

BAR MIRIAM

TO START

- MIXED OLIVES, medjool date, berbere spice, rosemary 6
CHARRED ESCABECHE, skagit sourdough bread & house made cultured butter 10
ARTICHOKE FRITTERS, popcorn butter aioli, popped sorghum, korean hot honey 14
LOCAL CHEESES & MEATS, tarragon mustard, house seasonal pickles, honeycomb, crostini 25

GARDEN

- TANDOORI EGGPLANT, cilantro-chili chutney, yogurt, mint, toasted coconut 13
SNAP PEA TARTINE, parmesan schmear, crispy pancetta, pea vines, cured egg yolk,
macrina onion & rye loaf 15
GRILLED ASPARAGUS, pistachio butter, rhubarb-raisin sambal, watermelon radish, chopped pistachio 15
SPRING POTATO SALAD, green garlic miso ranch, cucumber, radish, asparagus, gochujang candied
walnuts, crispy rice paper 16

SEA

- SCALLOP CRUDO ADOBO*, coconut-habanero sauce, chicken cracklings, micro greens 18
SPRING ONION OKONOMIYAKI, cabbage, shrimp, bacon, katsu sauce, kewpie mayo, bonito flake 19
LOBSTER ROLL, old bayo, celery confit, kewpie mayo, butterleaf lettuce, lemon, macrina roll 28

PASTURE

- CHÈVRE GNOCCHI, lamb sugo, braised fennel, pecorino, mint 28
PAELLA FOR TWO, chicken thigh, house spicy chorizo, prawn, rainbow chard, squid ink aioli 60
PLEASE ALLOW 30 MINUTES FOR PAELLA TO BE PREPARED

SWEET

- TAHINI CHEESECAKE, sesame shortbread, honey-almond syrup, pistachio crumble, candied carrot 9
STRAWBERRY HAND PIE, white chocolate coconut sauce, pretzel sugar, lime zest 9

* Consuming raw, undercooked, or unpasteurized foods may increase your risk of foodborne illness.
Menu items may contain nuts and other allergens. Please inform staff of any allergies.

Executive Chef - Ashley Ewing | Sous Chef - Delwyn Brooks | Pastry Chef - Casey Blanchard



BAR MIRIAM

COCKTAILS

QUINTESSENIAL FRONTIER TYPE 16

citadelle jardin gin, niepoort white port, white pepper & herb cordial, lemon, tarragon, tonic

I'M YOUR HUCKLEBERRY 17

brockmans gin, mirto, pasubio, house huckleberry catnip liqueur, lemon

PROBABLY SEEING DOUBLE 18

fords london dry gin, cobrafire eau-de-vie, yzguirre rose vermouth, sennzafine spring amaro, house eucalyptus bitters

WYATT, I'M ROLLING 17

harbour gin, manzanilla sherry, salers apertif, house radish brine, parsley saffron oil

DRUNK PIANO PLAYER 16

tahoma fuji sake, singani 63, lillet blanc, cherry blossom mirin, lemon

BETTER SWEAR ME IN 18

buffalo trace bourbon, rose petal infused nardini grappa bianca, amaro montenegro, giffard blanc de cacao, lemon

TO HELL ON A SHUTTER 18

bar miriam select eagle rare bourbon, rinomato bitter scuro, bonal gentiane-quina

SKIN THAT SMOKE WAGON 17

wild turkey 101 rye, highside american single malt, vetiver grass infused luzardo, bitter bianco, sandalwood infused mulassano bianco, bitter queens tobacco bitters

PEACH OF A HAND 16

yusa african vodka, clement agricole blanc, spirits from another time, butterfly pea flower cream soda, lemon, fee brothers peach bitters

IN MY PRIME 16

novo fogo silver cachaça, suze, midori, matcha coconut cream, lime

NOT YET BEGUN TO DEFILE MYSELF 17

smith & cross jamaica rum, sotol por siempre, bruto americano, verdenne banane, tamari orange cordial, lime

YOU'RE A DAISY IF YOU DO 17

pasote blanco tequila, giffard pineapple, spicy green chile blend, lime, bittercube jamaican bitters no. 2

