

## 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 cippolini 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.*

## 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%