

LITES + BITES

SMOKED CREAM CHEESE 16 vg

apricot wood smoked, jalapeno pepper jam, everything crackers

PNW SALMON CANDY 16 gf | df

house-smoked salmon, charred lemon, maple, pink peppercorn

POPCORN SHRIMP* 21 gf

milk fried shrimp, sweet relish tartar, lemon

BARB'S BBQ MEATBALLS* 18 df

mclaughlin ranch angus beef, pork shoulder, anise seed, smoked marinara mole, fried focaccia

CLOSER TO EARTH



CLASSIC CAESAR SALAD* 15

pickled shallots, anchovy herb croutons, shaved parmesan
add salmon 14

SIGNATURE COBB SALAD* 24 gf

chicken breast, pork belly, blue cheese, cherry tomatoes, hard boiled egg, avocado, red onion, red wine vinaigrette



CRISPY ARTICHOKE HEARTS 17 gf

whipped goat cheese, honey-chili drizzle, pistachio dukkah



CHARRED BROCCOLINI 16 vg | gf | df

smoked mustard satay, peanut crumb, grilled lime

FOR THE TABLE



MISO BLACK COD DIP 19 gf

applewood smoked black cod, miso glaze, caramelized onions, citrus, vinegar kettle chips, chives

PARKERHOUSE ROLLS 12 vg

local honey, whipped butter, sea flake salt

CHARCUTERIE BOARD 36

prosciutto, fennel salami, hot coppa, purple haze, drunken goat, aged cheddar marconas, jam, house pickles, crackers

KISS OF FIRE



THE SHED BURGER* 19

1/2 lb wagyu beef, tillamook cheddar, red onion, lettuce, tomato, shed sauce, pickle spear

ROOFTOP DOUBLE SMASH* 18

two beef patties, american cheese, mama lil's peppers, scallion, bread & butter fennel, green peppercorn aioli, arugula, lemon

SMOKED TROUT BLT* 28

alder wood smoked trout, molasses shoulder bacon, heirloom tomato, butter lettuce, pear mustard, black pepper mayonnaise



SMOKED PULLED PORK SLIDERS* 16 df

whiskey bbq sauce, honey-lime slaw, chipotle aioli, pickled pepper jam, potato bun
add a third slider 6

GRILLED JERK HALF CHICKEN 28 gf | df

jamaican jerk seasoning, sweet drop peppers, scallions, horseradish alabama bbq sauce

CHEF'S CHICKEN POT PIE 29

smoked chicken, velouté, potato, carrots, english peas, spring salad, citronette

Please allow approximately 20 minutes

8OZ FLATIRON STEAK* 35 gf | df

mojo verde, charred shishitos, balsamic cipollini onions

16OZ DRY-AGED RIBEYE STEAK* 72 gf

dry-aged 30 day in house, hay smoked bone marrow cowboy butter

SIDES

BBQ KETTLE CHIPS 8 vg | df | gf

house spice blend

CREAMY DILL POTATO SALAD* 10 vg | gf

red onion, hard boiled eggs, pickles

FRENCH FRIES 8 vg | df | gf

ketchup

SIMPLE GARDEN SALAD 10 vg | gf | df

citronette vinaigrette

BROCCOLI CAESAR* 12

parmesan, bread crumbs

TRUFFLE PARMESAN FRIES* 14 vg | gf

chipotle aioli, herbs

BRICK OVEN



MARGHERITA 18 vg

heirloom tomato sauce, fiore di latte, pecorino, fresh basil

PIZZA

PEP TALK 24

pepperoni, fennel sausage, bacon, mozzarella, tomato sauce, pecorino, hot honey ranch

FRIED CHICKEN 22

barbecue sauce, mélange of cheeses, crispy fried chicken, dill pickles, tomatoes, hot honey

MEDITERRANEAN 21 vg

arugula pesto, feta, artichokes, roasted red peppers, kalamata olives,

Our pizza dough is crafted in-house using a slow fermentation process that develops deep flavor, airy texture, and a crisp golden crust. Made with premium flour, olive oil, and a touch of sea salt, the dough is hand-stretched to order.

