



CURRENT

BISTRO

DINNER

SOUPS AND SALADS

TOMATO BASIL SOUP 16
grilled pugliese bread

CAESAR SALAD 16
lemon anchovy dressing, croutons,
parmesan, lemon wedge

SQUASH SALAD 16
green beans, picked cranberries,
goat cheese, pumpkin seeds,
oregano vinaigrette

SHAREABLES

MARCONA ALMONDS 8

HERB LEMON INFUSED OLIVES 8

CHARCUTERIE & CHEESE 36
chef's choice of meats, cheeses
almonds, seasonal fruit
savory crackers

ROASTED BRUSSEL SPROUTS 16
bacon, citrus, parmesan

PULLED PORK SLIDERS 16
chipotle aioli, arugula, pickled red
onion

SWEET & SAVORY WINGETTES 19
brined and roasted chicken wings,
sweet chili glaze

YES... MAC & CHESSE 15
penne pasta, beechers cheddar sauce,
house made breadcrumbs, chives

SPANISH SAUSAGE FLATBREAD 24
chorizo, house marinara, fresh
mozzarella, green olives, red onions,
shaved parmesan

MARGHERITA FLATBREAD 22
marinara, fresh mozzarella
basil, parmesan

GRILLED BREAD 7
pugliese bread, whipped butter
sea salt

MAINS

BOLOGNESE 28
rigatoni pasta, smoked sweet drip
peppers, basil, parmesan

8 OZ PRIME TOP SIRLOIN STEAK 45
mashed potatoes, roasted
rainbow carrots, demi-glace

***CURRENT BURGER** 25
6oz beef patty, white cheddar
cheese, lettuce, tomato, pickles,
house burger sauce, potato bun

***KING SALMON** 42
chive & garlic mashed potatoes,
green beans, caper butter sauce

CHICKEN SANDO 25
cheddar, bacon, lettuce, tomato,
pickled red onions, roasted garlic
mayo, potato bun

DESSERT

CHEESECAKE 16
Housemade cheesecake,
macarated berries,
berry coulis, mint

CHOCOLATE CAKE 16
Chocolate espresso buttercream
chocolate shavings, cocoa nibs

***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



B I T E

CRAFT COCKTAILS

THE GODFATHER 17

Big Gin, elderflower liquor, lemon, brut

BLADE RUNNER 17

Titos, amaro nonino, hibiscus

KILL BILL 17

Rye whiskey, pomegranate, lemon, orange bitter, ginger beer

ALIENS 18

Suntory Toki bourbon, amaro montenegro, dry vermouth

SCARFACE 18

Del Maguet Vida mezcal, basil, honey, lime

WINES BY THE GLASS

RED

Cloudline, Pinot Noir, OR 16

Chateau St. Michelle, Cabernet-Sauvignon, WA 16

Sparkman Wilderness, Rhone Blend, WA 17

ROSE

Maison Mirabeau "Forever Summer", FR 16

WHITE

Idilico Albarino, WA 16

Coria Estates, Chardonnay, OR 18

Eyrie Vineyards, Pinot Gris, OR 17

SPARKLING

Dopff & Irion Cremant Brut, FR 19

Laurent Perrier a Cuvee 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

THE SOUND BITE

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

SEASONAL FRUIT BURRATA 16

Burrata cheese, seasonal fruit, arugula, balsamic glaze, ground pistachio

MARGHERITA FLATBREAD 22

House marinara, fresh mozzarella, basil, parmesan

SPANISH SAUSAGE FLATBREAD 24

Chorizo, house marinara, fresh mozzarella, green olives, red onions, shaved parmesan

MEDITERRANEAN FLATBREAD 24

Anchovy, feta, kalamata olives, marinated dry tomatoes, olive oil, oregano

LITTLE ITALY FLATBREAD 24

Salami, house marinara, fresh mozzarella, arugula, shaved parmesan

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THE **SOUND BITE** HOTEL

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CURRANT

B I S T R O

SPARKLING + CHAMPAGNE

Laurent Perrier, a Cuvée 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 59
Campuget Tradition '21 FR 13/17/49

WHITE

Gruner Veltliner, Pratsch '21 AU 13/17/49
Pinot Grigio, Lageder '20 IT 14/18/51
Sauvignon Blanc, a'Maurice, WA 16/20/57
Riesling, Kiona, Columbia Valley '21 WA 15/19/54
Chardonnay, Coria Estates '19 OR 17/21/59

