



# THE BOOKSTORE

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SPIRITS | WINE | FOOD

## | SMALL BITES |

SHOESTRING FRIES  
salt, pepper, chives, garlic aioli 8

BRUSSEL SPROUTS (V) (GF)  
Red Wine vinaigrette, cauliflower puree 9

HARISSA ROASTED CARROTS (V) (GF)  
Mint, Cilantro, Feta 11

SEASONAL TOAST  
Sundried tomato, ricotta, golden raisins, herb oil 10

CRAB CAKE  
3 mini crab cakes with red pepper tartar, lemon, arugula 17

HUMMUS (V) (GF) (D)  
Choice of Pesto, Roasted Red Pepper, or Garlic Pistachio, house made flat bread and crudité *make it a trio (14)* 8

CHICKEN WINGS  
6 WINGS Celery & Carrots, house made ranch or blue cheese, choice of buffalo, barbeque, raspberry jalapeno 12 wings *make it a trio (24)*

## | SOUPS AND SALADS |

PNW CLAM CHOWDER (ADD BAGUETTE 4)  
Manilla clams, potato, dill, bacon, fish sauce 13

SOUP OF THE WEEK 11

BREAD & BUTTER  
warm artisan bread, whipped butter 10

HOUSE SALAD (V) (GF)  
House greens, hazelnuts, shallot vinaigrette 12

CAESAR  
romaine, parmesan, croutons, pepper 14

BEET SALAD (V) (GF)  
Roasted baby beets, frisse, goat cheese 15

CHICKEN - 6 SALMON - 7 STEAK - 12 SHRIMP - 8

## | DESSERT |

STRAWBERRY SHORTCAKE  
lemon shortcake, strawberry compote 13

CARROT CAKE  
Spiced syrup, cream cheese frosting 11

FLOURLESS CHOCOLATE CAKE (GF)  
Chocolate ganache, seasonal berries vanilla ice cream 10

## | MAINS |

HOUSE BURGER (V) (GF)  
8 oz house made burger, lettuce, tomato, onion, pickle, American and cheddar cheese, shoestring fries, house made burger sauce

\*Sub Black Bean Patty - Corn, red pepper, jalapeno, garbanzo bean \* 19

BEER BATTERED FISH AND CHIPS  
Cod, shoestring, house made tartar sauce 20

FRIED CHICKEN SANDWICH  
Brined chicken breast, lettuce, tomato, onion, pickle, shoe string fries 19

RAVIOLI  
Ricotta, asparagus, peas 22

PAPPARDELLE  
Arugula, prosciutto, lemon, chives, parmesan 24

SOCKEYE SALMON (GF) (D)  
Artichoke hearts, cherry tomato, spinach, beurre blanc 25

TOP SIRLOIN (GF)  
6oz sirloin, au gratin potato cakes, haricot verts, Red wine jus 28

PAN ROASTED CHICKEN (GF)  
Chicken breast, roasted carrots, turnips and radish, oyster mushroom, onion jus 23

KING TRUMPET MUSHROOMS (V)(GF)  
Soy glazed, pearl onions, Bok choy carrot puree 26

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions \*18% will be added to 6 or more party

\*We are a proud supporter of the Seattle Minimum Wage Ordinance; a 5% surcharge to support this will be added to your bill.

No portion of this surcharge is directly distributed as a tip or gratuity to the restaurant staff. As always, gratuity for service rendered is at your discretion and is directly distributed to staff members.

(V) Vegan (GF) Gluten-free D Sleep-well foods