



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

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	13
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*



CURRENT

BISTRO

SOUP AND SALADS

TOMATO BASIL SOUP 10
made in house

House Salad 17
Artisan lettuce, pickled shallots, blueberry, almonds, Parmesan, blueberry lime vinaigrette

Roasted Beet Salad 20
Cara Cara orange, pickled red onions, pistachios, cocoa nibs, chèvre, orange beet vinaigrette

Chopped Salad 19
Roasted chicken, mixed greens hard boiled egg, bacon, cherry tomato, red onion ranch 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

Mic-Drop Burger 25
8oz Brant Prime beef patty, lettuce, tomato, pickles, white cheddar, morel mushroom fondue

Ancient Grain Bowl 18
Quinoa, farro, bulgur, cherry tomatoes, sweet potatoes, asparagus, avocado, sesame seeds lemon vinaigrette

BLTA 21
Macrina rustic sourdough, roasted garlic aioli, heirloom tomato, artisan lettuce, bacon, avocado
add cheese \$2

Chicken Caesar Wrap 19
Flour tortilla, sliced chicken breast, lemon anchovy dressing, Romaine lettuce, seasoned bread crumbs, parmesan

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THE **S C U N I C** HOTEL

2120 4TH AVENUE. SEATTLE WA 98121



CURRENT

BISTRO

BRUNCH

SWEET & SAVORY

Tomato Basil Soup	10
House Salad	17
Artisan lettuce, pickled shallots, blueberry, almond, parmesan, blueberry lime vinaigrette	
CONTINENTAL	13.60
croissant, seasonal fruit cup + grapefruit or orange juice + coffee or tea	

Blueberry bread pudding	19
French toast, lavender infused cream cheese, Cara Cara oranges	

Chilaquiles	22
Avocado, queso fresco, cilantro, radish, lime crema, sunny side egg	

*CLASSIC	19
two eggs, Yukon gold potatoes, + 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

MAINS

Mic-Drop Burger	25
8 oz Brant prime beef patty. lettuce, tomato, pickles, white cheddar, morel mushroom fondue	

BLTA	21
Marina rustic sourdough, roasted garlic aioli, heirloom tomato, artisan lettuce, bacon, avocado add cheese +2	

Breakfast Sandwich	13
Egg, cheese, arugula, pickled red onion, chipotle aioli add bacon, sausage, or avocado +3	

Short Rib Hash	23
Braised Short Rib, yukon gold potatoes, red onion, cherry tomatoes, fresno chiles, shredded cheddar, fried egg, choice of toast	

Avocado Toast	17
Pickled red onion, cherry tomato, easter egg radish, arugula, lemon oregano vinaigrette add egg +2	

WHY NOT

MIMOSA	
BLOODY MARY	13
CAPRI	14
KIR ROYAL	14
BOTTOMLESS	14
MIMOSA	36

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CURRANT

BISTRO

DINNER

SOUPS AND SALADS

TOMATO BASIL SOUP 16

HOUSE SALAD 16

artisan lettuce, pickled shallot, blueberry, almonds, parmesan, blueberry lime vinaigrette

ROASTED BEET SALAD 20

orange, pickled shallot, pistachios, cocoa nibs, lavender chevre, orange beet vinaigrette

SHAREABLES

MARCONA ALMONDS & HERB INFUSED OLIVES 16

CHARCUTERIE & CHEESE 36

chef's choice of meats, cheeses, almonds, seasonal fruit, savory crackers

ROASTED BRUSSEL SPROUTS 18

avocado mousse, pickled red onion, radish, queso fresco, micro cilantro, spiced pepitas

STREET CORN 12

chipotle aioli, queso fresco, lime supremes, micro cilantro, chile lime salt

MUSHROOM FLATBREAD 27

morel mushroom fondue, hen of the wood's mushrooms, confit garlic, thyme, sherry vinegar, parmesan

MARGHERITA FLATBREAD 22

marinara, fresh mozzarella, basil, olive oil

CRISPY MAITAKE MUSHROOMS 17

buttermilk marinated maitake mushrooms, fried chicken spices, sweet chili soy glaze

GRILLED BREAD 7

marcina's pugliese batard bread, whipped butter, sea salt

MAINS

SUMMER GARDEN RISOTTO 28

arborio rice, mint pea puree, radish, patty pan squash, cherry tomato, english peas, parmesan

SHORT RIB 48

cheesy grits, heirloom tomato, shaved asparagus, charred corn, peppercorn cream sauce

MIC-DROP BURGER 25

8 oz wagyu beef patty, lettuce, tomato, pickles, white cheddar, porcini mushroom fondue

***HALIBUT** 45

pea puree, pomme fondant, english peas, lemon verbena beurre monte, pea vines

BRINED CHICKEN 32

chicken supreme, stone fruit succotash, pickled cherries, plum agrodolce, toasted hazelnuts