DESSERT WINES

ICEWINE

haha

PORT

of course

THE OTHER PORT

same same

LATE HARVEST?

i mean come on



NIGHT CAPS

ESPRESSO MARTINI 18

vodka, espresso, coffee liqueur, touch of vanilla

CHOCOLATE OLD FASHIONED

bourbon, cacao, bitters

LIMONCELLO SPRITZ

limoncello, prosecco, soda

ORANGE BLOSSOM HIGHBALL

vodka, orange, soda, floral notes

WHITE RUSSIAN

vodka, coffee liqueur, cream



SWEET DELIGHTS

TRIPLE FUDGE SKILLET BROWNIE 15

hot fudge, chocolate chips, oreos,
vanilla ice cream

NEW YORK CHEESECAKE 16

graham cracker crust, strawberry-rhubarb compote

TRES LECHES CAKE 15

black rice horchata rice krispy,
key lime curd

AFFOGATO 11

vanilla bean gelato, hazelnut tuile,
espresso pour-over

OLYMPIC MOUNTAIN SORBET CUPS 9

choice of: pink champagne | raspberry | lemon



COFFEE + TEA

CAFE VITA BEANS 6

espresso
latte
cappuccino
decaf

ART OF TEA 6

CAFFEINATED

sencha green – *clean, grassy, lightly sweet*
matcha + sencha – *vibrant, vegetal, smooth umami*
jasmine reserve – *floral, aromatic green tea*
white coconut crème – *delicate, creamy, tropical notes*
english breakfast – *full-bodied, classic black tea*
earl grey crème – *bergamot, vanilla, rich black tea*

HERBAL

french lemon ginger – *bright citrus, warming spice*
pacific coast mint – *cool, refreshing, clean finish*
egyptian chamomile – *soft floral, honeyed, calming*
apricot escape – *hibiscus, ripe stone fruit notes*

GF-Gluten Free V-Vegan DF-Dairy Free

The way nights should end - shared sweets, one more pour, and good company.