Idillco, Albarino Yakima Valley '22 WA 57
Jeanguillion, Bordeaux Blanc, FR '21 45
Vietti, Roero Arneis, '22 IT 60
Domaine Sautereau, Sancerre '22 FR 59
Elk Cove, Willamette Valley, Pinot Blanc '23 OR 45
Eyrie, Pinot Gris, Willamette Valley '20 OR 44
Edna Valley, Chardonnay, Sonoma '21 CA 50
Novelty Hill, Columbia Valley, Viognier '22, WA 48
Kistler Vineyards, Chardonnay, Sonoma '20 CA 110
Talley Vineyards, Chardonnay, Arroyo Grande Vally '14 CA 85
Louis Moreau, Chablis 1Er Cru Vau Ligneau '20 FR 95
Forgeron Cellars, Blacksmith, Columbia Valley '19 WA 47
Joseph Drouhin, Meursault '19 FR 80

RED

Montepulciano, Garofoli Rosso, '20 IT 13/17/49
Cabernet Sauvignon, Chateau Ste. Michelle '19 WA 16/20/57
Pinot Noir, Cloudline, Willamette Valley '21 16/20/57
Rhone Blend, Sparkman Cellars, Wilderness '19 WA 17/21/59
Rhone, Chateau Pesquie '20 FR 16/20/57
Salice, Li Veli '19 IT 14/18/51
Syrah, Murray, Red Mountain '18 WA 16/20/57

Broadley Vineyards, Pinot Noir, Willamette Valley '21 OR 48
Meiomi, Pinot Noir CA 45
Domaine Drouhin, Pinot Noir, '19 OR 78
Patz & Hall, Pinot Noir, Sonoma '18 CA 120
Matthews Cellars, Cabernet Sauvignon, Columbia Valley, '21 65
Walla Wlla Vintners, Cabernet Franc '15 WA 45
L'Ecole, No.4 Cabernet Sauvignon, Columbia Valley, '19 WA 62
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 70
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 75
Peter Michael, Cabernet Les Pavots, 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

E.T. 17
mezzodi, amaro nonino, brut

ABOUT LAST NIGHT 18
mezcal, bourbon, hibiscus,
lemon, simple syrup, club
soda

LABYRINTH 18
pisco, elderflower, lime

THE LAST BOYS 18
rye whiskey, amaro, absinthe,
angostura bitters

DIE HARD 18
bourbon, luxardo, dry
vermouth, orange bitters

BEETLEJUICE 18
tequila, new deal coffee
liqueur, 9lb porter

WHEN HARRY MET SALLY 17
gin, creme de peche, lemon

FLASHDANCE 17
vodka, ruby port, dry
vermouth

MOCKTAILS

GINGER+PEAR+HONEY 12
MARTINI

HIBISCUS+BASIL 12
COLLINS

CRANBERRY MULE 12



CURRANT

BISTRO

LOCAL DRAFT BEER

PILSNER 8

reuben's brews

DAYBREAK PALE ALE 8

bale breaker brewing

CROWN IPA 8

old stove brewing

9LB PORTER 8

georgetown brewing

SUSPENDERS DIPA 8

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 **SUNLE** HOTEL

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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
PULLED PORK SLIDERS chipotle aioli, arugula, pickled red onion	14
MARGHERITA FLATBREAD fresh mozzarella, basil, olive oil	14

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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CURRENT
BISTRO

SOUP AND SALADS

TOMATO BASIL SOUP 16
grilled pugliese bread

House Salad 16
goat cheese, pickled red onion,
marcona almonds, parmesan
champagne vinaigrette

Squash Salad 16
green beans, pickled cranberries,
goat cheese, pumpkin seeds,
oregano 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

***CURRENT BURGER** 25
6oz beef patty, white cheddar
cheese, lettuce, tomato,
pickles, house burger sauce,
potato bun

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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BISTRO

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 HASH 23
tofu, Yukon gold potatoes
Maitake mushrooms
kale, black beans
bell pepper
patty pan squash
avocado mousse
-**add** egg, 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 16
grilled pugliese bread

HOUSE SALAD 17
goat cheese, pickled red onions, marcona almonds, parmesan, champagne 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

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

***CURRANT BURGER** 25
6oz beef patty, white cheddar, lettuce, tomato, pickles, house burger sauce, potato bun

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 MIMOSA 36

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