

DINNER SPECIALS

October 17 - 23, 2019

DUNGENESS CRAB & ARTICHOKE DIP. 18
served with grilled crostini

WINE PAIR: LOST RIVER PINOT GRIS 12

WASHINGTON KING SALMON. 30
spiced lentil | apple cider gastrique | cilantro
seasonal vegetable

WINE PAIR: CAIRDEAS WINERY CINSULT. 14

FRESH ALASKAN HALIBUT. 32
pinenut-rosemary crusted | sun dried tomato & garlic pesto
mashed potatoes | seasonal vegetable

WINE PAIR: L'ECOLE NO.41 CHARDONNAY. 12

PORK CHOP. 30
duroc pork chop | hoisin sauce | charred green onion
roasted shiitake mushroom | wild rice | seasonal vegetable
WINE PAIR: WOODWARD CANYON BARBERA 14



AMERICAN BOURBON FLIGHT. 20



BASIL HAYDEN'S (80 PROOF)

Nose: Spice, tea, hint of peppermint

Taste: Spicy, light bodied, gentle bite

Finish: Dry, clean, brief

NOB CREEK SINGLE BARREL RESERVE (120 PROOF)

Nose: Aromas of robust vanilla and caramel notes

Taste: Deep and complex flavors of vanilla, nuts,
and oak

Finish: Long and full, perfect for easy going sipping



MAKER'S MARK 46 (92 PROOF)

Nose: Hints of staves, caramel and sweetness

Taste: Very intense flavors; a big crescendo of wood
blended perfectly, rich notes of vanilla and caramel

Finish: Smooth and subtle



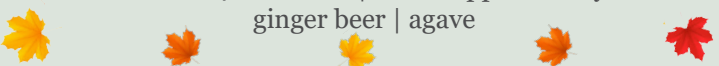
FALL COCKTAIL SPECIALS

COURT ROYALE. 12
sipsmith london dry gin | laird's apple brandy | lillet blanc
lemon juice | simple syrup

ISHIKAWA GOEMON. 12
toki japanese whisky | sweet vermouth
angostura bitters

POST SHIFT. 12
cognac | green chartreuse
luxardo maraschino liqueur | demerara syrup

KENTUCKY BUCKIN' MULE. 12
makers 46 bourbon | laird's apple brandy
ginger beer | agave



BRUNCH SPECIALS

October 17 - 23, 2019

OMELET OF THE WEEK

GARDEN OMELET. 14

tomato | sautéed spinach | mushroom | onion
feta cheese | parmesan cheese

BURGER OF THE WEEK

BBQ BACON BURGER. 14

8 oz burger | hand dipped beer battered onion ring
bacon | bbq sauce | lettuce | tomato | onion
cornmeal bun

SANDWICH OF THE WEEK

GRILLED CHICKEN GYRO. 14

chicken breast | cucumber | harissa mayo
mint-yogurt sauce | shredded lettuce
feta cheese | flat bread

COMES WITH CHOICE OF

*soup / house salad / northwest salad / caesar
chop chop / farro salad / fries*



CAFE MELA'S COLD BREW COCKTAIL

KENTUCKY COFFEE. 10

bullet bourbon | nitro cold brew
maple syrup | nutmeg | shaken cream



FALL COCKTAIL SPECIALS

KIR ROYALE. 12

giffard cassis noir de bourgogne | bubbles

ISHIKAWA GOEMON. 12

toki japanese whisky | sweet vermouth
angostura bitters

COURT ROYALE. 12

sipsmith london dry gin | laird's apple brandy
lillet blanc | lemon juice | simple syrup

POST SHIFT. 12

cognac | green chartreuse
luxardo maraschino liqueur | demerara syrup

KENTUCKY BUCKIN' MULE. 12

makers 46 bourbon | laird's apple brandy
ginger beer | agave



SATURDAY & SUNDAY BOTTOMLESS MIMOSAS

Enjoy our bottomless mimosas for only \$18

This is how we weekend!

