



Daily | 7am-11am

## Sweet & Savory

**oatmeal** | old fashioned rolled oats 8

**parfait** | greek yogurt, granola, seasonal berries 9

**continental breakfast** | croissant, fruit cup, choice of juice (grapefruit | orange | tomato), choice of coffee or tea 15

**avocado toast** | multi-grain toast, whipped feta, sliced radish, sliced hardboiled egg, reduced balsamic 16

**bagel & lox** | bagel, smoked salmon, cream cheese, red onion, capers 18

**biscuits & gravy** | sausage gravy with sage, buttermilk biscuit 14

**french toast** | brioche bread, maple syrup, whipped butter 16

**classic** | two eggs, home-style potatoes, choice of two sausage links or two pieces of bacon, choice of toast 18

**veggie scramble** | seasonal vegetable, mushrooms, onions, sharp cheddar, home-style potatoes, choice of toast 18

## Sides

toast 4

two eggs 4

avocado 4

seasonal fruit cup 6

home-style potatoes 6

bacon | sausage link 6

## Non-Alcohol

coffee | tea 4

tomato | cranberry | pineapple 4

grapefruit | orange 5

## Why Not

**capri** | aperol, grapefruit, sparkling 14

**mimosa** | sparkling, orange juice 12

**kir royal** | crème de cassis, sparkling 13

**bloody mary** | vodka, spicy tomato juice 12

la luca, prosecco, NV IT 11/41

doppff & irion, cremant d'alsace, NV brut, FR 14/53

bargemone, rosé, 18' FR 12/40

matthew winery, sauvignon blanc, 20' WA 10/38

tamarack, chardonnay, WA 13/44

torii mor, pinot noir, 18' OR 17/64

sparkman cellars, wilderness rhone blend, 18' WA 14/53

For parties of 6 or more an automatic service charge of 20% 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



**DINNER**  
Tuesday – Saturday | 4:00pm – 9:00pm

### Soup | Salads

soup of the day 9

seasonal mixed greens | oregano vinaigrette, goat cheese, toasted pepitas 12

caesar | romaine, crouton, shaved parmesan, lemon wedge 12 ••add chicken 9 ••add salmon 16

### Sharables | Sides

marcona almonds | savory & honey glaze 7

marinated olives | herb infused, confit garlic, preserved lemon 7

rotating cheese | chef's choice of three cheeses, marcona almonds, seasonal fruit, savory crackers 19

caprese salad | fresh basil, mozzarella, heirloom tomatoes, balsamic reduction, basil oil 15

seared broccolini | lemon, garlic, chili flakes, parsley, parmesan 12

mac & cheese | Beecher's cheddar, chive, breadcrumbs 14

salmon spread | Atlantic salmon, shallot, aioli, chives, buttered sourdough toasts 16

margarita flatbread | mozzarella, fresh basil, olive oil, reduced balsamic 16

roasted chicken flatbread | roasted garlic cream sauce, spinach, mozzarella, parmesan 18

fingerling potatoes 7

bread & butter 7

### Main

chicken sando | baked chicken, Beecher's cheddar, arugula, tomato, pickled red onion, grana aioli, potato bun 19

sound bite melt | mojo roasted pork, cured ham, salami, provolone, mama lil's peppers, stone ground honey mustard, lemon aioli 19

house-made ravioli | seasonal filling, fresh egg pasta, brown butter, sage, hazelnut, parmesan 28

house-made vegan potato gnocchi | cashew cream, smokey shiitake mushroom, garlic, lemon, chive 28

pan seared Atlantic salmon | brown butter fingerling potatoes, seasonal sauteed vegetables, beurre blanc 31

duck confit | braised duck, charred sweet onion lentils, soft herb 29

### Sweets

chocolate pot de crème 10

currant bread & butter pudding 12

gelato | vanilla or chocolate 8

raspberry and cream | raspberry sorbetto, vanilla gelato, house-made blueberry syrup 10





## Happy Hour

Tuesday – Saturday | 4:00pm – 6:00pm

### sharable

marcona almonds | savory & honey glaze 5

olives | herb infused, confit garlic, preserved lemon 5

mac & cheese | Beecher's cheddar, chive, breadcrumbs 10

seared broccolini | lemon, garlic, chili flakes, parsley, parmesan 7

salmon spread | Atlantic salmon, shallot, aioli, chives, buttered sourdough toasts 13

margarita flatbread | mozzarella, fresh basil, olive oil, reduced balsamic 12

bread & butter 4

### drinks

draft 6

rainier tall boy & well shot 10

white | rosé | red | sparkling wine 7

well drinks 7

THE SCUNLE HOTEL

2120 4<sup>th</sup> Avenue, Seattle, WA 98121



## Sparkling | Champagne

La Luca, Prosecco, NV IT 11/41  
Laurent Perrier La Cuvée 375ml, Brut, NV FR 48  
Dopff & Irion, Cremant D'Alsace, NV Brut, FR 14/53  
Kila, Cava Sparkling, NV SP 40  
Domaine Franck Besson, Gamay Noir Rose, 18' FR 42  
GH Mumm Grand Cordon, Brut Champagne, NV FR 60  
Venne Cliequot, Champagne, NV FR 120  
Jean Vesselle, Reserve Champagne, NV FR 145  
Billecart-Salmon, Burt Reserve Champagne, NV FR 127