DESSERT

BANANA-CURRANT 16

bread & butter pudding, almond-banana glaze

BEIGNETS 16

mixed berry compote, pistachio powdered sugar, mint

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THE **SUN** HOTEL

2120 4TH AVENUE. SEATTLE WA 98121

CRAFTED COCKTAILS

SPA DATE 19

wheatley vodka, lemon,
cucumber, agave, soda

SUMMER BREEZE 18

vodka, dry vermouth, lillet
blanc

RED SEA 22

patron tequila, hibiscus liquor,
orange, simple syrup, lemon,
lime

NEW FASHION 19

maker's mark bourbon,
lemon, amaretto, cherries

SUNDAY ISLAND 18

bacardi rum, brown sugar,
lime, grapefruit, mint

THE RAINFOREST 19

new deal gin, simple syrup,
ginger, basil, soda

THE BLOSSOM 19

gin, elderflower liquor,
lemon, brut

COCKTAIL FOR A CAUSE 16

ask your server about our
unique cocktail

MOCKTAILS

GINGER+PEAR+HONEY MARTINI 12

HIBISCUS+BASIL COLLINS 12

CRANBERRY MULE 12



CURRANT

BISTRO

LOCAL DRAFT BEER

PILSNER 8

reuben's brews

DAYBREAK PALE ALE 8

bale breaker brewing

TWO-PRONGED 8

CROWN IPA

old stove brewing

9LB PORTER 8

georgetown brewing

RAINBOW 8

SUSPENDERS DIPA 9

seapine brewing

CIDER - GEORGE'S 9

republic of cider

CANS

RAINIER TALLBOY 7

BLACK RAVEN IPA 8

DESCHUTES IPA 8

INCINERATOR- 8

DOPPELBOCK 8

COORS LIGHT 6

BOTTLES

HEINEKEN 8

PERONI 8

PACIFICO 8

NBB FAT TIRE 8

N/A HEINEKEN 0.0 8

THE SCUNCE 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

Campuket 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
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



B I T E

CRAFT COCKTAILS

PICK ME UP 19

Michter's Bourbon, New Deal Coffee Liqueur, House Hibiscus Liqueur, Lemon, Bitters

SLICE OF PEACH 20

Suntory Toki Whiskey, Giffard Peche De Vigne, Lemon, Ginger Beer

NOT A MAI-TAI 19

3 Howls Rum, Lemon, Antica Sweet Vermouth, Simple Syrup, Gosling's Black Rum

CHERRY GARCIA 20

Mezcal, Luxardo Cherry, Hibiscus Liqueur, Lime

LAST KISS 20

Farmer's Gin, Aperol, Lillet Blanc, Lemon, Brut

COCKTAIL FOR A CAUSE 19

Ask your server about our unique cocktail!

WINES BY THE GLASS

RED

Chateau Pasquie, Red Blend, FR 19

Cloudline, Pinot Noir, OR 22

Chateau St. Michelle, Cabernet-Sauvignon, WA 19

Sparkman Wilderness, Rhone Blend, WA 22

ROSE

Maison Mirabeau "Forever Summer", FR 19

WHITE

Idilico Albarino, WA 19

Cooper Mountain Chardonnay, WA 22

Eyrie Vineyards, Pinot Gris, OR 22

SPARKLING

Dopff & Irion Cremant Brut, FR 19

Laurent Perrier a Cuvée 375mL, Brut, NV FR 48

Veuve Clicquot, Champagne NV FR 120

CANNED & BOTTLED BEER

Heineken 9

Heineken Zero 9

Peroni 9

Johnny Utah Pale Ale 9

Black Raven W.C. IPA 9

Sassy Peaches Cider 9

THE SOUND HOTEL

2120 4TH AVENUE. SEATTLE WA 98121

SOUNDWAVE

BITE

**Sound Bite Food Selections
Available Thursday - Saturday,
5:00pm - 9:00pm**

GRILLED STREET CORN 12

Green Chile Aioli, Queso Fresco, Lime Supremes, Micro Cilantro, Chile Lime Salt

GRILLED ROMAINE 16

Lemon Anchovy Dressing, Grilled Lemon, Shaved Parmesan, Seasoned Breadcrumbs, Boqueron

GRILLED CAULIFLOWER STEAK 16

Marinated Cauliflower, Avocado Mousse, Gremolata, Arugula, Preserved Lemon, Fresno Chilies

THE SOUNDWAVE 24

3 Beef Sliders, Sliced White Cheddar, Tomatoes, Pickles, Lettuce, Mama Lil's Aioli

GRILLED SHORT RIB SKEWERS 20

Chuck Tail Flap, Summer Squash, Heirloom Tomato, Red Pearl Onion, Chimchurri

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THE **SOUNDWAVE** HOTEL

2120 4TH AVENUE. SEATTLE WA 98121



CURRENT

BISTRO

HAPPY HOUR

SHAREABLES

MARCONA ALMONDS	6
OLIVES herb infused, confit garlic, preserved lemon	7
SMOKED SALMON DEILED EGGS salmon lox, smoked ikura, dill	10
CARNITAS SLIDERS house made pork carnitas, green chile aioli, cilantro, pickled red onion	14
MARGHERITA FLATBREAD	14
fresh mozzarella, basil, olive oil	

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**

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THE **S: C U N I C I** HOTEL

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