



CURRENT

BISTRO

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	
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	4
TOAST	5
TWO EGGS	6
AVOCADO	6
SEASONAL FRUIT CUP	6
YUKON POTATOES	6
BACON, PORK	8
SAUSAGE LINK	
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	
BREAKFAST SAMMY	11
egg, cheese, arugula, pickled onion, chipotle aioli ~ add bacon, sausage, or sliced avocado 3	
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
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 BREAD	2.5

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	

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

THE **SUNLINE** HOTEL

2120 4TH AVENUE. SEATTLE WA 98121



CURRENT

BISTRO

BRUNCH

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

SEASONAL MIX GREENS 16

oregano vinaigrette, goat
cheese, toasted pepitas

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

MAINS

BREAKFAST SAMMY 11

egg, cheese, arugula, pickled
onion, chipotle aioli
~ add bacon, sausage, or
sliced avocado 3

CORNED BEEF HASH 22

corned beef, yukon gold
potatoes, roasted red pepper
& onions, shredded cheddar
jack, fried egg, choice of toast

AVOCADO TOAST OR 18

VEGAN AVOCADO TOAST
multi-grain toast, chimichurri,
watermelon radish
~ add sliced hardboiled egg 2

GRILLED CHEESE & 24

TOMATO BASIL SOUP
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

WHY NOT

MIMOSA 13

BLOODY MARY 14

CAPRI 14

KIR ROYAL 14

BOTTOMLESS MIMOSA 36

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

THE SCUNLE HOTEL

2120 4TH AVENUE. SEATTLE WA 98121



CURRANT

BISTRO

DINNER

SOUPS AND SALADS

SOUP OF THE DAY	16
MIXED GREENS SALAD oregano vinaigrette, goat cheese, toasted pepitas	16
CAESAR SALAD romaine lettuce, garlic croutons, parmesan, lemon wedge	16

SHAREABLES

ALMONDS & OLIVES almonds, herb infused, confit garlic, preserved lemon	15
CHARCUTERIE & CHEESE chef's choice of meats, cheeses, almonds, seasonal fruit, savory crackers	36
ROASTED BRUSSEL SPROUTS olive oil, parmesan, lemon zest	16
SEARED BROCCOLINI lemon, garlic, parsley, parmesan	16
FIG FLATBREAD fig chutney, arugula, goat cheese, reduced balsamic	21
MARGHERITA FLATBREAD marinara, fresh mozzarella, basil, olive oil	21
PORK SLIDERS 3 sliders, roasted pulled pork, pickled red onions, arugula, lemon aioli, brioche bun	19
MEATBALLS 3 meatballs, marinara, parmesan, parsley, grilled bread	21
GRILLED BREAD marcina's pugliese batard bread, whipped butter, sea salt	6

MAINS

HANDMADE TAGLIATELLE PASTA chef's mix mushrooms, savory, cherry tomato, parmesan, brown butter	32
CURRANT CLUB roasted chicken, beecher's cheddar, bacon, arugula, tomato, pickled red onions, herb aioli, potato bun	24
KING SALMON yukon gold garlic mashed potatoes, brown butter roasted carrots, beurre blanc	45
RR RANCH PRIME NY STRIP fingerling potatoes, seared broccoli, garlic herb butter	48

DESSERT

BANANA-MACADAMIA bread & butter pudding	16
CHOCOLATE CAKE hazelnut brittle	16
GELATO vanilla or chocolate	9

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

SHAREABLES

MARCONA ALMONDS 6

OLIVES 6

herb infused, confit garlic,
preserved lemon

MAC & CHEESE 10

becher's cheddar, chives,
breadcrumbs

CURRENT CLUB 15

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

MARGHERITA 12

FLATBREAD

mozzarella, fresh basil,
olive oil

CHEESE BOARD 15

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



CURRENT

BISTRO

HAPPY HOUR

MEATBALLS 19

3 meatballs, marinara,
parmesan, parsley, grilled
bread

PULLED PORK SLIDERS 13

3 sliders, pickled red onions,
arugula, lemon aioli

DRINKS

DRAFT 6

**RAINIER TALL BOY +
WELL SHOT** 12

WELL DRINKS 9

**HOUSE WINE OR
SPARKLING** 9

HAPPY HOUR 4:00PM-6:00PM & 9:00PM-10:00PM
WE DO NOT OFFER HAPPY HOUR FOOD TO GO

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

THE **SUN** HOTEL

2120 4TH AVENUE. SEATTLE WA 98121



CURRANT

BISTRO

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, brut

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

DAYBREAK PALE ALE 8

bale breaker

TWO PRONGED CROWN IPA 8

old stove brewing

9LB PORTER 8

georgetown brews

CIDER 9

republic

CANS

RAINIER TALLBOY 7

BLACK RAVEN IPA 8

DESCHUTES FS IPA 8

INCINERATOR- DOPPELBOCK 8

COORS LIGHT 6

BOTTLES

HEINEKEN 8

PERONI 8

PACIFICO 8

NBB FAT TIRE 8

N/A HEINEKEN 0.0 8

THE **SUNLE** HOTEL

2120 4TH AVENUE. SEATTLE WA 98121



CURRANT

BISTRO

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

Campuget Tradition '21 FR 13/19/49

WHITE

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

Lageder, Pinot Grigio '20 IT 13/19/49

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

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

Cooper Mountain, Chardonnay, '20 OR 17/22/65

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

Domaine Curot, Sancerre, '22 FR 79

RED

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

Chateau Ste. Michelle, Cabernet Sauvignon '19 WA 15/20/57

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 '19 CA 190