

COCKTAILS

CHAMOMILE TODDY 16
infused calvados, pineau des charentes
honey, lemon, apple

NEGRONI SBAGLIATO 16
sweet vermouth, campari, orange
treveri sparkling wine

LITTLE COCONUT (COQUITO) 16
bumbu cream rum, pineapple rum
house-made coconut milk eggnog

SNOWBIRD 16
rye, apple brandy, celery bitters, grapefruit
cardamom-infused st. germaine

CARAMEL APPLE SOUR 16
apple brandy, pomegranate caramel, lemon
hibiscus ice, egg white

WOODINVILLE SKI SHOTS 30
woodinville bourbon, rye
double barrel blended whiskey flight

TREVERI BUBBLES
brut, columbia valley, washington 48
rosé, columbia valley, washington 56

SMALL PLATES

DUNGENESS CRAB DEVILED EGGS 16

BROILED OYSTERS 16
creamed endive, breadcrumbs

KALBI PORK BELLY BUNS 14

YELLOW BEET SALAD 14
watercress, cauliflower, goat cheese, roasted garlic vinaigrette

GRILLED CHEESE & TOMATO BISQUE 14
cheddar, provolone, dijon, mama lil's peppers
sourdough bread, cup of soup

ENTRÉES

PORK RAGÙ PAPPARDELLE 26
ricotta salata, pine nuts

POLENTA CAKES 22
mushroom ragù, arugula, parmesan

MUSSELS 24
fennel cream, bacon, fennel pollen, grilled bread

DESSERT

WHITE CHOCOLATE PANNA COTTA 12
rye tuile, berries

TABLE TOP S'MORES 12

