

SMALL PLATES

Burrata 13
prosciutto, pea vines, balsamic glaze, toasted baguette (gf*)

Braised Radishes 8
spring & watermelon radishes, green onions, butter, salt (gf)

Roasted Garlic Soup 8
cayenne croutons, chives, cracked pepper, olive oil (v, gf*)

Tartines

fancy toppings on toasted baguette slices:

Smoked Salmon Lox 12
cucumber, red onion, caper cream cheese, dill

Spicy Carrot 10
whipped goat cheese, sunflower seed pesto

Halloumi 12
asparagus tapenade, pickled red onion

Black Pepper Pate 12
whole grain mustard, cornichon relish

Tapenade Trio 10
fig & thyme, asparagus & sunflower seed, artichoke & green olive (v)

Snap Pea Salad 8
spring greens, snap peas, mint vinaigrette, pistachios, parmesan (v*, gf)

Sorrel Hummus 8
sesame seeds, chives, warm pita (v, gf*)

Bread & Olive Oil 5
warm *macrina bakery* baguette, olive oil, balsamic vinegar (v)

Marcona Almonds 5
fresh rosemary (v, gf)

Castelvetroano Olives 5
orange zest, fresh thyme, served warm (v, gf)

Truffle Popcorn (v, gf) 6

MEAT & CHEESE

Charcuterie 16
two cured meats (napoli salami, salchichon ibérico), mustard, cornichons, toasted *macrina bakery* baguette (gf*)

Cheese 20
three artisan cheeses, fig jam, dried fruit & nuts, toasted *macrina bakery* baguette (gf*)
Marzolino Chianti • raw sheep • Italy
Tricycle Brie • pasteurized goat • Wisconsin
Mimolette Six Month • pasteurized cow • France

Cheese & Wine Pairing 25 pp
artisan cheese plate (listed above)
3 half-glasses of wine per person
\$25 per person, *two person minimum* (gf*)

The Combo 24
two artisan cheeses (sheep, goat), two cured meats, cornichons, fig jam, toasted *macrina bakery* baguette (gf*)



DESSERT

Intrigue Chocolate Truffles 8
four unique flavors, handmade here in seattle (gf)
(pair with a glass of Port!)

Freshly Baked Chocolate Chip Cookie 8
whiskey caramel sauce, whipped cream (v*, contains alcohol)

Cognac Fudge Ice Cream 8
toasted almonds (gf, contains alcohol)

v = vegan gf = gluten-free * = on request
*gluten-free items are made in a glutinous environment
please consult with your server about nut & other allergies*

culinary menu created by The Barrel Thief's Kitchen Maven, Nicole Simper

20% AUTOMATIC GRATUITY APPLIED TO LEFT CREDIT CARDS & PARTIES OF 6+

COCKTAILS

ORIGINAL COCKTAILS

- Diplomatic Immunity** 14
westland peated single malt, pineau des charentes, apple brandy, amaro nonino, angostura bitters
- Black Sand Beach** 11
scotch, cherry heering, walnut liqueur, lime juice, angostura
- Humo Dorado** 10
mezcal, grapefruit liqueur, lemon juice, cardamom, sparkling wine
- Ralph's Medicine** 13
dark northern rye, lagavulin 16 yr scotch, walnut liqueur, rhubarb amaro, black tea tincture, cacao bitters
- Kingston Rumble** 12
smith & cross jamaican rum, el dorado 12 yr rum, aperol, cynar, falernum
- British Summer Thyme** 10
scotch, lemon juice, honey, thyme
- Burnt Whiskey Smash** 11
rye, burnt sugar, lemon juice, cacao bitters, mint

BARREL-AGED COCKTAILS

original cocktails, aged in-house in small oak barrels

- Sobremesa** 12
mezcal, bourbon, cacao liqueur, hibiscus liqueur, orange liqueur, cacao bitters
- Trampled Underfoot** 12
aged-tea-infused rye, bourbon, orange liqueur, burnt sugar syrup, bitters
- Lone Mariner** 12
rum, coconut rum, cynar, dry curaçao, angostura bitters
- The Galactic Center** 12
rye, hibiscus liqueur, fruit liqueur, chartreuse, burnt sugar syrup, cacao bitters

