



Breakfast | Daily

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

vegan avocado toast | multi-grain toast, house pesto, sliced radish, tomato, 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 ••vegan sausage patties 4

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

vegan scramble | tofu, seasonal vegetable, mushrooms, onions, home-style potatoes, choice of toast 18

Sides

tofu 3

toast 4

two eggs 4

avocado 4

seasonal fruit cup 6

home-style potatoes 6

bacon | sausage link 6

vegan sausage patties 10

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

simonet, blanc de blanc, NV brut, FR 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

argyle, chardonnay, willamette valley, OR'20 13/44

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

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

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CURRENT
BISTRO

dinner

soup | salads | sharables

soup of the day 12

seasonal mixed greens | oregano vinaigrette, goat cheese, toasted pepitas 13

pear salad | endive, rogue river bleu cheese, hazelnut, hazelnut vinaigrette 15

charcuterie & cheese board | Domestic & Imported cured meats, chef's choice of two cheese,
Marcona almonds, seasonal fruit, savory crackers 28

charred brussels sprouts | Carlton Farms bacon lardon, citrus, parmigiano reggiano 15

cauliflower gratin | Beecher's cheddar, bechamel, gruyere 14

seared broccolini | lemon, garlic, chili flakes, parsley, parmesan 14

margarita flatbread | mozzarella, fresh basil, olive oil, reduced balsamic 17

main

pan seared halibut | brown butter fingerling potatoes, seasonal sauteed vegetables, beurre
blanc 45

grilled tenderloin | brown butter fingerling potatoes, seared broccolini, black pepper and brandy
cream sauce 40

currant melt | seasoned flank steak, provolone, caramelized onions & peppers 23

••gluten-free bread 2.50

fresh rigatoni | tomato, basil, garlic, parmesan 28

sweets

pumpkin spice crème brulee | 10

currant | bread & butter pudding 14

chocolate hazelnut cake | hazelnut brittle 16

gelato | vanilla or chocolate 8

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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 9

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

drinks

draft 6

rainier tall boy & well shot 10

white | rosé | red | sparkling wine 7

well drinks 7



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Sparkling | Champagne

Laurent Perrier, a Cuvée 375ml, Brut NV FR 48
Simone, Blanc de Blanc NV FR 11/41
Dopff & Irion, Cremant D'Alsace, NV Brutt FR 14/53
GH Mumm, Grand Cordon, Brut Champagne NV FR 60
Venne Cliequot,, Champagne NV FR 120
Perrier Jouet, Grand Cordon Champagne NV FR 120
Jean Vesselle, Reserve Champagne NV FR 145
Billecart-Salmon, Burt Reserve Champagne NV FR 127

Rosé

Connanderie de la Bargemone, Provence '18 FR 13/18/50
Campuget Tradition '21 FR 12/16/44

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
Argyle, Chardonnay, Willamette Valley, '20 OR 14/19/53
La Cote de Sury, Sancerre '19 FR 70
Eyrie Vineyards, Pinot Gris, Willamette Valley '17 OR 44
Edna Valley, Chardonnay, Central Coast, CA '20 41
Chalk Hill, Chardonnay, Sonoma Cast '21 CA 60
Kistler Vineyards, Chardonnay, Sonoma Cast '20 CA 130
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
Joseph Drouhin, Meursault '19 FR 98

Red

Torii Mor, Pinot Noir'18 OR 14/19/53
Sparkman Cellars, Wilderness Rhone Blend '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 '18 WA 14/19/53
Murray, Syrah, Red Mountain, '15 WA 13/18/50
Broadley Vineyards, Pinot Noir, Willamette Valley '20 OR 48
Domaine Drouhin, Pinot Noir '19 OR 78
Patz & Hall, Pinot Noir '18 Sonoma CA 120
L'Ecole, No.4 Cabernet Sauvignon, Columbia Valle,'18 WA 68
Viberti, Barolo DOCG Buon Padre '16 IT 90
Viberti, Langhe Nebbiolo'19 IT 55
Cesari, 'Mara', Ripasso, Valpolicella '16 IT 83
Januik Winery, Merlot, Columbia Valley '18 WA 59
Chateau Pesquie, Terrasses, Ventoux, '20 FR 53
Michel Sarrazin Sous La Roche, Givry Cote d'or '16 FR 69
Les Janelles, 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, Syrah Bien Nacido Vineyard '16 CA 95
Peter Michael, Cabernet Les Noisetiers, Sonoma '17 CA 430
Stag's Leap Cellar, S.L.V. Cabernet Sauvignon '14 Napa CA 420
Milbrandt Vineyards, Estates Malbec, Wahluke Slope '16 WA 56
DeLille Cellars, Chaleur Estate Bordeaux Blend, Red Mountain 19' WA 160
Pride Mountain, Merlot, Napa '16 CA 130
Shafer, 1.5 Cabernet Sauvignon, Napa '19 CA 190
Xaview Monnot, Meursault Les Cent Vignes '18 FR 180
Chateau Belair-Monange St Emilion Grand Cru '13 FR 250

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Currant Crafted Cocktails

Bourbon Rose | bourbon, aperol, amaro, lemon 17

Currant Sunrise | gin, dry vermouth, house blueberry liqueur, lemon 16

Dream Catcher | rye whiskey, dry vermouth, absinthe, orange bitters 18

Open Sea | tequila, crème de cassis, lime 16

Rainbow | vodka, house hibiscus liqueur, simple syrup, lime 16

Raindrop | empress gin, luxardo maraschino, lime 17

Spiced Sunset | rye whiskey, sweet vermouth, fernet 17

Winter Punch | gin, lillet blanc, sparkling wine, lemon 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 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



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THE SOUND

BITE

Friday-Saturday 4:00pm-9:00pm

marcona almond | savory & honey glaze 7

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

mac & cheese | beecher's cheddar, chive, breadcrumbs 15

charcuterie & cheese board | domestic & imported cured meats,
chef's choice of two cheese, marcona almonds,
seasonal fruit, savory crackers 28

charred brussels sprouts | carlton farms bacon lardon, citrus,
parmigiano reggiano 15

loaded potatoes | home-style potatoes, pull pork, beecher's cheddar,
gojuchang, scallion, sesame 16

currant melt | seasoned flank steak, provolone,
caramelized onions & peppers 23

Sparkling | Champagne | Wine

Laurent Perrier La Cuvée 375ml, Brut, NV FR 48

Dopff & Irion, Cremant D'Alsace, NV Brut, FR 14/53

A`Maurice Cellars, "Pour Me" White Blend, NV WA 12/16/44

Argyle, Chardonnay, Columbia Valley, 19' WA 14/19/53

Connanderie de la Bargemone, Rose Provence, 18' FR 12/16/45

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

Crafted Cocktails

Bourbon Rose | bourbon, aperol, amaro, lemon 17

Dream Catcher | rye whiskey, dry vermouth, absinthe, orange bitters 18

Open Sea | tequila, crème de cassis, lime 16

Rainbow | vodka, house hibiscus liqueur, simple syrup, lime 16

Raindrop | empress gin, Luxardo maraschino, lime 17

Beer | Cider

Republic Sassy Peaches Cider 8 | Fremont Lush IPA 8 | Georgetown Pale 7 | Peroni 7

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