

BREAKFAST
Mon-Fri 6am-11am
Sat & Sun 7am-11am



CURRENT
BISTRO

2120 4th Ave
Seattle WA

IT'S 5 O'CLOCK SOMEWHERE

shrub bellini | brut, peach & cherry shrub, orange bitters . 11.5

wake up and smell the roses | la gritona reposado, disarrono, rose water, honey, almond milk . 12.5

mimosa | booze it up! add hibiscus vodka (+4) . 10.5

brass monkey | (aka: beermosa) currant citra pale ale with orange juice . 10.5

hangover cure | four roses bourbon, honey, timber city ginger beer, bitters, add a side of bacon (+4) . 12.5

bloody mary . 10.5

make it meaty: sub bacon-infused Bourbon (+2)

make it herbaceous: sub gin (+1)

make it smokey: sub sombra mezcal (+2)

PASTRIES

Alki Bakery, Seattle, WA

cinnamon roll . 6.49

coffee cake . 5.99

blueberry muffin . 4.49

lemon-citrus tea loaf . 3.49

banana bread . 3.99

peanut butter protein bar . 4.49

Macrina Bakery, Seattle, WA

plain cornetto . 4.49

orange-hazelnut pinwheel . 5.49

chocolate cornetto . 4.99

morning roll . 4.99

nutella brioche . 5.24

orange currant scone (gf) . 4.99

spinach and cheese bun . 5.99

parmesan-bacon biscuit . 4.74

BREAKFAST

breakfast sandwich | artisan ham, beecher's flagship, fried egg*, ciabatta . 12.99

bagel & cream cheese | plain, sesame, or everything . 4.49

avocado toast | whole wheat, avocado mash, arugula . 11.49
add egg 1 | bacon 2*

bagel & lox | toasted bagel, shmear, pickled red onion, cucumber . 12.99

breakfast board | toast, fresh fruit, avocado, hard-boiled egg*, currant jam . 13.49

eggs* & bacon | two eggs, bacon, roasted fingerling potatoes, toast & jam . 15.49

BOWLS & PLATES

traditional açai bowl | banana, granola . 11.49

city açai bowl | shredded coconut, hemp seeds, dried currants & apricots, banana, granola . 13.49

protein açai bowl | almond butter, toasted almonds, shredded coconut, banana, granola . 14.49

granola & yogurt parfait | ellenos yogurt, fresh berries, raspberry coulis, vanilla honey . 8.49

curried lentil bowl | sprouted lentils, kale, seasonal squash, fingerling potatoes, cauliflower, red curry sauce, two poached eggs* . 12.49
add bacon 2 | chicken 6 | steak 9*

HAPPY HOUR – Everyday 3pm-7pm!

LIVE MUSIC – Ask about our latest bookings!

SERVICE INDUSTRY NIGHT – 3rd Wednesday of the month

8pm-close – food and drink specials

HALF PRICE BOTTLE NIGHT – Every Monday

follow us on instagram @currantbistro

For parties of six or more an automatic service charge of 18% will be added and fully distributed to server(s).

*According to the health department, raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



CURRENT

BISTRO

LUNCH
Sun-Sat 11am-3pm

2120 4th Ave
Seattle WA

SPREADS & DIPS each . 6.49 three . 15.49
served with crackers, flatbread, and fresh vegetables

whipped feta dip | greek yogurt, honey, toasted sesame seeds

cauliflower-pesto dip | toasted almonds, olive oil

white bean hummus | roasted garlic, lemon agrumato, parsley

SALADS & SOUP

soup of the week | cup . 5.49 bowl . 8.49

pear-walnut salad | fresh pears, arugula and frisee, blue cheese, candied walnuts, apple cider vinaigrette . 13.49 *add chicken 6 / steak* 9*

roasted cauliflower | arcadian greens, mama lil's peppers, preserved tomatoes, feta, shaved red onion, toasted almonds, red wine-oregano dressing . 13.99 *add chicken 6 / steak* 9*

greens and grains | lacinato kale, shaved brussels sprouts, roasted seasonal squash, new crop apples, sprouted lentils, bulgar, currants, pepitas, puffed quinoa, goat cheese, lemon citronette . 14.49 *add chicken 6 / steak* 9*

little gem caesar | garlic confit, pecorino, pan gratatto, creamy lemon-anchovy dressing, cured yolk* . 11.99 *add chicken 6 / steak* 9*

wild salmon salad | 'blackened' salmon, jicama, marinated cucumber, arugula, green goddess, avocado . 18.49

SANDWICHES

side salad, kettle chips, or cup of soup

breakfast sandwich | artisan ham, beecher's flagship, fried egg, ciabatta . 12.99

bagel & lox | toasted bagel, shmear, pickled red onion, cucumber . 12.99

mortadella | olive spread, provolone, red onion, herbed focaccia . 15.49

grilled cheese | swiss, havarti, beecher's flagship cheddar, caramelized onions, sourdough . 13.49 *add bacon . 2*

tomato & mozzarella | pomodoraccio tomatoes, fresh mozzarella, arugula pesto, baguette . 13.49

BLTA | vine ripened tomatoes, bacon, lettuce, avocado, roasted garlic aioli, toasted sourdough . 15.49 *add fried egg* . 1*

roasted turkey breast | apricot mostarda, brie, caramelized onion, ciabatta . 16.49

burger* | hatch chile relish, arugula, smoked provolone, bacon, roasted garlic aioli, potato bun . 17.49