HOUSE COCKTAILS

featuring The Barrel Thief's exclusive bottling of Dark Northern Rye, distilled by our neighbors, Fremont Mischief Distillery

- Thief's Manhattan** 12
rye, carpano antica sweet vermouth, angostura bitters, cacao bitters
- Thief's Old Fashioned** 12
rye, angostura bitters, sugar
- Bartender's Choice** *price varies*
Are you feeling...lucky? Pick a base spirit and a flavor profile (sweet? dry? fruity? earthy? funky?) and we'll whip you up a custom cocktail!

BEER, ETC.

DRAFT

- Island Hoppin' Old Madrona Imperial Red Amber**
Orcas Island • 8% ABV • 80 IBU • 10 oz • \$5
- Reuben's Brews Robust Porter**
Seattle • 6% ABV • 38 IBU • 16 oz • \$5
- No-Li Brewing Big Juicy IPA**
Spokane • 6% ABV • 55 IBU • 16 oz • \$5
- Fremont Brewing The Sister Imperial IPA**
Seattle • 9% ABV • 85 IBU • 10 oz • \$5
- pFriem Pilsner**
Portland • 5% ABV • 38 IBU • 16 oz • \$5
- Tieton Cranberry Cider**
Yakima • 7% ABV • 16 oz • \$5
- Gulden Draak Brewmaster's Reserve Ale**
AGED IN WHISKEY BARRELS!
Belgium • 11% ABV • 10 oz • \$12
- Lantern Brewing Odelette Apricot Sour**
Seattle • 5% ABV • 10 oz • \$5

BOTTLES & CANS

- Pale American Ale** (Hale's, Seattle, WA, 12 oz, 5%) 5
- Flesh & Blood** (Dogfish Head, Delaware, 12 oz, 8%) 5
- Raison d'Extra** (Dogfish Head, 12 oz, *danger!* 18%) 17
- Watchstander Stout** (Ghost Fish, 22 oz, 5.5%) **GLUTEN FREE** . 12
- Old Engine Oil Porter** (Harviestoun, Scotland, 11.2 oz, 6%) . . . 9
- Guinness Stout** (Ireland, 14.9 oz, 4%) 5

CIDER

- Tieton Cranberry Cider** (Yakima, WA, 16 oz **DRAFT**) 5
- Brut de Normandie** (Dupont, France, 12.7 oz) 12
- Isastegi** (Basque Country, Spain, 375ml) 16

MEAD

- Dry** (Sky River, WA, 5 oz pour) 12
- Semi-Sweet** (Sky River, WA, 5 oz pour) 12
- Barrel-Aged** (Sky River, WA, 5 oz pour) 16

NON-ALCOHOLIC

- San Pellegrino** 2
sparkling water, sparkling lemon juice, or sparkling blood orange juice
- French Press Coffee** 3
roasted locally by Conduit Coffee
- Pot of Tea** 4
black, jasmine green, mint*, rooibos* (* = caffeine free)

