



CURRENT

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 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

**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



CURRENT

BISTRO

BRUNCH

SWEET & SAVORY

TOMATO BASIL SOUP
grilled pugliese bread 9

HOUSE SALAD
artisan lettuce, cherry tomato, 13
parmesan, champagne
vinaigrette

CONTINENTAL
croissant, seasonal fruit cup 13.60
- 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 SAUSAGE
LINKS** 6
VEGAN SAUSAGE PATTIES 8
PARMESAN RUFFLED FRIES 7

BEVERAGE

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

MAINS

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

BLTA 18
macrina sourdough, roasted
garlic aioli, 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
tofu, braised short rib, Yukon
gold potatoes, red onions, cherry
tomatoes, fresno chiles,
shredded cheddar, fried egg,
choice of toast
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
CAPRI 14
KIR ROYAL 14
BOTTOMLESS 36
MIMOSA

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

2120 4TH AVENUE. SEATTLE WA 98121



CURRENT
BISTRO

LUNCH

SOUP AND SALADS

TOMATO BASIL SOUP 9
grilled pugliese bread

HOUSE SALAD 13
artisan lettuce, cherry tomato,
parmesan champagne vinaigrette

CAESAR SALAD 14
lemon anchovy dressing,
croutons, parmesan, lemon
wedge

SIDE | ADDS

PARMESAN RUFFLED FRIES 7
cracked black pepper, salt,
parmesan, house sauce

AVOCADO 6
sliced on bed of greens

BACON 6
nueskes apple smoked

ROASTED CHICKEN 8
olive oil, salt, pepper

CUP OF TOMATO BASIL SOUP 5

SWEETS

HOUSE MADE FUDGE BROWNIE 8
vanilla ice cream, chocolate
sauce, shaved chocolate

CAST IRON COOKIES 8
chocolate chips, caramel sauce,
sea salt

MAINS

(choice of ruffle fries or side salad)

CURRENT DIP 19
braised beef, horseradish aioli,
roasted onions, provolone, au
jus, baguette

MEATBALL SUB 18
house made beef & pork
meatballs, fresh mozzarella,
marinara, parmesan, baguette

CLASSIC 19
salami, hot Coppa, fresh
mozzarella, lettuce, Italian relish,
sun dried tomatoes, banana
peppers, white balsamic,
baguette

TWIST OF TOFU 16
seared marinated tofu, pickled
daikon & carrot, cilantro,
jalapeno, tofu aioli, house BBQ
sauce, baguette

BLTA 18
macrina rustic sourdough,
roasted garlic aioli, tomato,
artisan lettuce, bacon, avocado
* add cheese \$2

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

CHICKEN SANDO 22
cheddar, bacon, lettuce, tomato,
pickled red onions, roasted garlic
mayo, potato bun

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THE **SUN** HOTEL

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SHAREABLES

MARCONA ALMONDS 6

OLIVES 7
herb infused, confit
garlic,
preserved lemon

**PARMESAN RUFFLED
FRIES** 5
cracked black pepper,
salt, parmesan, house
sauce

SALMON DEVEILED EGGS 7
salmon lox, dill, chives

PULLED PORK SLIDERS 11
chipotle aioli, arugula,
pickled red onion

MARGHERITA FLATBREAD 14
fresh mozzarella, basil,
olive oil

CHICKEN SANDO 17
cheddar, bacon, lettuce,
tomato, pickles red onions,
roasted garlic mayo,
potato bun, ruffled fries



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

SOUPS AND SALADS

TOMATO BASIL SOUP	9
grilled pugliese bread	
CAESAR SALAD	14
lemon anchovy dressing, croutons, parmesan, lemon wedge	
SQUASH SALAD	16
green beans, pickled 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	
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	
PARMESAN RUFFLED FRIES	7
cracked black pepper, salt, parmesan, house sauce	
GRILLED BREAD	7
pugliese bread, whipped butter sea salt	



CURRENT

BISTRO

DINNER

MAINS

BOLOGNESE	28
rigatoni pasta, smoked sweet drop 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, ruffled fries	
*KING SALMON	38
chive & garlic mashed potatoes, green beans, caper butter sauce	
CHICKEN SANDO	22
cheddar, bacon, lettuce, tomato, pickled red onions, roasted garlic mayo, potato bun, ruffled fries	
DESSERT	
CHEESECAKE	16
Housemade cheesecake, macarated berries, berry coulis, mint	
CHOCOLATE CAKE	16
Chocolate espresso buttercream chocolate shavings, cocoa nibs	

