

# POMEGRANATE AFTERNOON MENU

## NOSHY BITS

SOLO: \$6 | 3 FOR \$16 | 6 FOR \$30

ASK YOUR SERVER FOR ADDITIONAL DAILY SELECTIONS

### MARINATED OLIVES

ORANGE, ANISE, HERBS, ALEPPO

### PICKLED PRODUCE

HOUSE PICKLED VEGETABLES & FRUIT

### CHEESE

CHEF'S SELECTION OF CHEESE & PRESERVES

### CURED MEAT

CHEF'S SELECTION FROM OLYMPIA PROVISIONS

### COUNTRY PORK PÂTÉ

HOUSE GRAIN MUSTARD, PICKLED PLUM

### DEVILED EGGS

HARISSA, BACON, SWISS CHARD

### TZATZIKI

GREEK YOGURT, CUKES, HERBS, PITA

### BREAD FRITTERS

ZUKES, FETA, SPICED GREEK YOGURT

### MOONSHINE CORN FRIES

CHEESY HEIRLOOM GRITS, SMOKED TOMATO AIOLI

### MEAT BALLS

GRILLED LAMB, TOMATO JAM, MINT

### SIDE OF HOUSE PITA, FIREBREAD,

WHEAT OR COUNTRY WHITE BREAD . . . . . 3

## SALADS & SANDWICHES

### BISTRO SALAD . . . . . 9

ORGANIC SPRING MIX, ORANGE, SHEEP'S RICOTTA, KOHLRABI, CARROT, POMEGRANATE, FENNEL VINAIGRETTE

### POM COBB . . . . . 14

MIXED GREENS, ROMAINE, BACON, BLUE CHEESE, GRILLED CHICKEN, AVOCADO, TOMATO, HARD-COOKED EGG, MUSTARD VINAIGRETTE

### BLTGA . . . . . 12

BACON, LETTUCE, TOMATO, SMOKED GOUDA, AVOCADO, AIOLI  
ADD GRILLED CHICKEN . . . . +4

### GRILLED WHITE CHEDDAR CHEESE . . . . . 12

& POM TOMATO SOUP  
ADD FRIED EGG . . . . +2    ADD HEMPLER'S BACON . . . . +2

## FIREBREADS

### ARUGULA, PROSCIUTTO & PECORINO . . . . . 14

ROASTED GARLIC, TRUFFLE OIL, CHEESE & FRENCH SEA SALT  
ADD 2 FRIED EGGS . . . . +4

### RAPINI & TALEGGIO . . . . . 13

TALEGGIO, RAPINI, MARINATED FENNEL, SERRANO CHILI, CHEESE & BALSAMIC

### SHRIMP . . . . . 14

SHRIMP, PICKLED FRESNO, RED ONION, LIME, CILANTRO, GREEN ONION, CHEESE

### FARMER'S CHOICE . . . . . MP

ROTATING FIREBREAD DETERMINED BY LOCAL FARM VEGGIES & PROTEINS OF THE MOMENT

# POMEGRANATE COCKTAILS

### POMERITA . . . . . 11

LUNAZUL 100% AGAVE TEQUILA, GRAND MARNIER, POMEGRANATE, LIME & RASPBERRY PURÉE

### PAMA ELDERFLOWER BUBBLES . . . . . 10

PAMA, ST. GERMAINE & LEMON BITTERS TOPPED WITH CAVA

### HIBISCUS MOJITO . . . . . 11

CAPTAIN MORGAN WHITE RUM, FRUIT LAB HIBISCUS LIQUEUR, LIME JUICE, HIBISCUS SYRUP, MINT LEAVES, TOPPED WITH SODA

### SPRING WHITE SANGRIA . . . . . 10

BLEND OF WHITE WINE, PEAR JUICE, PINEAPPLE JUICE, BRANDY, SIMPLE SYRUP, GRAND MARNIER & ASSORTED FRUITS

### SKINNY CREAM SODA . . . . . 9

KETEL ONE, SUGAR FREE VANILLA SYRUP & SODA

### ANEJO MANHATTAN . . . . . 12

ESPOLON ANEJO, DOLIN SWEET VERMOUTH, LICOR 43, ANGOSTURA BITTERS, ORANGE BITTERS, SERVED ON THE ROCKS

### LAVENDER MARTINI . . . . . 11

TANQUERAY RANGPUR, LAVENDER VODKA, CREME DE VIOLETTE, LEMON JUICE & SIMPLE SYRUP IN A CREME DE COCOA VANILLA RINSED PINT

### BOURBON AND CAMPARI SOUR . . . . . 11

WOODFORD, CAMPARI, FRESH SQUEEZED LIME JUICE, SIMPLE SYRUP & SHAKEN EGG WHITE

### GOLDEN GINGER LEMONDROP . . . . . 10

GINGER-INFUSED VODKA, DOMAIN DE CANTON GINGER LIQUEUR, TURMERIC, LEMON & HOT GINGER SYRUP

### BERRIES ON FIRE . . . . . 11

MUDDLED JALAPENO & LIME, HOUSE INFUSED BERRY TEQUILA, TRIPLE SEC, S&S

## BEER

### BOTTLED BEER . . . . . 5

HEINEKEN

SOL

AMSTEL LIGHT

PIKE KILT LIFTER RUBY ALE

SCUTTLEBUTT BLONDE

GUINNESS STOUT

DESCHUTES BLACK BUTTE PORTER

BLUE MOON BELGIAN ALE

COORS LIGHT

SIERRA NEVADA PALE ALE

LAGUNITAS IPA

ROYAL JAMAICAN GINGER BEER

STELLA ARTOIS

LINDEMANS FRAMBOISE LAMBIC

AYINGER HEFEWEIZEN

ROTATING SELECTION OF HARD CIDER

CLAUSTHALER AMBER NON-ALCOHOLIC

### FINNRIVER CIDER (ROTATING FLAVORS). . . . . 10

### DRAFT BEER . . . . . 6

ASK YOUR SERVER FOR OUR DRAFT BEER SELECTIONS