



In Room Dining

BREAKFAST 6am-11am

LIGHT START

MORNING SMOOTHIE seasonal fruit, yogurt	9
GREEK YOGURT & GRANOLA house granola, dried fruit, honey	10
STEEL CUT OATS slow cooked, crumble, cold or steamed milk <i>add fresh berries 4</i>	8
FRESH SEASONAL FRUIT PLATE sliced fresh fruits, berries	10
BAGEL + LOX capers, cream cheese, onion, tomato, cucumber	15

MAINS

egg whites \$3 or egg beaters \$2, available upon request

AMERICAN BREAKFAST two eggs any style, country potatoes choice of toast & choice of side: <i>bacon, ham, chicken apple sausage, or fruit</i>	15
BUILD YOUR OWN OMELET <i>Choose 3 ingredients (additional items, \$2/ea)</i> bell peppers, onions, tomato, mushrooms, bacon, ham chicken sausage, brie cheese, goat cheese, cheddar cheese	15
FRENCH TOAST macerated fruit, whipped cream	14
PANCAKES lemon curd, macerated fruit, pistachio crumble <i>single pancake 5</i>	14
EGGS BENEDICT* poached eggs, hollandaise, ham, english muffin roasted potatoes <i>substitute Dungeness crab 8</i>	18

SIDES

applewood smoked bacon or ham	6
chicken & apple sausage	6
roasted potatoes	5
toast	4

KID'S BREAKFAST

for guests 12 and under, 6am-11am

PANCAKES & BACON	9
SCRAMBLED EGG, BACON & TOAST	10
KID'S FRUIT & YOGURT	9

KID'S LUNCH

for guests 12 and under, after 11am

Served with choice of french fries or steamed vegetables	
PEANUT BUTTER & JELLY	8
GRILLED CHEESE	9
KID'S BURGER <i>add cheese or bacon 2</i>	11
CRISPY CHICKEN STRIPS	9

LUNCH 11am-2:30pm

SEASONAL SOUP	6 / 10
CAESAR SALAD romaine, tomato, croutons, boquerones, parmesan crisp <i>add grilled chicken 6, steak 8 or seared salmon 9</i>	13
PNW WEDGE SALAD pork belly croutons, salmon caviar, green onion torched tomato conserva, lemon vinaigrette <i>add grilled chicken 6, steak 8 or seared salmon 9</i>	15
CLASSIC CHEESEBURGER becher's cheddar, house pickles, red onion, lettuce, tomato, brioche bun	16
BLACK BEAN & LENTIL PATTY Tuscan kale slaw + calabrian chili aioli + brioche bun	15
PNW GRILLED CHEESE thick cut brioche, robiola, fontina, Washington apple compote <i>Sandwiches & burger have a choice of traditional fries, petite salad, seasonal soup or chowder (add \$2) add bacon \$2 or avocado \$3</i>	14

DINNER 4pm-11pm

STARTERS & SALADS

SEASONAL SOUP	6 / 10
BOKA GREENS Cranberries, cashews, cucumber, pear balsamic vinaigrette	10
CAESAR SALAD romaine, tomato, croutons, boquerones, parmesan crisp <i>add grilled chicken 6, steak 8 or seared salmon 9</i>	13
PNW WEDGE SALAD pork belly croutons, salmon caviar, green onion torched tomato conserva, lemon vinaigrette <i>add grilled chicken 6, steak 8 or seared salmon 9</i>	15
CHEESE & CHARCUTERIE three types of artisanal cheese, three cured meats mama lil's peppers, fruit compote, marcona almonds	26

MAINS

GRILLED FILET mashed potatoes, seasonal vegetables, demi	36
PAN SEARED SALMON seasonal preparation	32
WILD MUSHROOM FETTUCCINI poached egg, wild mushroom, arugula, parmesan	26
ROASTED CHICKEN celery root puree, porcini waffle dressing, broccoli preserved lemon, parsley	29
CLASSIC CHEESEBURGER becher's cheddar, house pickles, red onion lettuce, tomato, brioche bun <i>add bacon or fried egg, \$2</i>	16
PNW GRILLED CHEESE thick cut brioche, robiola, fontina, Washington apple compote	14
SIDES	
FRENCH FRIES garlic aioli & ketchup	6
MASHED POTATOES	6
ROASTED SEASONAL VEGETABLES	8
SAUTEED MUSHROOMS Washington sourced mushrooms, white wine, butter, herbs	11

SWEETS

SPICY MEXICAN CHOCOLATE "WHOOPIE PIE" chocolate ganache, nutmeg cream	10
THE SEATTLE BAR puffed rice, caramel, coffee mousse chocolate, espresso dust	8
POLENTA CAKE sweet crumbled polenta cake, basil whipped mascarpone citrus meringue, seasonal accompaniments	10
WILD HONEY MOUSSE pistachio crumble, St. Agar bleu anglaise	12
HOUSE MADE ICE CREAM 3 scoops, seasonal selection	9

LAST CALL (After 11pm)

CAESAR SALAD romaine, tomato, croutons, boquerones, parmesan crisp	13
CLASSIC CHEESEBURGER becher's cheddar, house pickles, red onion, lettuce, tomato, brioche bun <i>add bacon \$2</i>	16
CLASSIC GRILLED CHEESE becher's cheddar & fontina on toasted sourdough <i>add bacon or tomato \$2, avocado \$3</i>	14
BLT SANDWICH house smoked bacon, butter lettuce, tomato, sourdough bread	12

*Sandwiches & burger have a choice
of chips or petite salad*

add bacon \$2 or avocado \$3

LATE NIGHT SWEETS

SPICY MEXICAN CHOCOLATE "WHOOPIE PIE" chocolate ganache, nutmeg cream	10
HOUSE MADE ICE CREAM 3 scoops, seasonal selection	9

NON-ALC

bedford's ginger beer	6.50
boylan's root beer	6.50
sparkling water, voss	6.50
still water, fiji	6.50
lemonade	6.50
iced tea	5.50
coke, diet coke & sprite	5.50

JUICE orange, grapefruit, apple, cranberry, tomato, V8	6
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SMITH TEA mao feng shui (green) lord bergamot (english breakfast) masala chai bungalow (darjeeling) peppermint leaves meadow (chamomile)	6
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FONTE REGULAR & DECAF COFFEE small pot large pot	6 9
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FONTE SPECIALITY COFFEE latte, cappuccino, mocha	7
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IN-ROOM DINING MENUHOTEL
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