



CURRENT

R I S T R O

BREAKFAST

SWEET & SAVORY

OATMEAL	9
old fashioned rolled oats, dry cranberries, brown sugar, butter	
PARFAIT	11
ellenos greek yogurt, granola, seasonal fruit & berries	
CONTINENTAL	13.60
croissant, seasonal fruit cup ~ choice of grapefruit or orange juice ~ choice of coffee or tea	
FRENCH TOAST	17
brioche bread, maple syrup, whipped butter	

SIDES

TOFU	5
TOAST	4
TWO EGGS	5
AVOCADO	6
SEASONAL FRUIT CUP	6
YUKON POTATOES	6
BACON, PORK	6
SAUSAGE LINK	8
VEGAN SAUSAGE PATTIES	

BEVERAGE

COFFEE, TEA	5
CRANBERRY, PINEAPPLE	5
GRAPEFRUIT, ORANGE	6

MAINS

BAGEL & LOX	23
everything bagel, smoked salmon, whipped cream cheese, red onion, tomato, capers	
AVOCADO TOAST	18
multi-grain toast, chimichurri, watermelon radish, sliced hard boiled egg	
BISCUITS & GRAVY	17
sausage gravy with sage, buttermilk biscuit	
CLASSIC	19
two eggs, yukon gold potatoes, choice of two pork sausage links or two pieces of bacon, choice of toast ~ add vegan sausage patties 4	
VEGGIE OR VEGAN	20
SCRAMBLE	
choice eggs or tofu, seasonal vegetable, mushrooms, onions, yukon gold potatoes, choice of toast ~ add beechers cheddar 3	
VEGAN AVOCADO TOAST	16
multi-grain toast, chimichurri, watermelon radish, tomato	
WHY NOT	
MIMOSA	13
BLOODY MARY	14

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

THE **S C U N E** HOTEL

2120 4TH AVENUE. SEATTLE WA 98121



CURRENT

R I S T R O

SWEET & SAVORY

CONTINENTAL 13.60

croissant, seasonal fruit cup
~ choice of grapefruit or orange juice
~ choice of coffee or tea

FRENCH TOAST 17

brioche bread, maple syrup, whipped butter

VEGAN BISCUITS & GRAVY 19

sausage gravy with sage, buttermilk biscuit

CLASSIC 19

two eggs, yukon gold potatoes, choice of two pork sausage links or two pieces of bacon, choice of toast
~ add vegan sausage patties 4

SIDES

TOFU 5

TOAST 4

TWO EGGS 5

AVOCADO 6

SEASONAL FRUIT CUP 6

YUKON POTATOES 6

BACON, PORK 6

SAUSAGE LINK 6

VEGAN SAUSAGE PATTIES 8

BEVERAGE

COFFEE, TEA 5

CRANBERRY, PINEAPPLE 5

GRAPEFRUIT, ORANGE 6

BRUNCH

MAINS

SEASONAL MIX GREENS 13

shaved carrot, easter egg radish, snap peas, champagne dijon vinaigrette

AVOCADO TOAST OR VEGAN AVOCADO TOAST 18

multi-grain toast, chimichurri, watermelon radish

~ add sliced hardboiled egg 2

GRILLED CHEESE & TOMATO BASIL SOUP 24

multi-grain, beecher's cheddar, gruyere, tomato soup, basil oil

CURRENT CLUB 23

grilled chicken, beecher's cheddar. bacon, lettuce, tomato, pickled red onion, herb aioli, potato bun

FRIED HAM MONTE 23

CRISTO
brioche, carlton farms pit ham, dijonnaise, gruyere, dukes mayo, pickles, dipped in egg

WHY NOT

MIMOSA 13

BLOODY MARY 14

CAPRI 14

KIR ROYAL 14

BOTTOMLESS MIMOSA 36

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THE SCUNLE HOTEL

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CURRENT

BISTRO

SOUP AND SALADS

TOMATO BASIL SOUP 10

CLASSIC CAESAR 15

romaine lettuce, garlic
crouton, parmesan, lemon
wedge

CHOPPED 19

roasted chicken, mixed
greens, hardboiled egg,
bacon, cherry tomato, red
onion, house blue cheese
dressing, parmesan

SIDE | ADDS

TOFU 6

seared, olive oil, salt, pepper

AVOCADO 6

sliced on bed of greens

BACON 6

nueskes apple smoked

ROASTED CHICKEN 8

olive oil, salt, pepper

SUB GLUTEN FREE 2.5

BREAD

LUNCH

MAINS

IRISH MELT 22

sauerkraut, corned beef, spicy
thousand island dressing,
provolone, rye bread

CURRENT CLUB 21

roasted chicken, beecher's
cheddar, bacon, lettuce,
tomato, pickled red onions,
herb aioli, potato bun

