

BEVERAGES

2oz ESPRESSO	2.75 / 3.25
4oz MACCHIATO	3.25
6oz CAPPUCCINO	3.50
AMERICANO	3
LATTE	3.75 / 4 / 4.25
SWEETENED LATTE	4 / 4.25 / 4.50
FLAVORED LATTE	4.25 / 4.50 / 4.75
MOCHA	4.25 / 4.50 / 4.75
CHAI	3.50 / 3.75 / 4
TEA	3.25
ALMOND/BRAZIL NUT MILK	+1

COFFEE CREAM & SUGAR	2.25 / 2.75 / 3.25
COFFEE BREWED BY THE CUP	<i>MARKET PRICE</i>
ICED TEA	3.75
ICED COFFEE	4
DRINKING VINEGARS	5
KOMBUCHA on tap	6
NITRO COLD BREW on tap	6
COFFEE MILKSHAKE	7
"MAKE IT A FLOAT"	+1.50

BREAKFAST *served until 11*

AVOCADO TOAST	6
lemon sumac dressed frisee, fried & pickled shallot on Seawolf rye <i>add egg +1 add bacon +2</i>	
RICOTTA TOAST	9
strawberries, coconut, almonds, mint, basil on Seawolf brioche	
SAVORY WAFFLE	8.50
roasted butternut squash, gruyère, arugula, pecans, chive cream cheese <i>add egg +1 add bacon +2</i>	
SWEET WAFFLE	6.50
tahini butter, honey, rose, pistachio	
BREAKFAST SANDWICH	8
scrambled egg, white cheddar spread, arugula, pickled fennel on a SBB bagel <i>add bacon +2</i>	
SCONE & MAITAKE	7.50
mushroom gravy on a buttermilk scone <i>add egg +1 add bacon +2</i>	
LOX & CREAM CHEESE BAGEL	8.50
cured salmon, cucumber, capers, pickled red onion, dill on a SBB bagel	
HOUSEMADE QUICHE	6.50
with seasonal greens / <i>served all day</i>	

LUNCH *served until 3*

PERSIAN STEW (KHORESHT)	11.50
served over a bed of steamed basmati rice with yogurt, fresh herbs & Persian flat bread	
BEEF & LAMB (GHORMEH SABZI)	
green herbs, kidney beans, lime	
CHICKEN (GHEYMEH)	
yellow split pea, tomato, saffron	
VEGETARIAN (FESENJOON)	
butternut squash, pomegranate, walnut	
FALAFEL	9
tahini, hummus, tomato, greens, cucumber in a pita	
GYRO	9
cucumber, tomato, feta, greens, tzatziki, red onion in a pita	
BLT	9.50
bacon, pickled green tomato, aioli, greens on ciabatta	
SMOKED TURKEY	11
white cheddar spread, arugula, apricot mostarda, pickled shallot wrapped in Persian flat bread	
CHERRY STREET SALAD	9
arugula, candied pecans, cucumber, white cheddar, pickled cranberries	
HOUSEMADE SOUP	5.50 / 6
with Columbia City bread	



H A P P Y H O U R

3pm - 5pm

\$1 OFF COCKTAILS & GLASS POURS

\$1 OFF DRAFT & CANS

\$2 OFF BOTTLES

PERSIAN STEW (KHORESHT) / 11.50

served over a bed of steamed basmati rice with yogurt, fresh herbs & Persian flat bread

BEEF & LAMB (GHORMEH SABZI)

green herbs, kidney beans, lime

CHICKEN (GHEYMEH)

yellow split pea, tomato, saffron

VEGETARIAN (FESENJOON)

butternut squash, pomegranate, walnut

MIRZA / 7.50

eggplant, tomato, fried egg, garlic, cilantro
served with pita

BEET FLATBREAD / 8

pickled beets, arugula, feta, Thai basil served
with Persian flat bread





LATE NIGHT

PERSIAN STEW (KHORESHT) / 11.50

served over a bed of steamed basmati rice with yogurt, fresh herbs & Persian flat bread

BEEF & LAMB (GHORMEH SABZI)

green herbs, kidney beans, lime

CHICKEN (GHEYMEH)

yellow split pea, tomato, saffron

VEGETARIAN (FESENJOON)

butternut squash, pomegranate, walnut

MIRZA / 7.50

eggplant, tomato, fried egg, garlic, cilantro served with pita

BEET FLATBREAD / 8

pickled beets, arugula, feta, Thai basil served with Persian flat bread



COCKTAILS

COCCHI SPRITZ / 8

Cocchi Americano, Prosecco, Lemon Twist

VERMOUTH on the ROCKS / 6

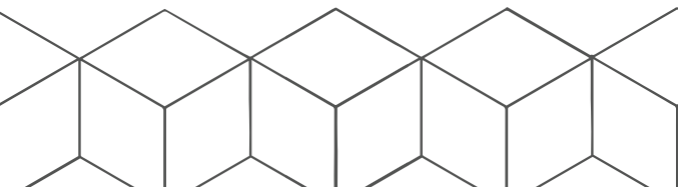
Blanc Vermouth, Sparkling Water, Lemon Twist

THE ADONIS / 7

Sherry, Rouge Vermouth, Bitters

TRES JOLIE / 7

Dry Vermouth, Port, Orange Syrup, Bitters





on tap

MANNY'S PALE ALE / 6

Georgetown Brewing

SEMI SWEET CIDER / 6

Seattle Cider Co

by the can

GRAPEFRUIT CIDER / 7

Shilling Hard Cider

RAINIER / 5

red

RED BLEND 8 / 24

For A Song "The Score"

SYRAH 8 / 24

For A Song

BORDEAUX SUPERIEUR 9 / 27

Naujan Lapereyre

COTE DU RHONE 7 / 21

Lauribert Visan

2013 CABERNET SAUVIGNON / 10

Proletariat

PINOT NOIR 12 / 36

Coelho

white

SAUVIGNON BLANC 9 / 27

Michael Lynch

CHARDONNAY 6 / 18

For A Song

REISLING 8 / 24

Kung Fu Girl

ALBARIÑO 10 / 30

Granbazã

rosé

ROSÉ 7 / 21

Roses Roses

sparkling

PROSECCO 7 / 21

Corte Delle Calli