## Rosé

Senic Valley Farms, Pinot Gris, Willamette Valley, 18' OR 12/16/45  
Connanderie de la Bargemone, Provence, 18' FR 12/16/45

## White

Lageder, Pinot Bianco Dolomiti, 18' IT 11/14/42  
Matthew Winery, Sauvignon Blanc, 20' WA 12/16/44  
A`Maurice Cellars, "Pour Me" White Blend, NV WA 12/16/44  
Kiona, Riesling, Columbia Valley, 20' WA 10/13/37  
Tamarack, Chardonnay, Columbia Valley, 19' WA 14/19/53  
Jeanguillion, Les Vignes de le Garene, Bordeaux 19' FR 11/14/42  
La Cote de Sury, Sancerre, '19 FR 70  
Eyrie Vineyards, Pinot Gris, Willamette Valley, '17 OR 44  
Talley Vineyards, Chardonnay, Arroyo Grande Valley, '14 CA 100  
Chappellet, Chardonnay grower's series, Nap Valley, 18' CA 110  
Louis Moreau, Chablis 1Er Cru Vau Lineau, 19' FR 95  
Forgeron Cellars, Blacksmith, Columbia Valley, 18' WA 41

## Red

Torii Mor, Pinot Noir, Willamette Valley, 18' OR 14/19/53  
Sparkman Cellars, Wilderness Rhone Blend, Columbia Valley '18 WA 15/20/57  
Janasse, Coted du Rhone Reserve '19 14/19/53  
Li Veli, Passamente, Salice Salentiono, 17' IT 11/14/42  
Chateau Ste. Michelle, Cabernet Sauvignon, Columbia Valley 18' WA 14/19/53  
Murray, Syrah, Red Mountain, 15 WA 13/18/50  
Broadley Vineyards, Pinot Noir, Willamette Valley, OR '20 48  
Domaine Drouhin, Pinot Noir, OR '19 78  
L'Ecole, No.4 Cabernet Sauvignon, Columbia Valley, 18' WA 68  
Viberti, Barolo DOCG Buon Padre, 16' IT 90  
Viberti, Langhe Nebbiolo, IT '19 55  
Cesari, 'Mara', Ripasso, Valpolicella, IT 43  
Januik Winery, Merlot, Columbia Valley, 18' WA 59  
Michel Sarrazin Sous La Roche, Givry Cote d'or, 16' FR 69  
Les Jamelles, Cabernet Sauvignon, Vin de Pays, 16' FR 75  
Brotte, Les Hauts de Barville, Chateauneuf-de-Pape, 16' FR 100  
a`Maurice Cellars, Syrah" fred" Walla Walla, 16' WA 89  
Bonny Doo Vineyards, Bien Nacido Vineyard, Syrah, CA '16 95  
Chappellet Vineyards, Signature Cabernet Sauvignon, Napa Valley, 16' CA 145  
Milbrandt Vineyards, Estates Malbec, Wahluke Slope, 16' WA 56  
Pride Mountain, Merlot, Napa Valley, 16' CA 130  
Xaview Monnot, Meursault Les Cent Vignes, 18' FR 180



## Currant Crafted Cocktails

- Cobain** | vodka, lemon, ginger liqueur, soda 14
- Pearly Jam** | house infused apple & pear cinnamon vodka, lemon, simple syrup 15
- Night Caps** | vodka, espresso, chocolate biscotti, coco 15
- Hendrix** | gin, fresh basil leaves, lemon 15
- Heart** | gin, aperol, sweet vermouth, orange bitters 14
- Holiday Ricky** | rum, perdro ximenez, lime, soda 14
- Crosby** | tequila, house infused hibiscus mint lime liqueur 16
- Sir Mix-a-Lot** | mezcal, house made pomegranate lime shrub 15
- Nina** | bourbon, averta, dry vermouth, orange bitters 15
- Sound Garden** | rye whiskey, sweet vermouth, benedictine, angostura bitters 16

## Beer

### Local Draft

- Pilsner | Reuben's Brews 7
- IPA | 7 Seas Brews 7
- Citra Pale | Old Stove Brewing 7
- 9LB Porter | Georgetown Brews 7
- Ginger Beer | Timber City 8

### Cans

- Republic Hibiscus Rose Julep Cider 8
- Rainier Tallboy 6
- Fremont Lush IPA 8

### Bottles

- New Belgium Brewing Fat Tire 7
- Coors Light 6
- Heineken 7
- Peroni 7
- Guinness 8
- N/A Heineken Zero Proof 7