

LUNCH



THE CASPIAN TRIO 24

Choose one from each category.

APPETIZERS

Smoked Trout Dip
crème fraîche, dill, chives, house-made potato chips, smoked trout roe

Northwest Chopped Chicories (v)
arugula, radicchio, frisée, local apples, dates, pickled shallots, toasted hazelnuts, blue cheese crumbles, honey vinaigrette

Soup du Jour
Seasonal soup - Ask your server about today’s selection.

MAINS

Chickpea Falafel Wrap (v)
kalamata-date gremolata, cucumber, lettuce, mint, tahini sauce

Steak Frites
8 oz flat iron, nori maître d’ butter, smoked sea salt, lemon aioli, crispy fries

Clams Bucatini
cherry tomatoes, preserved lemons, garlic, parsley

DESSERT

Seasonal Gelato or Sorbeto	Vanilla Bean Panna Cotta Seasonal fruit compote	Flourless Chocolate Torte Whipped cream, sea salt
-----------------------------------	---	---

Add a glass of house wine or a bottle of Rainier Beer 5

No substitutions

BEER

DRAFT

- Moon Berries Hard Cider, Schilling Hard Cider, Seattle, WA (5.2%) 9
- Mexican Lager, pFriem Family Brewers, Hood River, OR (4.4%) 8
- German Style Pilsner, Stoup Brewing Co., Seattle, WA (5.2%) 9
- Hefeweizen, Mac & Jack’s Brewing Co., Seattle, WA (5.1%) 9
- Ginger Rye Harvest Saison, Obec Brewing, Seattle, WA (7.9%) 10
- African Amber, Mac & Jack’s Brewing Co., Seattle, WA (5.8%) 10
- Manny's Pale Ale, Georgetown Brewing Co., Seattle, WA (5.4%) 9
- Bodhizafa American Style IPA, Georgetown Brewing Co., Seattle, WA (6.9%) 10
- Fresh Haze IPA, Deschutes Brewers, Portland, OR (6.5%) 9
- English Bitter, Obec Brewing, Seattle, WA (7.9%) 10

BOTTLES AND CANS

- Athletic Brewing Golden Ale (N/A) 7
- Seattle Dry Cider 10
- White Claw Hard Seltzer 7
- Rainier Lager 6
- Bud Light 6
- Miller Lite 6
- Modelo Especial 8
- Stella Artois 8
- New Belgium Fat Tire 8
- Elysian Space Dust IPA 10
- Lagunitas IPA 9
- Deschutes Black Butte Porter 9

WINE BY THE GLASS

BUBBLES

- Bartenura, **Moscato d'Asti**, Piedmont, IT 14/70
- St. Vincent, Domaine Saint Vincent **Brut**, Albuquerque, NM 15/75
- Estelado, **Brut Rosé**, Maule Valley, Chile 15/75

WHITE

- Maysara, **Pinot Gris**, McMinnville, OR 2024 15/75
- Le Paradou “Rolle”, **Vermentino**, Méditerranée, FR 14/70
- ♀ Efeste "Feral", **Sauvignon Blanc**, Columbia Valley, WA 2023 17/85
- ♀ Pacific Rim "Solstice Vineyard", **Riesling**, Yakima Valley, WA 2016 16/80
- ♀ Owen Roe, “Dubrul Vineyard”, Chardonnay, Yakima Valley, WA 2020 19/95

ROSE

- Fleurs de Prairie, **Grenache/Syrah Blend**, Languedoc, FR 14/70

RED

- ♀ Argyle, **Pinot Noir**, Willamette Valley, OR 19/95
- Lohr, “Pure Paso”, Red Blend, Paso Robles, CA 2021 22/110
- ♀ Owen Roe "Ex Umbris", **Syrah**, Columbia Valley, WA 16/80
- ♀ Nine Hats, **Malbec**, Columbia Valley, WA 20/100
- ♀ Gramercy Cellars “Lower East”, **Cabernet Sauvignon**, Columbia Valley, WA 19/95



♀ Denotes a product made locally in the PNW