



CURRENT

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

marciana'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-CURRENT 16

bread & butter pudding,
almond-banana glaze

BEIGNETS 16

mixed berry compote,
pistachio powdered sugar,
mint

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THE SCUNCE HOTEL

2120 4TH AVENUE. SEATTLE WA 98121



CRAFT COCKTAILS

PICK ME UP 19

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

SLICE OF PEACH 20

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

NOT A MAI-TAI 19

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

CHERRY GARCIA 20

Mezcal, Luxardo Cherry, Hibiscus Liquor, 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 Cuvee 375mL, Brut, NV FR 48

Vueve 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 SCUNCE HOTEL

2120 4TH AVENUE. SEATTLE WA 98121

SOUND

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 **SOUND** HOTEL

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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
Domaine Sautereau, Sancerre '22 FR 65
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

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



CURRENT

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

seapine brewing

CIDER - GEORGE'S 9

republic of cider

CANS

RAINIER TALLBOY 7

BLACK RAVEN IPA 8

DESCHUTES IPA 8

INCINERATOR- 8

DOPPELBOCK

COORS LIGHT 6

BOTTLES

HEINEKEN 8

PERONI 8

PACIFICO 8

NBB FAT TIRE 8

N/A HEINEKEN 0.0 8

THE SCUNCE HOTEL

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SHAREABLES

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



CURRANT

BISTRO

HAPPY HOUR

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 E** HOTEL

2120 4TH AVENUE. SEATTLE WA 98121

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, porcini 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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BREAKFAST

SWEET & SAVORY

CHIA SEED PUDDING 12
coconut milk, lime, berries
marcona almonds, olive oil

PARFAIT 12
mixed berry compote, vanilla bean
honey, berries, granola

CONTINENTAL 13.60
croissant, seasonal fruit cup
- choice of grapefruit or
orange juice
- choice of coffee or tea

FRENCH TOAST 21
sliced brioche, macerated berries
maple syrup, whipped butter

***CLASSIC** 21
*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 6

CUP 6

YUKON POTATOES 6

BACON, PORK SAUSAGE 6

LINKS

VEGAN SAUSAGE PATTIES 8

BEVERAGE

COFFEE, TEA 5

CRANBERRY, PINEAPPLE 5

GRAPEFRUIT, ORANGE 6

MAINS

BAGEL & LOX 25
everything bagel, smoked
salmon, whipped cream
cheese, red onion, tomato
capers

BISCUITS & GRAVY 19
sausage gravy with sage
buttermilk biscuit

BREAKFAST SANDWICH 15
egg, cheese, arugula, pickled
onion, chipotle aioli
- **add** bacon, sausage or
sliced avocado **+3**

VEGAN BREAKFAST 23
HASH
Yukon gold potatoes
Maitake mushrooms
kale, black beans
bell pepper
patty pan squash
avocado mousse
-**add** egg, or tofu, or vegan
sausage **+4**

AVOCADO TOAST 17
pickled red onion, cherry
tomato, easter egg radish,
arugula, lemon oregano
vinaigrette

WHY NOT

MIMOSA 13

BLOODY MARY 14

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CURRENT

BISTRO

BRUNCH

SWEET & SAVORY

TOMATO BASIL SOUP 10

made in house

HOUSE SALAD 17

Artisan lettuce, pickled shallots
blueberry, almonds, Parmesan
blueberry lime vinaigrette

CONTINENTAL 13.60

croissant, seasonal fruit cup

- choice of grapefruit or
orange juice

- choice of coffee or tea

BLUEBERRY BREAD PUDDING 22

french toast inspired bread
pudding, lavender-infused cream
cheese, cara cara orange

***CLASSIC** 21

*two eggs, Yukon gold

potatoes, choice of two pork
sausage links or two pieces of
bacon, choice of toast

- **add** vegan sausage patties +4

***CHILAQUILES** 22

avocado, queso fresco
cilantro, radish, lime crema
sunny side egg

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, porcini mushroom
fondue

BLTA 21

Macrina rustic sourdough,
roasted garlic aioli, heirloom
tomato, artisan lettuce, bacon
avocado -**add** cheese +2

BREAKFAST SANDWICH 15

egg, cheese, arugula, pickled
onion, chipotle aioli

- **add** bacon, sausage, or
sliced avocado +3

***SHORT RIB HASH** 25

braised short rib, Yukon gold
potatoes, red onion, cherry
tomatoes, fresno chiles,
shredded cheddar, fried egg
choice of toast

-**add** egg, or tofu, or vegan
sausage +4

AVOCADO TOAST 17

pickled red onion, cherry
tomato, easter egg radish,
arugula, lemon oregano
vinaigrette

WHY NOT

MIMOSA 13

BLOODY MARY 14

CAPRI 14

KIR ROYAL 14

BOTTOMLESS 14

MIMOSA 36

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