BOUNDLESS HYPOCRISY 17

cuentacientos mezcal, thatcher's cucucumber, besk, amargo vallet, house spicy szechuan bitters

I DON'T SHAKE HANDS 18

roasted fatback infused pueblo viejo reposado, banhez destilado de piña, heirloom pineapple amaro, al pastor demerara, bittermens mole bitters

APERITIFS (LOW OR NO BOOZE COCKTAILS)

IN VINO VERITAS 15

(LOW ABV)
rinomato americano bianco, highside amaro rosina, il gusto di amalfi mandarino, grapefruit, tonic

ONE FOR THE EACH OF YA 15

(LOW ABV)
split shot of dolin blanc + letherbee besk with schooner of citrus basil hazy beer shandy

DEADLIEST PISTOLEER 13

(NO ABV)
lyre's dry aperitif, grilled strawberry hojicha, lemon, soda

MR. KANSAS LOW DOG 13

(NO ABV)
the pathfinder spirit, wilderton earthen spirit, giffard n/a ginger, house cherry-carrot-tumeric cordial



BAR MIRIAM

BEER

DRAFT

RAMBLE WEST

AMERICAN LAGER 7
chico • 4.5% abv

HOLY MOUNTAIN

ROTATING TAP 7
seattle • varying abv

CLOUDBURST

ROTATING IPA 7
seattle • varying abv

SEAPINE

IPA 7
seattle • 6.6% abv

CANS

RAINIER

CLASSIC LAGER 4
seattle • 4.6% abv

SEAPINE

MOSAIC PALE 7
seattle • 5.4% abv

YONDER HARD CIDER

DRY CIDER 6
wenatchee • 6.5% abv

ATHLETIC

RUN WILD IPA 6
san diego • <0.5% abv

WINE

SPARKLING

Delmas Blanquette De Limoux 13 | 45
MAUZAC, CHENIN BLANC • FRANCE • NV

Corvezzo Rosé Prosecco 14 | 52
GLERA • ITALY • 2020

Guy de Forez 'Tradition' Champagne Brut 90
PINOT NOIR • FRANCE • 2021

ROSÉ

Chateau Les Mesclances 'Charmes' 15 | 56
GRENACHE, CINSULT, SYRAH, TIBOUREN • FRANCE • 2021

Rocamadre 42
CRIOLLA GRANDE • ARGENTINA • 2020

ORANGE

Unico Zelo 'Esoterico' 15 | 56
ZIBIBBO, CHARDONNAY & OTHERS • AUSTRALIA • 2021

Krontiras 'Cosmic Amber' 56
CHARDONNAY • ARGENTINA • 2021

Vincent Roussely 'Orange' 49
SAUVIGNON BLANC • FRANCE • 2022

WHITE

Monte Xanic 'Vina Kristel'
SAUVIGNON BLANC • MEXICO • 2022 15 | 56

Font Du Loup CDR 'Signature' 14 | 52
GRENACHE BLANC, VIOGNIER • FRANCE • 2021

Harmeyer 'Calaveras' Chenin Blanc 58
CHENIN BLANC • CALIFORNIA • 2019

Martin Muthenthaler 'Alte Gärten' 59
GRÜNER VELTLINER • AUSTRIA • 2019

André Neveu Sancerre 'Silex' 70
SAUVIGNON BLANC • FRANCE • 2022

RED

Vignoble Guillaume Pinot Noir 14 | 52
PINOT NOIR • FRANCE • 2020

Weninger 'Ponzichter' Red 15 | 56
ZWEIGELT, CABERNET FRANC & OTHERS
AUSTRIA/HUNGARY • 2020

Quinta Milú 'Milú' 15 | 56
TEMPRANILLO • SPAIN • 2018

F. Sornin Morgon 'Les Charmes' 55
GAMAY NOIR • FRANCE • 2020

Marchionni Rossovigliano Toscana 58
SANGIOVESE • ITALY • 2019

Las Jaras 'Sweet Berry Wine' 89
ZINFANDEL • PETITE SIRAH • CALIFORNIA • 2021