FLIGHTS

half-ounce pours of four different spirits

Bourbon: Classics15
Buffalo Trace, Woodford Reserve, Eagle Rare, Jefferson's Small Batch	
Bourbon: Area Code 20615
2bar, Batch 206 Old Log Cabin, OOLA Waitsburg, JP Trodden	
Bourbon: Cask Strength Club25
Four Roses 104°, Knob Creek 120°, George Stagg Jr 132°, Elijah Craig 135°	
Bourbon: The Good Life30
Hudson Baby, Hudson 4 Grain, Taylor Single Barrel, Rhetoric 21 Yr	
Bourbon: Pappy & Friends	100
Pappy 12 Yr, 15 Yr, 20 Yr, Thomas H. Handy Rye	
Rye: Locals Only15
Cadée, Tatoosh, Fremont Mischief Dark Northern, Woodinville	
Rye: Big Guns40
Angel's Envy, JE Pepper 15 Yr, Michter's Cask Str., Thomas H. Handy	
Rye: Whistle Pig45
10 Yr, 12 Yr Old Vine, 15 Yr, Boss Hog 14 Yr	
Scotch: Four Regions18
Oban 14, Auchentoshan Amer. Oak, Highland Park 12, Kilchoman Sanaig	
Scotch: Peat or Die30
Ledaig 10 Yr, Lagavulin 16, Laphroaig 10 Yr, Bruichladdich Octomore	
Scotch: Fancy Cask Finishes30
Balvenie 14 Carib., Edradour Bordeaux, Arran Sauternes, Caol Ila Hermitage	
Scotch: All Springbank, All the Time30
Springbank Distillery's 10 Yr, 15 Yr, Longrow Peated, Longrow Pinot Finish	
Scotch: The Ardbeg Special30
Ardbeg Distillery's 10 Year, Uigeadail, Corryvreckan, Dark Cove	
Scotch: Old Enough to Drink Themselves60
Old Pultney 21 Yr, Auchentoshan 21 Yr, Tamdhu 24 Yr, Strathmill 31 Yr	
Whiskey: Westland Distillery (Seattle)	18
Flagship Single Malt, Sherry Wood, Peated, SCN Festival Release	
Whiskey: Single Cask Nation (independent bottler)	30
Glen Elgin 18 Yr, Glen Moray 11 Yr, FEW 2 Yr Rye, Catoctin Creek 2 Yr Rye	
Whiskey: Scotch Malt Whisky Society50
Arran 14 Yr, Balblair 9 Yr, Glen Elgin 9 Yr, Ledaig 9 Yr	
Whiskey: Japanese	30
Mars Iwai Tradition, Nikka Coffey Still, Hibiki Harmony, Yamazaki 18 Yr	
Whiskey: Irish	18
Kilbeggan, Teeling Small Batch, Greenore 8 Yr, Tyrconnel 10 Yr	
Mezcal: Sampler20
Del Maguey Vida, Montelobos, Alipus San Miguel Sola, Wahaka Madre Cuishe	
Mezcal: Mezcalero30
#13, #14, #15, #16	
Mezcal: Wahaka Vino de Mezcal 201465
Nuevo León, Michoacán, Oaxaca, Puebla	
Rum: Duncan Taylor (Cask Strength)30
Trinidad 20 Yr, Long Pond 13 Yr, Uitvlugt 16 Yr, Caroni 16 Yr	
Port: The Colheita Experience (1-1/2 oz pours)35
3 vintage tawny ports...1979 Kopke, 1989 Rocha, 1999 Kopke	
Cognac, Armagnac & Grappa flights20

SPIRITS

see our separate whiskey menu, and the back of this page for Mezcal, Cognac & other brandies

RUM

Blackadder 11 Yr Fiji - Cask Str23
Caroni 16 Yr - Cask Str (DT)23
El Dorado 12 Yr	9
El Dorado 15 Yr	11
Flor de Caña Centenario 12 Yr	9
Long Pond 13 Yr - Cask Str (DT)21
Navazos-Palazzi Cask Str. Oloroso24
Plantation Jamaican Grand Cru - 12 Year (2001)12
Smith Cross Navy Strength	7
Sun Liquor Barrel Aged	8
Trinidad 20 Yr - Cask Str (DT)26
Uitvlugt 16 Yr - Cask Str (DT)26
Zaya 12 Yr	8

GRAPPA

Nardini "Aquavite"	10
Nonino Moscato or Prosecco	14
Nonino Chestnut Honey25
Poli Moscat, Pinot, or Secca12
Poli barrel-aged & cask strength15

GIN

Big Gin	8
Botanist	7
Copperworks	8
Fremont Mischief	6
OOLA Barrel-Aged	8
Old English	8
St. George Terroir	8
Sun Liquor Gun Club	7
Temple Chapter One Navy Str (57%)	8

TEQUILA

Campo Azul Anejo	7
Corralejo Blanco	7
Corralejo Reposado	7
Corralejo Anejo	8
Dos Manos Extra Anejo	16
Fortaleza Anejo	18

ABSINTHE

Butterfly	14
Lucid	14
Pacifique	11
St. George	14

VODKA

Boyd & Blair Potato	9
Glass	10
Grey Goose	7
Tito's	7

MEZCAL & BRANDY

please see our separate menu with 300+ whiskeys!

