



trellis

**CRUSH HOUR at TRELIS**

4 pm – 6 pm Daily

**\$6 Select Glasses of Wine**

**Draft Beers (½ Off)**

**Cocktails  
(\$3 Off Listed Prices)**

**Americano**

Carpano Antica Formula, Gran Classico,  
soda, orange peel  
12.

**Green Trellis**

Headlong White Dog, Apple Cider,  
fresh cucumber & mint  
10.

**Bronx Cocktail**

Tanqueray gin, Dolin Dry, Dolin Rouge, fresh  
orange juice, Fee Brother's old fashioned  
bitters  
10.

**Willows Cocktail\***

Martin Miller's Westbourn gin, lemon juice,  
egg white, house made lavender liqueur,  
honey  
11.

**Arsenic & Old Lace**

Voyager gin, Crème de Violette,  
dry vermouth & Absinthe  
10.

**Bombshell\***

Citron vodka, lemon juice, vanilla syrup,  
house bitters, egg white  
11.

**Martinique Daiquiri**

Rhum J.M. blanc, lime juice, maraschino  
liqueur  
10.

**Boulevardier**

Elijah Craig 12yr bourbon, Gran Classico,  
Carpano Antica Formula, orange bitters  
13.

**Q.B. Cooler**

3 rums, citrus juice, falernum, honey, ginger  
syrup, & angostura bitters on crushed ice  
12.

**Champs Elysees**

Hennessy VS, yellow chartreuse, lemon juice,  
Angostura bitters  
12.

**Pear Necessity**

Absolut pear, lemon & pineapple  
juice, honey syrup  
10.

Discount given off listed pricing, bar small plates discount only with beverage purchase, menu items and pricing subject to change without notice.

Located at The Heathman Hotel • 425.284.5900 • [heathmankirkland.com](http://heathmankirkland.com)



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**CRUSH HOUR at TRELIS (continued)**

**4 pm – 6 pm Daily**

**Small Plates Menu  
(½ off)**

**Trellis Cheese Selection**

Cougar Gold cheddar, Point Reyes Bleu & Port Townsend Sea Stack triple crème with house-made marmalades & crostini 14.

**Wine Country Platter**

Hand-crafted assorted salumi, accompanied by Farmstead cheese, red onion & thyme marmalade, grapes, rosemary crisps\* 12.

**La Quercia Rossa**

Thin-sliced Prosciutto Americano, arugula & grissini\* 16.

**House-Cured Salmon**

Lemon zest, capers, grissini, bitter greens\* 12.

**Pesto Shrimp**

Tagliatelle of vegetables with a rich pesto broth\* 18.

**BBQ Pork Sandwich**

Brioche bun, house-made potato chips 15.

**House-made Gnocchi**

Fresh tomato sauce, shaved Parmigiano-Reggiano cheese 18.

**Cheese Steak**

Ciabatta bun, shaved beef steak, sautéed bell peppers & onions; Cheddar cheese & sweet potato fries 15.

**Grilled Flat Iron**

Whole leaf Romaine hearts, House made Caesar dressing\* 26.

**Hanging Tender Steak**

Three peppercorn sauce, roasted root vegetables 26.

**Breadsticks & Crostinis**

Bleu cheese dressing 6.

**Manila Clams & Sausage\*** 10.

**Penn Cove Mussels**

Steamed with leeks, churned butter, Piri Piri\* 10.

**Sweet Potato Fries**

Chipotle aioli 8.

**Barbeque Ribs**

House-made barbeque sauce 10.

**Green Globe Artichoke Tots**

Chipotle dipping sauce 8.

**Pistachios**

4 oz. of 100% natural, shell-on salted pistachios 10.

**Sweet Onion Flatbread**

Caramelized onion, parsley salad, sliced grapes 10.

**White Heat Flatbread**

Artichoke puree, pancetta, kalamata olives, chili flakes, mozzarella cheese 10.

**Pear & Gorgonzola Flatbread**

Thinly sliced pear, domestic prosciutto, citrus endive salad 10.

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**CRUSH HOUR at TRELIS (continued)**

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**Caprese Flatbread**

Sliced tomato, fresh basil, mozzarella,  
Parmigiano-Reggiano 10.

**Roasted Pepper & Goat Cheese Flatbread**

Artichoke hearts, kalamata olives,  
mint, basil 10.

**Pesto Flatbread**

Pine nuts, oven-dried tomatoes, Parmesan  
cheese & roasted garlic 10.

**Caramelized Orange Flatbread**

Thinly sliced oranges, brown  
sugar, arugula salad 10.

**Snails Bourgogne**

Mushrooms, garlic butter & crustini\* 12.

**Crispy Pig Ear**

Arugula salad & Dijon mustard,  
capers & lemon 10.

**Olives**

Assorted marinated imported olives 10.

**Pickled Herring**

Salted apples, beets, sour cream 10.

**Sardines**

Wild caught Italian sardines;  
toasted sourdough & mustard 12.

**Anchovies**

White Spanish Anchovies; roasted  
peppers & zucchini 10.

**Seafood Soup**

Salmon, prawn, mussels & clams, steamed  
with Chef's garden tomato saffron sauce\*  
22.

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