FLATBREADS

gorgonzola-pear | merlot-poached pears, gorgonzola, rosemary, fig balsamic, walnut . 15.49 *add pancetta 4 / steak* 9*

moroccan spiced chicken | confit garlic, preserved lemon, feta, oregano . 16.49

salame | fresh mozzarella, mama lil's, castelvetro olives . 16.49

butternut squash | butternut squash, pickled currants, nut & seed clusters, sage, goat cheese . 14.49 *add pancetta 4 / chicken 6 / steak* 9*

duck confit | roasted mushrooms & leeks, roasted garlic, pecorino toscano, arugula & herb salad, chili flake, sherry gastrique . 17.49

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granola & yogurt parfait | ellenos yogurt, fresh berries, raspberry coulis, vanilla honey . 8.49

curried lentil bowl | sprouted lentils, kale, seasonal squash, fingerling potatoes, cauliflower, red curry sauce, two poached eggs* . 12.49 *add bacon 2 / chicken 6 / steak* 9*

poke bowl* | wild salmon, yuzu-soy vinaigrette, edamame, wakame seaweed, cucumber, pickled ginger, watermelon radish, crispy wonton, chile aioli . 17.49

avocado toast | whole wheat, avocado mash, arugula . 11.49 *add egg* 1 / bacon 2*

baked mac n cheese | penne, four-cheese bechamel, crispy breadcrumbs, chives . 19.49 *add bacon 2 / chicken 6 / steak* 9*

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DINNER
3pm-10pm Sun-Weds
3pm-11pm Thurs-Sat



2120 4th Ave
Seattle WA

CURRENT

BISTRO

FROMAGE

chef's selection of domestic and imported cheeses -
market price

CHARCUTERIE

salame nostrano . 9.49

Fra'mani, Berkeley, CA

mortadella . 7.49

Fra'mani, Berkeley, CA

smoked uncured pancetta . 6.99

Fra'mani, Berkeley, CA

loukanika . 7.49

Olympia Provisions, Portland, OR

duck rillettes . 8.49

Currant Bistro, Seattle, WA

SNACKS & STARTERS

fried marcona almonds . 7.49

marinated olives . 7.49

gorgonzola stuffed dates | smoked salt, chives,
aged balsamic . 9.49

beef tartare* | cured yolk, capers, shallot,
parsley, rye crackers . 14.49

salmon poke* | yuzu-soy vinaigrette, edamame,
wakame seaweed, cucumber, pickled ginger,
watermelon radish, crispy wonton, chile aioli . 17.49

burrata | butternut squash puree, roasted seasonal
squash, merlot-poached pears, sage, px sherry
gastrique, rye croutons . 15.49

baked brie | puff pastry-wrapped brie, currant jam,
rosemary honey, grilled bread . 16.49

blistered shishito | crispy garlic, sriracha-lemon aioli,
garlic oil, sea salt . 11.49

SPREADS & DIPS

each . 6.49 three . 15.49

served with crackers, flatbread, and fresh vegetables

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toasted sesame seeds

cauliflower-pesto dip | toasted almonds, olive oil

white bean hummus | roasted garlic,
lemon agrumato, parsley

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Chef de Cuisine, Leif Thornquist

Sous Chef, Melvin Banuelos

Bar & Restaurant Manager, Cristina Buenaventura

Food & Beverage Manager, Jon Langley

SALADS & SOUP

soup of the week | cup . 5.49 bowl . 8.49

pear-walnut salad | fresh pears, arugula and frisee, blue
cheese, candied walnuts, apple cider vinaigrette . 13.49
add chicken 6 / steak 9*

greens and grains | lacinato kale, shaved brussels
sprouts, roasted seasonal squash, new crop apples,
sprouted lentils, bulgar, currants, pepitas, puffed
quinoa, goat cheese, lemon citronette . 14.49
add chicken 6 / steak 9*

wild salmon salad | 'blackened' salmon, jicama,
marinated cucumber, arugula, green goddess,
avocado . 18.49

roasted cauliflower | arcadian greens, feta, mama
lil's peppers, preserved tomatoes, shaved red onion,
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gratatto, creamy lemon-anchovy dressing,
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moroccan spiced chicken | confit garlic,
preserved lemon, feta, oregano . 16.49

salame | fresh mozzarella, mama lil's peppers,
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butternut squash | butternut squash, pickled currants,
nut & seed clusters, sage, goat cheese . 14.49
add pancetta 4 / chicken 6 / steak 9*

duck confit | roasted mushrooms & leeks, roasted
garlic, pecorino toscano, arugula & herb salad, chili
flake, sherry gastrique . 17.49

ENTRÉE

burger* | hatch chile relish, arugula, smoked
provolone, bacon, roasted garlic aioli, potato bun . 17.49
side salad, kettle chips, or cup of soup

tandoori spiced chicken breast | sprouted lentils,
kale, seasonal squash, cauliflower, currants, toasted
almonds, olives, red curry sauce . 25.49

grilled top sirloin* | fingerling potato & mushroom
ragu, gorgonzola cheese, CB1 steak sauce . 27.49

pan roasted salmon* | parsnip puree, butter
braised baby turnips, brussels sprouts and radishes,
new crop apple condiment . 33.49

baked mac n cheese | penne, four-cheese bechamel,
crispy breadcrumbs, chives . 19.49
add bacon 2 / chicken 6 / steak 9*