EARTH BOWL 17

quinoa, black beans, roast
sweet potatoes, cherry
tomatoes, cucumber, arugula,
sesame seeds, cilantro lime
dressing

GRILLED CHEESE 16

multi-grain, beecher's
cheddar, gruyere

~ add tomato basil soup 8

AVOCADO TOAST 16

multi-grain, house pesto,
sliced radish, pickled red
onions, reduced balsamic

~ add sliced hardboiled egg 2

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SOUPS AND SALADS

SOUP OF THE DAY 16

MIXED GREENS 16

shaved carrot, easter egg
radish, snap peas, champagne
dijon vinaigrette

SPINACH & RADICCHIO 18

fried egg, warmed piquillo
pepper-speck vinaigrette,
crispy shallot, chevre

SHAREABLES

**MARCONA ALMONDS &
OLIVES** 15

almond, herb infused, confit
garlic, preserved lemon

CHARCUTERIE & CHEESE 36

domestic & imported cured
meats, chef's choice of two
cheeses, marcona almonds,
seasonal fruit, savory
crackers

BURRATA 18

heirloom tomato, basil pesto,
sourdough crouton

CRISPY PORK BELLY 23

pence peach, shishito pepper,
scallion-micro herb salad,
puffed forbidden rice

BRAISED SWEET CORN 16

cilantro, fresno chili, lime,
sheep's milk feta

MARGHERITA PIZZA 19

mozzarella, fresh basil, olive
oil, reduced balsamic

CHILLED GULF PRAWN 25

COCKTAIL

whole grain dijonnaise, lemon

FLANK STEAK SKEWERS 22

rose harissa, carrot-currant
crudite, lime



CURRANT

RISTRO

DINNER

MAINS

KING SALMON 45

sesame-ginger quinoa,
chicories, persian cucumber,
horseradish crema, salmon
roe

HANDMADE 32

TAGLIATELLE PASTA

chanterelle, corn, savory,
cherry tomato, parmesan,
brown butter

**RR RANCH PRIME NY
STRIP** 48

cauliflower, fingerling potato,
sauce bearnaise, red onion,
beef jus

DESSERT

PANNA COTTA 16

red raspberries, marcona
almonds, basil

BANANA-MACADAMIA 16

bread & butter pudding

CHOCOLATE CAKE 16

hazelnut brittle

GELATO 9

vanilla or chocolate

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CURRENT

RISTRO

HAPPY HOUR

SHAREABLE

MARCONA ALMONDS 6

OLIVES 6

herb infused, confit garlic,
preserved lemon

MAC & CHEESE 10

beecher's cheddar, chive,
breadcrumbs

CURRENT CLUB 15

grilled chicken, beecher's
cheddar. bacon, lettuce,
tomato, pickled red onion,
herb aioli, potato bun

