

SEA.

MARIN

WA.

LUNCH

SMALL PLATES

- Smoked Trout Dip* 19

crème fraîche, dill, chives, potato chips, smoked trout roe
- Mezze Plate 16

muhammara, tzatziki, green garbanzo hummus, warm pita
- Warm Marinated Olives 8

extra virgin olive oil, citrus, bay leaf
- Oregon Albacore Tuna Tartare Crostino* 19

lemon aioli, cornichon, chives, tillamook sharp white cheddar
- Marin Fries * 10

crispy fried WA potatoes, sheep’s milk feta, oregano, lemon aioli
- Warm Pita 6

olive oil, za’atar

SANDWICHES

SERVED WITH HOUSE CHIPS
+ FRIES OR SALAD 4

- Fried Shawarma Chicken Sandwich 21

shawarma spiced chicken thigh, harissa aioli, shredded lettuce, roma tomato, pickled red onion, calabrian hot honey, kaiser roll
- Beef Doner Dip* 21

za’atar spiced beef, caramelized onion, horseradish toun, tillamook white cheddar, bui bun, au jus
- Painted Hills ½ Lb. Beef Burger* 22

tillamook sharp white cheddar, walla walla onions, house-made pickles, secret sauce



FLATBREADS

- Foraged Mushrooms 19

goat cheese, pickled shallot, arugula, hazelnut
- Tomato and Eggplant 18

feta, calabrian chili, mint

SALADS AND STARTERS

- Little Gem Caesar* 17

radish, parmigiano, olive oil croutons
- Northwest Chopped Chicories 18

arugula, radicchio, frisée, apples, dates, Oregon blue cheese, pickled shallots, toasted hazelnuts, honey vinaigrette
- Heirloom Tomato 16

peppers, spring onions, kalamata olives, feta cheese
- Soup du Jour

cup 8 bowl 14
- Protein Add-Ons

Grilled Chicken Thigh 8

Green Garbanzo Falafel 7

Grilled Salmon Fillet 15

Fried Pacific Oysters 9

PLATES AND MAINS

- Turkish Eggs 20

spiced browned butter fried eggs, beet labneh, warm pita
- Rainier Beer Battered Fish and Chips 27

cod, caper-dill tartar sauce, lemon, coleslaw
- Beef Short Rib Sugo 28

rigatoni, tomato, fennel sofrito, parmesan
- Hidden Terrace Pasta 26

tomatoes, confit garlic, spinach, artichoke hearts, chili flake, parmesan
- Falafel Mezze Bowl 21

wild rice, black lentils, olives, dates, cucumbers, house pickles, herb salad, pomegranate tahini

DESSERTS

- Flourless Chocolate Torte 13

whipped cream, sea salt
- Vanilla Bean Panna Cotta 13

seasonal fruit compote
- Loukoumades 10

honey, cinnamon syrup
- Gelato and Sorbet 9

seasonal sorbet, vanilla, chocolate, salted caramel
- Pistachio Special 9

pistachio gelato, crushed pistachio, blood orange agrumato



CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, FISH, OR DAIRY COULD INCREASE YOUR RISK OF FOODBORNE ILLNESS.
A 20% GRATUITY WILL BE ADDED TO THE CHECK FOR PARTIES OF SIX OR MORE. PLEASE NOTE THAT A 5% SURCHARGE WILL BE APPLIED TO ALL GUEST CHECKS TO SUPPORT FAIR WAGES AND BENEFITS FOR OUR TEAM. THIS SURCHARGE IS KEPT IN FULL BY THE RESTAURANT. WE TRULY APPRECIATE YOUR UNDERSTANDING AND WELCOME ANY QUESTIONS OR FEEDBACK AT info@marinseattle.com. THANK YOU FOR SUPPORTING OUR STAFF!

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, apples, dates, pickled shallots, toasted hazelnuts, blue cheese crumbles, honey vinaigrette

Soup du Jour

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

MAINS

Falafel Mezze Bowl (v)

wild rice, black lentils, olives, dates, cucumbers, house pickles, herb salad, pomegranate tahini

Beef Doner Dip

za’atar spiced beef, caramelized onion, tillamook white cheddar, horseradish toun, bui bun, au jus

Hidden Terrace Pasta

tomatoes, confit garlic, spinach, artichoke hearts, chili flake, parmesan

DESSERT

Choice of Gelato or Seasonal Sorbeto

Vanilla Bean Panna Cotta

seasonal compote

Flourless Chocolate Torte

whipped cream, sea salt

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

No substitutions | Dine-in only

BEER

DRAFT

- Moon Berries Hard Cider, Schilling Hard Cider, Seattle, WA (5.2%) 9
- Mexican Lager, pFriem Family Brewers, Hood River, OR (4.6%) 8
- German Style Pilsner, Stoup Brewing Co., Seattle, WA (5.2%) 9
- Panther Lake Porter, Silver City Brewery, Bremerton, WA (6.0%) 9
- Ginger Rye Harvest Saison, Obec Brewing, Seattle, WA (7.9%) 10
- Amber Ale, Full Sail Brewing Co., Hood River, OR (6%) 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
- Sour Pop, Stoup Brewing, Seattle, WA (5.4%) 10

BOTTLES AND CANS

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

WINE BY THE GLASS

BUBBLES

- Castello del Poggio, **Moscato d'Asti**, Piedmont, IT 14/70
- ♀ Treveri Cellars “Blanc de Blancs” , **Brut**, Columbia Valley, WA 15/75
- Estelado, **Brut Rosé**, Maule Valley, Chile 15/75

WHITE

- ♀ Ponzi Vineyards, **Pinot Gris**, Willamette Valley, OR 2024 15/75
- Colomé Estate **Torrontés**, Valle Calchaquí, Salta, Argentina 2025 14/65
- ♀ Truth Be Told, **Sauvignon Blanc / Semillon**, Columbia Valley, WA 2023 16/80
- ♀ DeLille Cellars, 'Sagemoor Vineyards', **Riesling**, Columbia Valley, WA 2023 16/80
- ♀ Among the Giants, **Chardonnay**, Benton City, WA 2023 16/75

ROSE

- Louis Jadot, **Rose**, Burgundy, FR 2024 15/70

RED

- ♀ Maison L'Envoyé, 'Straight Shooter' **Pinot Noir**, Willamette Valley, OR 2023 16/80
- ♀ DeLille Cellars, 'Le Dessenin' **GSM**, Columbia Valley, WA 2022 17/85
- ♀ Bookwalter ‘Readers Collection’ , **Syrah**, Columbia Valley, WA 2023 16/80
- Argento, 'Estate Reserve' **Malbec**, Mendoza, AR 2024 17/85
- ♀ Mary Hill ‘Proprietor’s Reserve’, **Cabernet Sauvignon**, Columbia Valley, WA 2019 17/85



♀ Denotes a product made locally in the PNW