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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 LOST 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

COCKTAIL FOR A CAUSE 16

MOCKTAILS 12

**GINGER+PEAR+HONEY
MARTINI** 12

**HIBISCUS+BASIL
COLLINS** 12

CRANBERRY MULE



CURRENT
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

OLD STOVE, 8

INCINERATOR

COORS LIGHT 6

BOTTLES

HEINEKEN 8

PERONI 8

PACIFICO 8

N/A HEINEKEN 0.0 8

THE **SUNLINE** HOTEL

2120 4TH AVENUE. SEATTLE WA 98121



CURRENT

BISTRO

SPARKLING + CHAMPAGNE

Laurent Perrier 375ml, Brut NV FR 48
Simonet, Blanc de Blanc NV FR 13/44
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, Rose, Provence '22 FR 48
Commanderie de la Bargemone, Rose, 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
Riesling, Kiona, Columbia Valley '21 WA 15/19/54
Chardonnay, Coria Estates '19 OR 17/21/59
Idillco, Albarino Yakima Valley '22 WA 16/20/57
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
ORR, Chenin Blanc, Columbia Valley '23 WA 59
Cooper Mountain Vineyards, Willamette Valley, OR '22 45
Chalk Hill, 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
Meiomi, Pinot Noir CA 45
Broadley Vineyards, Pinot Noir, Willamette Valley '21 OR 48
Domaine Drouhin, Pinot Noir, '19 OR 78
Patz & Hall, Pinot Noir, Sonoma '18 CA 120
Matthews Cellars, Cabernet Sauvignon, Columbia Valley, '21 65
Walla Walla Vintners, Cabernet Franc '15 WA 45
L'Ecole, No.4 Cabernet Sauvignon, Columbia Valley, '21 WA 62
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
Gorman Winery, "Pixie" Syrah, Red Mountain '21 WA 95
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



CURRENT

BISTRO

ROOM SERVICE
DAILY 5:00PM-9:00PM

Please dial extension 6474 to place an order

TOMATO BASIL SOUP \$9

grilled pugliese bread

CAESAR SALAD \$14

lemon anchovy dressing, croutons, parmesan, lemon wedge

*add roasted chicken \$7

SPANISH SAUSAGE FLATBREAD \$24

chorizo sausage, house marinara, fresh mozzarella,
green olives, red onions, shaved parmesan

BOLOGNESE \$28

rigatoni pasta, smoked sweet drop peppers, basil, parmesan

***CURRENT BURGER \$25**

6oz beef patty, white cheddar cheese, lettuce, tomato, pickles,
house burger sauce, potato bun, ruffled fries

CHICKEN SANDO \$22

cheddar, bacon, lettuce, tomato, pickled red onions,
roasted garlic mayo, potato bun, ruffled fries

***KING SALMON 38**

chive & garlic mashed potatoes, green beans

***8oz TOP SIRLOIN \$45**

chive & garlic mashed potatoes, green beans

DESSERT

CHEESECAKE \$16

House made cheesecake, macerated berries, berry coulis, mint

CHOCOLATE CAKE \$16

chocolate espresso buttercream, chocolate shavings, cocoa nibs

Room Service Fee \$5

Service Charge \$20%

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THE **SUNLE** HOTEL

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B I T E

CRAFT COCKTAILS

THE GODFATHER 17

Gin, elderflower liquor, lemon, brut

BLADE RUNNER 17

Vodka, amaro nonino, hibiscus

KILL BILL 17

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

ALIENS 18

Bourbon, amaro montenegro, dry vermouth

SCARFACE 18

Del Maguet Vida mezcal, basil, honey, lime

COCKTAIL FOR A CAUSE 16

MOCKTAILS

HIBISCUS + BASIL COLLINS 12

GINGER + PEAR + HONEY MARTINI 12

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 | BTG & BTB

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

SOUND

BITE

**Available Tuesday - Saturday
5:00pm - 9:00pm**

SOUND CAPRESE 16

Fresh mozzarella, 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

LITTLE ITALY FLATBREAD 24

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

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