Smoky BBQ rub, classic red–hot Buffalo sauce,
celery sticks, blue cheese dressing. 13

PRIME TENDERLOIN BITES*
Citrus soy glaze, house made chili oil, pineapple powder,
roasted macadamia nuts. 14

WORKS BURGER*
Mesquite grilled, melted cheddar & Swiss cheese,
caramelized onions, house made Thousand Island dressing,
lettuce & tomato. Served with fries. 18

PRAWN COCKTAIL
Two prawns with classic cocktail sauce, lemon. 20

BACON WRAPPED TENDERLOIN SKEWERS*
Two mesquite grilled, scallion spears, crispy onions. 13

COCKTAILS $12

MOSCOW MULE
Vodka, Lime, Ginger Beer.

APEROL SPRITZ
Aperol, Lemon, Sparkling Wine, Soda.

MARTINI
Gin or Vodka, Dry Vermouth, Olives or a Twist.

OLD FASHIONED
Bourbon, Demerara, Angostura & Orange Bitters.

MANHATTAN
Bourbon, House Vermouth, Angostura Bitters.

DRAFT BEERS $8

RED OR WHITE HOUSE WINE $10

THANK YOU FOR DINING AT THE METROPOLITAN GRILL.

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 or undercooked meats may increase
your risk of foodborne illness.illness.

SIGNATURE COCKTAILS

APRÈS SPRITZ
Vodka, Orchard Quince, Alpeggio Hay, Thyme,
Lemon, Sparkling Wine. 17

COPPER APPLE COLLINS
Gin, Calvados, Becherovka, Apple, Lemon, Soda. 18

SAVORY MARTINI
Old Tom Gin, Dry Vermouth, Celery Bitters, Castelvetrano Olive Oil,
Blue Cheese Stuffed Olives. 20

PEAR IN THE PINES
Mezcal, Dolin Génépy, BroVo “Pretty” Vermouth, Pear, Lime, Thyme. 19

FIGMENT OF IMAGINATION
Reposado Tequila, Allspice Dram, Madeira, Fig, Lime,
Orange Bitters, Cinnamon. 18

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

GOOD COMPANY
Buffalo Trace Bourbon, Aperol, Cranberry, Rosemary Honey, Lemon. 20

THE USUAL
Rittenhouse Rye, Amaro Nardini, Demerara, Cardamom Bitters. 22

SMOKED OLD–FASHIONED
MG Four Roses Single Barrel 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. 23

SPIRIT FREE

ELDER & THYME
Roots Divino Apéritif, Lime, Elderflower Tonic, Thyme. 14

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

EMERALD SPRITZ
Apple, Ginger, Lime, Soda. 12

STRAWBERRY SMASH
Wilfred’s Bittersweet Apéritif, Strawberry, Mint, Lime, Soda. 14

PASSION FRUIT MULE
Passion Fruit, Lime, Ginger Beer. 12

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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, Girlan, Alto Adige, IT. 15

Sauvignon Blanc, Bernard Fleuriet, Sancerre, FR. 19

Chardonnay, Stanley Groovy, Don't Explain, Yakima Valley, WA. 16

Albariño, Pazo das Bruxas, Rías Baixas, ES. 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, Banfi, Brunello di Montalcino, IT. 24

Grenache Blend, Perrin, Réserve, Côtes du Rhône, FR. 10

Tempranillo, Pesquera, Crianza, Ribera del Duero, ES. 19

Corvina Blend, Masi, Campofiorin, Rosso Verona, IT. 16

Malbec, Malma, Cholila Ranch, Patagonia, AR. 14

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, J. Lohr, Tower Road, Paso Robles, CA. 15

DRAFT BEER

COORS LIGHT	American Lager, Golden, CO. 9
BLACK RAVEN	West Coast Pilsner, Redmond, WA. 9
URBAN FAMILY	Surfin' Bird POG Sour Ale, Seattle, WA. 10
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
TALKING CEDAR	Chehalis Dark Lager, Rochester WA. 9
GUINNESS	Dry Irish Stout, Dublin, IE. 10
SEATTLE CIDER COMPANY	Honeycrisp Cider, Seattle, WA. 9

BOTTLED

MODELO	Especial Mexican Lager, Tacuba, MX. 8

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