MEZCAL

\$ ABV

Alipus San Juan del Rio	10	48%	rich, toasty & super flavorful...a good go-to Mezcal...made from the <i>Espadin</i> species
Alipus Santa Ana del Rio	10	47%	also nice & rich, but on the slightly sweeter side...also <i>Espadin</i>
Alipus San Miguel Sola	14	48%	a very classic Mezcal taste profile...smooth, with a little heat...a great way to get introduced to good Mezcal!
Del Maguey Vida	9	42%	our well Mezcal, made from <i>Espadin</i> agave...fruity, some smoke...an easy everyday sipper
Del Maguey Tobalá	21	45%	very fruity...lots of tropical notes...lightly floral, with a mild smoke profile...made from small, high-altitude agave plants
Del Maguey Papalome	21	45%	very lush, but still balanced...a richness that sticks to your mouth...made from wild agave...really like this one!
Del Maguey Arroqueño	21	45%	an interesting fruit character that's a bit wine-like...also some interesting wood notes...made from giant, semi-wild agave
Del Maguey Chichicapa	24	46%	<i>Espadin</i> agave, aged in W.L. Weller & Pappy Van Winkle Bourbon barrels...just the right amount of wood & ultra tasty...love it!
Del Maguey Santo Domingo	24	48%	also <i>Espadin</i> agave, aged in Weller & Pappy barrels...sweet, fruity, vegetal...more of the agave & less wood, but still really cool
El Jolgorio Espadin	18	48%	so clean, with a fantastic fruit finish...delightfully complex! made from 10-year-old semi-wild <i>Espadin</i> agave
EL Jolgorio Mexicano	24	47%	powerful flavors, with abundant spice...made from thorny, 10-year-old semi-wild <i>Mexicano</i> agave
Mezcaleros Special #1	27	50%	the aroma on this one is just <u>stunning</u> ...maple & a little yeast...an epic experience! made from semi-wild <i>Madre Cuishe</i> agave
Mezcaleros Special #2	29	47%	it's hard to find words for this Mezcal, made from semi-wild <i>Mexicano</i> agave...it's just profound & magical...and that's all I've got
Mezcalero #11	18	47%	a gorgeous nose, and a palate that keeps evolving in your mouth...super cool Mezcal! made from <i>Tepezate</i> and <i>Tobalá</i> agaves
Mezcalero #13	18	47%	really nice sweetness / nuttiness / breadiness...a unique roasted quality...made from 100% wild agave plants
Mezcalero #14	21	48%	chocolate & Scotch, earth, and more earth...but still somehow bright at the same time...made from semi-wild <i>Arroqueño</i> agave
Mezcalero #15	21	47%	made from semi-wild <i>Sierra Negra</i> agave...so tasty & approachable with an incredible, lingering finish...just delightful!
Mezcalero #16	21	47%	made from <i>Madre Cuishe</i> agave...an incredibly complex Mezcal with balanced fruit, sweet, vegetal & mystery
Montelobos Joven	11	43%	a pure expression of <i>Espadin</i> agave...very subtle smoke, and a nice hint of mild, roasted <i>Jalepeños</i>
Sotol por Siempre	8	45%	not technically a Mezcal, Sotol is a botanical cousin...a very clean, well-defined flavor; pleasing & lightly vegetal
Vago Elote	13	52%	<i>Espadin</i> Mezcal infused with roasted corn...clean with elegant grain notes
Wahaka Madre Cuishe	18	42%	a solid & clean expression of beautiful agave
Wahaka Wild Tepezate	27	45%	gentle up front, but with a lingering and impressively powerful finish...very old plants, triple distilled...100% wild <i>Tepezate</i> agave
Wahaka Wild Jabali	29	47%	beautiful, rich sweetness...aromas of pine & herbs...sweet, almost minty finish...love it!
Wahaka Wild Guajolote	32	46%	a <i>Pechuga</i> (edibles suspended in the still during distillation) with turkey & fruit...very rich, with citrus, savory & spice flavors
Wahaka Wild Nanche	32	45%	a <i>Nanche</i> fruit <i>Pechuga</i> ...light, sweet, subtle caramel, citrus peel & minerals...lots going on! rare...only 102 bottles made...yum!
Wahaka VdM Nuevo León	42	51%	from the <i>Vino de Mezcal</i> series...1 of only 42 bottles made...beautiful, layered sweet flavors...just splendid...100% <i>De Castilla</i> agave
Wahaka VdM Michoacán	42	50%	<i>Vino de Mezcal</i> ...54 bottles made...unbelievable tapestry of fruit & flowers...no more bottles of this exist...100% <i>Azul</i> agave
Wahaka VdM Oaxaca	42	52%	<i>Vino de Mezcal</i> ...48 bottles made...aromatic wood, vanilla & citrus...light & elegant...100% <i>Papalometl</i> ("butterfly") agave
Wahaka VdM Puebla	54	58%	<i>Vino de Mezcal</i> ...48 bottles made...savory, smoked meat, spicy, herbal & intense...100% <i>Espadilla</i> agave with a mole <i>pechuga</i>

