

COSMOS

dinner

SMALL

MARINATED OLIVES & ALMONDS	5
HOUSE-MADE PICKLED VEGETABLES	5
CHEESE PLATE <i>3 artisan cheeses</i>	13
CAESAR SALAD* <i>Chicken 5 Salmon 7</i>	7
Chopped romaine, house-made Caesar dressing, focaccia croutons, lemon, Parmesan	
ROASTED BABY BEET SALAD <i>Chicken 5 Salmon 7</i>	13
Baby kale, candied ginger, pistachio purée, sherry vinegar, Parmesan, parsley	
GREEK SALAD <i>Chicken 5 Salmon 7</i>	12
Arugula, feta, cherry tomatoes, cucumber, fennel, mint, tzatziki, lemon, olive oil	
ROASTED CAULIFLOWER	8
Marcona almonds, chimichurri sauce, focaccia bread crumbs, Parmesan	
CARAMELIZED BRUSSELS SPROUTS	9
Candied bacon, honey, mustard, apple chips	
SHRIMP & GRITS	14
Bacon-leek polenta cake, scallions, Creole sauce	

SHAREABLE

COWBOY CHOW SALAD	15
Blackened chicken, pepitas, tomatoes, black currants, fregula, sweet dried corn, arugula, green goddess	
STEAK SALAD*	18
Espresso-rubbed top sirloin, potatoes, red onion, corn, arugula, tomatoes, black beans, poblano ranch	
MANILA CLAMS	13
Green curry, lemongrass, fresh chickpeas, cilantro, pita	
AHI TUNA POKE*	16
Avocado, mango, cilantro, sesame, wakame, scallion, orange-chile sauce	
GOAT CHEESE GNOCCHI	13
Delicata squash, beets, baby kale, pomegranate seeds, hazelnut brown butter, Parmesan	
DOUBLE R RANCH BURGER* <i>Bacon 2</i>	14
White cheddar, lettuce, tomato, balsamic onion, secret sauce, fries, Portlandia ketchup, pub bun	
FRENCH DIP*	15
Beef or turkey, Gruyère, caramelized onions and horseradish aioli on baguette, fries	
FETTUCINE FLORENTINE <i>Chicken 5 Salmon 7 Shrimp 10 Scallops 18</i>	20
Basil-pine nut pesto, cherry tomatoes, vermouth, cream, spinach	

MAIN

ROASTED HALF CHICKEN <i>Pan juices</i>	26
FILET MIGNON <i>Balsamic glaze, olive oil</i>	40
BUTCHER'S CUT PORK CHOP <i>Mustard cream sauce</i>	34
KING SALMON <i>Roasted tomato salsa</i>	35

Choose Two Sides

- Herb-Roasted Fingerlings
- French Fries
- Asparagus
- Sautéed Spinach
- Wild Grain Pilaf
- Mashed Potatoes
- Broccoli
- Brussels Sprouts

cocktails

"AN ODE TO PROHIBITION"

TALL MORITZ	Pluot, Mandarin vodka, thyme, bubbles	12
HIGH SPEECH	Big Gin, St. Germain, lemon, mint	12
CATCH ME IF YOU CAN	Aperol, Lillet Blanc, Hendrick's, grapefruit	12
LOST CAUSE	Tequila, jalapeno, mint, cucumber	12
BELLEVUE PLANE	Bulleit bourbon, Aperol, amaro, lemon	12
IRISH SOUR	Jameson, lemon, demerara, rhubarb bitters, egg white	12
SEÑOR CRISTAL	Moonshine, Lillet Rose, cinnamon, Peychaud's bitters	12
SAY NO MORE	Absolut Vodka, ginger, kumquat, Angostura	12

NON-ALCOHOLIC

BUNDABERG GINGER BEER	5
TAMARIND, PEACH, MINT SODA	5

beer

DRAFT \$5

MACK & JACK'S AFRICAN AMBER
TRIPLEHORN IPA
CHAINLINE POLARIS PILSNER
COORS LIGHT

BOTTLE \$4

GUINNESS
WIDMER BROTHERS HEFEWEIZEN
STELLA ARTOIS
AMSTEL LIGHT

wine

BUBBLES

PROSECCO	<i>LaLuca brut NV, Veneto, IT</i>	9/36
CREMANT ROSÉ	<i>Lucien Albrecht brut rosé NV, Alsace, FR</i>	14/56

WHITE

RHONE BLEND	<i>Alexandria Nicole Cellars Shepherds Mark, Horse Heaven Hills, WA '14 (on tap)</i>	10/40
PINOT GRIS	<i>Erath '15</i>	9/36
SAUVIGNON BLANC	<i>Nobilo Icon, Marlborough, NZ '14</i>	10/40
CHARDONNAY	<i>Hartford Court, Russian River Valley, CA '15</i>	13/52
ROSÉ	<i>Sangiovese Il Rose di Casanova, Tuscany, IT '16</i>	11/44

RED

PINOT NOIR	<i>Lachini, Chehalem Mountain, OR '14</i>	14/56
RED BLEND	<i>Proletariat, Columbia valley, WA '12 (on tap)</i>	10/40
MERLOT	<i>Novelty Hill, Columbia valley, WA '13</i>	8/32
MALBEC	<i>Zolo, Mendoza, AG '16</i>	8/32
ZINFANDEL	<i>Portteus, Rattlesnake Hills, WA '13</i>	9/36
BORDEAUX BLEND	<i>Baron's, Columbia Valley, WA '12</i>	13/52
CABERNET SAUVIGNON	<i>Chateau Smith, Columbia Valley, WA '14</i>	11/44

Please ask for full wine list