MARGHERITA PIZZA 12

mozzarella, fresh basil, olive
oil, reduced balsamic

**CHILLED GULF
PRAWNS** 15

whole grain dijonnaise, lemon

CHEESE 15

chef's choice of two cheeses,
marcona almonds, savory
crackers

**STEAMED MANILA
CLAMS** 15

white wine, shallot, garlic,
parsley, toasted baguette

BRUSCHETTA 12

roasted fig, whipped burrata,
candied walnut

**HANDMADE
TAGLIATELLE PASTA** 15

cherry tomato, savory, corn,
parmesan, brown butter

FLANK STEAK SKEWERS 12

rose harissa, carrot-currant
crudite, lime, chipotle aioli

DRINKS

DRAFT 6

**RAINIER TALL BOY +
WELL SHOT** 12

WELL DRINKS 9

**HOUSE WINE +
SPARKING** 9

HAPPY HOUR 4:00PM-6:00PM & 9:00PM-10:00PM

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THE **SUN** HOTEL

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CURRENT

R I S T R O

CRAFTED COCKTAILS

SOUND PLANE 18

bourbon, nonino amaro,
campari, lemon

TWIST 19

mezcal, bourbon, dry
vermouth, creme de cassis

LONDON SHERRY 17

gin, px-sherry, lemon, brut

VIOLETT'S VESPER 17

gin, vodka, creme de violette,
lemon

LAST CHANCE 18

pisco, mezzodi l'aperitivo,
simple syrup, lime

RAIN'N STORMY 18

dark rum, montenegro amaro,
sweet vermouth, angostura
bitters

HIBISCUS ROAD 17

vodka, house hibiscus liquor,
lime

DREAM CATCHER 19

rye whiskey, dry vermouth,
absinthe, orange bitters

MOCKTAILS

GINGER+PEAR+HONEY

MARTINI 12

HIBISCUS+BASIL

COLLINS 12

CRANBERRY MULE 12

LOCAL DRAFT BEER

PILSNER 8

reuben's brews

BTHF IPA

fremont brewing

DAYBREAK PALE ALE 8

bale breaker

9LB PORTER 8

georgetown brews

CIDER 9

republic

N/A GINGER BEER 8

timber city

CANS

RAINIER TALLBOY 7

BLACK RAVEN IPA 8

DESCHUTES FS IPA 8

GUINNESS 9

COORS LIGHT 6

BOTTLES

HEINEKEN 8

PERONI 8

PACIFICO 8

NBB FAT TIRE 8

N/A HEINEKEN 0.0 8

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CURRANT

R I S T R O

SPARKLING + CHAMPAGNE

Laurent Perrier, a Cuvee 375ml, Brut NV FR 48

Simonet, Blanc de Blanc NV FR 12/44

Dopff & Irion, Crémant D'Alsace, Brut NV FR 16/64

Veuve Clicquot, Champagne NV FR 120

Perrier Jouet, Grand Cordon Champagne NV FR 120

Jean Vesselle, Reserve Champagne NV FR 145

Billecart-Salmon, Brut Reserve Champagne NV FR 127

ROSE

Maison Mirabeau, "Forever Summer" Provence '22 FR 48

Commanderie de la Bargemone, Provence '21 FR 16/21/59

Campuguet Tradition '21 FR 13/19/49

WHITE

Pratsch, Gruner Veltliner '21 AU 13/19/49

Lageder, Pinot Bianco Dolomiti '20 IT 13/19/49

a'Maurice "Pour Me", Sauvignon Blanc, WA 14/19/53

Kiona, Riesling, Columbia Valley '21 WA 14/19/53

Vietti, Roero Arneis, '22 IT 60

La Cote de Sury, Sancerre '19 FR 70

Hedges CMS, Sauvignon Blanc '21 WA 63

Eyrie, Pinot Gris, Willamette Valley '20 OR 44

Edna Valley, Chardonnay, Sonoma Coast '21 CA 60

Kistler Vineyards, Chardonnay, Sonoma Coast '20 CA 130

Talley Vineyards, Chardonnay, Arroyo Grande Vally '14 CA 100

Chappellet, Chardonnay, grower's series, '18 Napa CA 110

Louis Moreau, Chablis 1Er Cru Vau Ligneau '20 FR 95

Forgeron Cellars, Blacksmith, Columbia Valley '19 WA 47

Joseph Drouhin, Meursault '19 FR 98

RED

Garofoli Rosso Piceno Doc, Montepulciano '20 IT 13/19/49

Cloudline, Pinot Noir '21 16/21/59

Sparkman Cellars, Wilderness Rhone Blend '19 WA 17/22/65

Chateau Pesquie Terrasses, Ventoux-Rhone '20 FR 16/21/59

Li Veli, Passamante, Salice Salentino '19 IT 13/19/49

Murray, Syrah, Red Mountain '18 WA 16/21/59

Broadley Vineyards, Pinot Noir, Willamette Valley '21 OR 48

Muga, Reserve Rioja '14 SP 63

Domaine Drouhin, Pinot Noir, '19 OR 78

Cesari, "Mara", Ripasso, Valpolicella '17 IT 43

Patz & Hall, Pinot Noir, Sonoma '18 CA 120

L'Ecole, No.4 Cabernet Sauvignon, Columbia Valley, '19 WA 68

Viberti, Barolo DOCG Buon Padre '16 IT 90

Milbrandt Vineyards, Estates Malbec, Wahluke Slope '17 WA 56

Januik Winery, Merlot, Columbia Valley, 19 WA 59

Michel Sarrazin Sous La Roche, Givry Cote d' or '16 FR 69

Xavier Monnot, Meursault Les Cent Vignes '17 FR 180

Brotte, Les Hauts de Barville, Chateauneuf-de-Pape '16 FR 100

Chateau Belair-Monange St Emilion Grand Cru '13 FR 250

a'Maurice Cellars, "Fred" Syrah, Walla Walla '16 WA 89

Bonny Doon Vineyards, Syrah Bien Nacido '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

Delille Cellars, Chaleur Estate Bordeaux Blend, Red Mountain '19 WA 160

Pride Mountain, Merlot, Napa '16 CA 130

Shafer, 1.5 Cabernet Sauvignon, Napa '19CA 190