

COSMOS

dinner

SMALL

MARINATED OLIVES & ALMONDS	5
ARTISAN CHEESE PLATE	13
CAESAR SALAD* <i>Chicken 5 Salmon 7</i>	7
Romaine hearts, house-made Caesar dressing, focaccia croutons, lemon, Parmesan	
ROASTED BABY BEET SALAD	13
Pistachio butter, baby kale, chevre, saba dressing	
CRUSHED ENGLISH PEAS AND BURRATA	15
Grilled house focaccia, rhubarb	
ROASTED CAULIFLOWER	8
Marcona almonds, chimichurri sauce, focaccia bread crumbs, Parmesan	
BRUSSELS SPROUTS	9
Candied bacon, clover honey, Dijon, crispy Washington apples	

SHAREABLE

PETITE NEW YORK STEAK FRITES*	18
Sauce au poivre, herb-roasted tomatoes	
MANILA CLAMS	13
Fresh green curry, lemongrass, dill, saffron, coconut broth, grilled bread	
AHI TUNA POKE*	16
Avocado, cilantro, sesame, wakame, scallion, orange-chile sauce	
FRENCH DIP*	15
Beef or turkey, Gruyère, caramelized onions and horseradish aioli on baguette, fries	
BEECHER'S MAC AND CHEESE	15
White cheddar, pancetta	
CHARCUTERIE BOARD	17
Marinated olives, whole grain mustard, grilled bread	

MAIN

KING SALMON	36
Butternut squash, colored cauliflower, Brussels sprouts, dried cranberries, beurre blanc	
PRAWN FETTUCCINE FLORENTINE	32
Basil pesto, baby tomatoes, spinach, vermouth cream	
ROASTED HALF CHICKEN	28
Crème fraîche mashed potatoes, creamed leeks, bloomsdale spinach, chicken jus	
GRILLED CARLTON FARMS PORK CHOP*	34
Black pepper spaetzle, arugula, gingered apricot chutney	
GRILLED FILET MIGNON*	40
Marble potatoes, haricot vert, forest mushrooms, Pinot Noir demi-glace	

cocktails

SPRING FLING	Kettle One, St-Germain, grapefruit, Aperol	12
AGAVE BRAMBLE	Corralejo Reposado, blackberry, lime, ginger beer	12
ELECTRIC LADY	Beefeater, blueberry, ginger, lemon	12
ROSES SOUR	Four Roses Small Batch, Cherry Heering, lemon, egg white	12
SMOKE & PINA	Herradura Silver, pineapple caramel, lime, mezcal float	12

NON-ALCOHOLIC

BUNDABERG GINGER BEER	5
THOMAS KEMPER ROOT BEER	5

beer

DRAFT \$5

Seasonal Tap
Chainline Polaris Pilsner
Mac & Jacks
Triplehorn IPA

CLASSIC BOTTLES \$4

Coors Light
Heineken
Corona
Amstel Light
Stella Artois
Widmer Brothers Hefeweizen
Guinness

SPECIALTY 22oz BOTTLES \$8

Ecliptic Carina Peach Sour
Pfriem Blonde Ale (375ml)
Reuben's Crikey IPA
Pike Monk's Uncle Triple Ale
Elysian Dragon's Tooth Stout

wine

ON TAP

THE VINCENT WHITE	<i>Board Track Racer by Mark Ryan, Columbia Valley, WA '16</i>	10
CHARDONNAY	<i>Terra Blanca Arch Terrace, Red Mountain '16</i>	10
RED BLEND	<i>Proletariat, Columbia valley, WA '12</i>	10

BUBBLES

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

WHITE

PINOT GRIS	<i>Erath, Oregon '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
SANGIOVESE	<i>La Spinetta IL Nero di Casanova, Piedmont, IT '12</i>	13/52
MALBEC	<i>Zolo, Mendoza, AG '16</i>	8/32
BORDEAUX BLEND	<i>Baron's, Columbia Valley, WA '12</i>	13/52
CABERNET SAUVIGNON	<i>Chateau Smith, Columbia Valley, WA '14</i>	11/44

SOMMELIER SELECTIONS

MARK RYAN DEAD HORSE	<i>Red Mountain, WA '14</i>	26/90
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