COGNAC

Dudognon 10 Yr	11	40%	the family has produced Cognac since 1776...100% <i>Ugni Blanc</i> grapes...complex and lightly bready...just plain delicious!
Château Fontpinot XO	21	41%	rich, expansive & beautiful...a rare single-vineyard expression...one of Christopher's favorite Cognacs of all time
Pierre Ferrand Grand Cru	11	45%	a concentrated style modeled on an 1840 style...from the <i>Grande Champagne</i> region of Cognac...rich, with orange peel notes
Kelt Tour de Monde VSOP	14	40%	aged the old school way: on ships that criss-crossed the globe...so rich & incredible!
Normandin 1848	150	40%	yes, this is 168 years old...highly nuanced with molasses, wood, umami, & some brightness from orange peel...a true experience
Pasquinet VS	9	40%	a nuanced, spicy brandy with hints of orange...a great introduction to Cognac
Pasquinet 12 Yr XO	12	40%	caramelized fruit rind, light baking spice & a long finish
Pasquinet 25 Yr XO	20	40%	nutty, orange peel & a crazy long finish...a flavor profile only attainable by sitting in a barrel for 25 years!

ARMAGNAC

Dom. d'Espérance Blanche	10	41%	a fascinating new style of Armagnac that isn't aged in wood...mellow sweetness with a crystalline purity
Dom. d'Espérance XO	14	40%	frosted spice cake & blanched almonds
Gelas 18 Yr	21	45%	zippy & zesty! with the significant wood presence, this is an Armagnac for whiskey lovers
Château de Laubade VSOP	12	40%	smooth & buttery, a typical blend of the four principal Armagnac grapes: <i>Ugni Blanc</i> , <i>Baco</i> , <i>Colombard</i> & <i>Folle Blanche</i>
Château Pellehaut 10 Year	10	40%	gorgeous wood, with beautiful, evolving aromas...distilled from 100% <i>Folle Blanche</i> grapes
Château Pellehaut 1979	18	45%	very complex...an exploration into tropical fruits...neat to experience how this one has evolved over time
Tariquet VSOP	10	40%	big, rich & powerful...aged a minimum of seven years...a fantastic Armagnac for the price!

BRANDY

G. Byass "Lepanto" P.X. aged	13	40%	Spanish brandy aged in <i>Pedro Ximénez</i> Sherry casks...dark, deep, sweet, and just plain delicious
Germ.-Robin Craft Method	12	40%	tasty brandy made in Northern California...distilled in an antique Cognac still
Germain-Robin Apple	12	40%	pot distilled brandy made with heirloom apples from Anderson Valley - golden raisin, citrus & apples on the finish
Germain-Robin XO	23	40%	a refined, highly decorated brandy from California, produced in tiny quantities from <i>Pinot Noir</i> & other fine wines...scrumptious!

CALVADOS

Dupont Hors D'Age	16	42%	an extremely enjoyable 100% apple brandy...clean & fresh flavors
Lemorton Reserve	11	40%	70% pears & 30% apples are distilled then aged for over 6 years...refined & intriguing!