



CURRANT

BISTRO

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 13.60

avocado toast | multi-grain toast, house pesto, sliced radish, sliced hardboiled egg, reduced balsamic 16

vegan toast | multi-grain toast, house pesto, sliced radish, tomato, reduced balsamic 16

bagel & lox | bagel, smoked salmon, cream cheese, red onion, tomato, capers 20

biscuits & gravy | sausage gravy with sage, buttermilk biscuit 16

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 19 ••vegan sausage patties 4

veggie or vegan scramble | choice of tofu or eggs, seasonal vegetable, mushrooms, onions, home-style potatoes, choice of toast 19 (add cheddar 3)

Sides

tofu 3

toast 4

two eggs 4

avocado 4

seasonal fruit cup 6

home-style potatoes 6

bacon | sausage link 6 | vegan patties 10

Non-Alcohol

coffee | tea 4

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 12/44

doppff & irion, cremant d'alsace, NV brut, FR 16/64

bargemone, rosé, 18' FR 15/20

matthew winery, sauvignon blanc, 20' WA 14/53

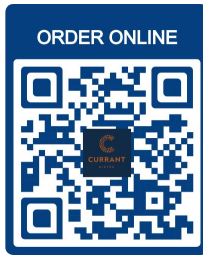
argyle, chardonnay, willamette valley, 20' OR 16/59

cloudine, pinot noir, 18' OR 16/59

sparkman cellars, wilderness rhone blend, 18' WA 16/59

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



LUNCH MENU

Tomato Basil Soup 10

Chef's Yukon | Potato salad, mayo, green onion, celery, dill, chive, mustard 7

Irish Melt | Sauerkraut, corned beef, spicy thousand island dressing, provolone, rye bread 22

** gf bread 2.50

Currant Club | Roasted chicken, Beecher's white cheddar, bacon, lettuce, tomato, pickled onion, herb aioli, potato bun 19

**gf bread 2.50

Earth Bowl | Quinoa, black beans, roast sweet potatoes, cherry tomatoes, cucumber, arugula, cilantro lime dressing 17

** add tofu 3, roasted chicken 8

Grilled Cheese | multi-grain, Beecher's cheddar, gruyere 15

**add tomato basil soup 8

Avocado Toast | multi-grain, house pesto, sliced radish, pickled red onions, reduced balsamic 16

**add sliced hardboiled egg 2, bacon 6

Classic Caesar | Romaine lettuce, garlic crouton, parmesan, lemon wedge 15

**add roasted chicken 8

Chopped | Roasted chicken, mixed greens, hardboiled egg, bacon, cherry tomato, red onion, house blue cheese dressing, parmesan 19

SIDE | ADDS

Tofu | Sacred, olive oil, salt, pepper 3

Avocado | Sliced on bed of greens 4

Bacon | Nueskes apple smoked 6

Roasted chicken 8



CURRENT

B I S T R O

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

roasted beets | crumbled goat cheese, orange segments, pickled shallot, micro basil 18

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

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

main

alaskan king salmon | 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 cake | hazelnut brittle 16

gelato | vanilla or chocolate 8



CURRANT

BISTRO

Brunch Sat-Sun 7am-2pm

Sweet & Savory

continental breakfast | croissant, fruit cup, choice of juice (grapefruit | orange | tomato), choice of coffee or tea 13.60

avocado toast | multi-grain toast, house pesto, sliced radish, sliced hardboiled egg, reduced balsamic 16

vegan biscuits & gravy | mushroom gravy with sage, biscuit 19

vegan scramble | tofu, seasonal vegetable, mushrooms, onions, home-style potatoes, choice of toast 19

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 19 ••vegan sausage patties 4

corned beef hash | corned beef, Yukon potatoes, roasted red pepper & onions, shredded cheddar jack, fried egg, choice of toast 22

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

grilled cheese & tomato basil soup | multi-grain, beecher's cheddar, gruyere, tomato soup, basil oil 24

currant club | grilled chicken, beecher's white cheddar, bacon, lettuce, tomato, pickled onion, herb aioli, potato bun 23

fried ham monte cristo | brioche, carlton farms pit ham, dijon mustard, gruyere, dukes mayo, pickles, dipped in egg 23

Sides

bowl tomato basil soup 12

two eggs 4

avocado 4

seasonal fruit cup 6

home-style potatoes 6

bacon & sausage link 6 | vegan patties 10

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

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B I S T R O

Sparkling | Champagne

Laurent Perrier, a Cuvée 375ml, Brut NV FR 48
Simone, Blanc de Blanc NV FR 12/44
Dopff & Irion, Crémant D'Alsace, NV Brut FR 16/64
GH Mumm, Grand Cordon, Brut Champagne NV FR 60
Veuve Clicquot, 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 '21 FR 15/20/50
Campuget Tradition '21 FR 12/16/44

White

Lageder, Pinot Bianco Dolomiti '20 IT 12/16/44
Matthew Winery, Sauvignon Blanc, '21 WA 14/19/53
A`Maurice Cellars, "Pour Me" White Blend NV WA 13/18/50
Kiona, Riesling, Columbia Valley '21 WA 12/16/44
Argyle, Chardonnay, Willamette Valley, '20 OR 16/21/59
Vietti, Roero Arneis, '22 IT 60
La Cote de Sury, Sancerre '19 FR 70
Hedges CMS, Sauvignon Blanc '21 WA 63
Eyrie Vineyards, Pinot Gris, Willamette Valley '20 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'20 FR 95
Forgeron Cellars, Blacksmith, Columbia Valley '19 WA 47
Joseph Drouhin, Meursault '19 FR 98

Red

Cloudline, Pinot Noir '21 OR 16/21/59
Sparkman Cellars, Wilderness Rhone Blend '19 WA 16/21/59
Château Pesquie Terrasses, Ventoux-Rhone '20 FR 16/21/59
Li Veli, Passamente, Salice Salentino '19 IT 13/18/50
Chateau Ste. Michelle, Cabernet Sauvignon '19 WA 14/19/53
Murray, Syrah, Red Mountain '18 WA 15/20/57
Broadley Vineyards, Pinot Noir, Willamette Valley '21 OR 48
La Atalaya Del Camino, Garnacha '15 SP 44
Muga, Reserva Rioja '14 SP 63
Domaine Drouhin, Pinot Noir '19 OR 78
Patz & Hall, Pinot Noir, Sonoma '18 CA 120
L'Ecole, No.4 Cabernet Sauvignon, Columbia Valle,'19 WA 68
Viberti, Barolo DOCG Buon Padre '16 IT 90
Viberti, Langhe Nebbiolo '19 IT 55
Cesari, 'Mara', Ripasso, Valpolicella '17 IT 43
Januik Winery, Merlot, Columbia Valley '19 WA 59
Michel Sarrazin Sous La Roche, Givry Cote d'or '16 FR 69
Les Jamelles, Cabernet Sauvignon, Vin de Pays '17 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 '13 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 '17 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 '17 FR 180
Chateau Belair-Monange St Emilion Grand Cru '13 FR 250



CURRENT

B I S T R O

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

Non-Alcoholic Cocktails

Ginger & Pear, Honey Martini 12

Hibiscus & Basil Collins 12

Currant Winter punch 12

Orange Blossom 12

Cranberry Mules 12

Local Draft Beer

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