THE SHED

ROOFTOP & BAR

Happy Hour M - F | 3pm - 5pm

2 off drafts | 2 off SOMM wines | 3 off wells

3 off select cocktails | 4 off select food 



WINES BY THE GLASS

SPARKLING

BLANC DE BLANCS

Treveri, Columbia Valley M/V 14 | 54

BRUT CHAMPAGNE

Piper-Heidsieck, Reims M/V 30 | 118

PRESTIGE CUVÉE

Champagne Dom Pérignon, Épernay 2015 139 | 545

BRIGHT & CRISP WHITES

 SAUVIGNON BLANC

The SOMM, Columbia Valley 2024 13 | 50

CHARDONNAY

Saanj Winery, Columbia Valley 2023 17 | 64

CHENIN BLANC

Landmass, Chenin Blanc, Rogue Valley 2024 20 | 78

RICH & TEXTURED WHITES

BLEND DELILLE

"Chaleur Blanc" Columbia Valley 2023 16 | 62

CHARDONNAY

Ste. Michelle "Canoe Ridge" Columbia Valley 2022 16 | 62

ROSÉ

GRENACHE

Upchurch, Columbia Valley 2023 18 | 70

SMOOTH & LIGHT REDS

PINOT NOIR

Single Barrel "Solaksen" Royal Slope 2021 22 | 86

GRENACHE & RIESLING BLEND

Rujaya "Chillable Red" Columbia Valley 2024 19 | 74

BOLD & FULL REDS

CABERNET FRANC

Woodward Canyon, Walla Walla 2021 35 | 138

MALBEC

Andrew Will, Yakima Valley 2021 22 | 86

 CABERNET SAUVIGNON

The SOMM, Columbia Valley 2023 13 | 50

CABERNET SAUVIGNON

Upchurch "LTL" Red Mountain 2022 22 | 86

WINES BY THE BOTTLE

BUBBLES FOR THE TABLE

"YELLOW LABEL" CHAMPAGNE
Veuve Clicquot, Reims NV | 185

BRUT ROSÉ
Tirridis, Columbia Valley M/V | 78

CHAMPAGNE
Dom Pérignon, Épernay 2015 | 545

VINEYARD WHITES

GRENACHE BLANC
Reynvaan, Walla Walla Valley 2021 | 150

RIESLING
Long Shadows "Poet's Leap", Columbia Valley 2024 | 54

VIOGNIER
Mark Ryan, Yakima Valley 2024 | 108

Sauvignon Blanc
Matthews, Columbia Valley 2022 | 62

CHARDONNAY
Abeja, Columbia Valley 2022 | 128

SUMMER ROSE

ROSÉ OF SYRAH
Dossier, Columbia Valley 2024 | 60

CELLAR SELECTION - RED

PINOT NOIR
Cristom, Eola-Amity Hills 2023 | 98

MERLOT
Seven Hills, Walla Walla Valley 2023 | 98

"TRUTINA" RED BLEND
Dunham, Columbia Valley 2022 | 96

SYRAH
Rujaya, Royal Slope 2022 | 120

SYRAH
Leonetti Cellar, Walla Walla Valley 2022 | 340

SYRAH
Reynvaan "Result of a Crush", Walla Walla 2021 | 86

CABERNET SAUVIGNON
Abeja, Columbia Valley 2021 | 120

CABERNET SAUVIGNON
Long Shadows, Columbia Valley 2022 | 240

CABERNET SAUVIGNON
Gorman, Red Mountain 2022 | 160

"URSA" RED BLEND,
Baer Winery, Royal Slope 2019 | 122



SIGNATURE COCKTAILS



GARDEN MARG NO. 2 16

Cucumber Infused Campo Bravo Blanco Tequila,
Genepy des Alpes, Lime, Agave Nectar

THE CURE 18

Bumbu Rum, Coconut Liqueur, Pineapple, Orange, Lime,
Coconut Milk, Nutmeg, Coconut Milk Clarified



ROSE COLORED GLASSES 18

Tanqueray Gin, Giffard Elderflower, Pimms, Lime, Mint

SILK ROAD OLD FASHIONED 18

Jasmine Rice Washed Woodinville Bourbon, Yuzu & Rice
Vinegar Shrub, Five-Spice Bitters

ROOT & ROUGE 17

Haku Vodka, Pierre Furrand Dry Curacao, House-Made
Beet Syrup, Lime

IL FIORE 20

Big Gin Infused with Lavender, Italicus Bergamot
Liqueur, Amaranco Bianco, Sparkling Rosé

SOUTHERN ORCHARD 17

Rittenhouse Rye, Crème de Peche, Montenegro Amaro,
Lemon, Ginger Beer

PALOMA ROSADA 18

Campo Bravo Reposado Tequila, Cranberry, Lime,
Rosemary Syrup, Aperol Foam

PEAR NECESSITIES 18

Green Apple Infused Rainier Gin, St. George Spiced
Pear, White Cranberry, Lime, Thyme



ZERO-PROOF COCKTAILS

ELDERFLOWER FIZZ 12

Giesen N/A Sparkling Wine, Elderflower Syrup, Lemon

MIDNIGHT BLOOM 12

Ginnosencse N/A Gin, Lavender & Blueberry Syrup,
Lemon



VERDANT COLLINS 12

Ginnosencse N/A Gin, Sage Simple Syrup,
Lemon, Soda

DRAFT BEERS



AMBER LAGER 9

Icicle Brewing - Leavenworth, WA - 5.0%



HAZY PALE ALE 9

Black Raven, Perplexor - Redmond, WA - 5.3%



HAZY IPA 9

Savage Brewing Company, 31 - Kirkland, WA - 6.4%



PILSNER 9

Chuckanut Brewery - Bellingham, WA - 5.0%



BOTTLES + CANS

IMPERIAL RASPBERRY CIDER 8

Incline - Auburn, WA - 8.4%

HONEY PEAR CIDER 8

Locust - Woodinville, WA - 6.0%

BLACKBERRY HARD CIDER 8

Locust - Woodinville, WA - 6.0%

DRY APPLE CIDER 8

Tieton - Yakima, WA - 6.9%

POST ALLEY PILS 8

Pike Brewing - Seattle, WA - 5.5%

AFRICAN AMBER 8

Mac & Jack's - Redmond, WA - 5.8%

APIAN IPA 8

Watt's - Woodinville, WA - 6%

HEINEKEN 7

Netherlands - 5%

COORS BANQUET 7

Golden, CO - 5%

RAINIER TALL BOY 5

Washington - 4.6%

O.0% DRIVE 8

Bitburger - Germany - 0.0%

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