

SIGNATURE COCKTAILS

CABLE AND PEARS | 10

Flor de Cana 7yr Rum / St. George spiced pear liqueur / fresh lemon / sugar

BEE'S KNEES BRAMBLE | 11

select citrus gin / fresh lemon / blackberry-lavender honey syrup / lavender bitters

THE CURE | 10

select blended Scotch / Black Grouse Smokey Scotch / honey / fresh lemon / muddled ginger root / served warm

NEGRONI BRUTO | 12.50

select barrel-aged gin / carpano antica vermouth / St. George bruto americano aperitif

BLACK WALNUT MANHATTAN | 14

high west double Rye / Carpano Antica Vermouth / black walnut liqueur / Tempus chocolate liqueur rinse / orange bitters.

SHARE COCKTAILS *minimum of 2 people to order*

SHARED VIRTUES | 20

Amaro Montenegro / soda water / orange zest / cinnamon

THERMOS FULL OF BOOZEY HOT CHOCOLATE | 20

Cointreau / hot chocolate / served warm

Featured Spirit

AMRUT PORTONOVA SINGLE MALT WHISKY

\$13.75

The history of Amrut Distilleries is as old as the history of independent India itself. Indeed, just as India is now noted as one of the world's leading economies, so too is Amrut Distilleries an industry leader. In 1948, as India was taking its place as an independent nation, Amrut Distilleries entered the field of liquor making, with an initial Investment of a few lakhs (1 lakh is equal to roughly 1,500 in US currency).

This is essentially a port pipe sandwich.... and it shows. The spicy, jammy fruit is interwoven through any amount of caramel while the oaky saltiness gets the taste buds both salivating and puckering until you run dry. On the finish long, massive oak with quite evident traces of the virgin barrels now detectable. And more of a cocoa hue as it progresses. At last some muscovado sugars arrive to supplant the berry fruits.

SIGNATURE COCKTAILS

CABLE AND PEARS | 10

Flor de Cana 7yr Rum / St. George spiced pear liqueur / fresh lemon / sugar

BEE'S KNEES BRAMBLE | 11

select citrus gin / fresh lemon / blackberry-lavender honey syrup / lavender bitters

THE CURE | 10

select blended Scotch / Black Grouse Smokey Scotch / honey / fresh lemon / muddled ginger root / served warm

NEGRONI BRUTO | 12.50

select barrel-aged gin / carpano antica vermouth / St. George bruto americano aperitif

BLACK WALNUT MANHATTAN | 14

high west double Rye / Carpano Antica Vermouth / black walnut liqueur / Tempus chocolate liqueur rinse / orange bitters.

SHARE COCKTAILS *minimum of 2 people to order*

SHARED VIRTUES | 20

Amaro Montenegro / soda water / orange zest / cinnamon

THERMOS FULL OF BOOZEY HOT CHOCOLATE | 20

Cointreau / hot chocolate / served warm

Featured Spirit

AMRUT PORTONOVA SINGLE MALT WHISKY

\$13.75

The history of Amrut Distilleries is as old as the history of independent India itself. Indeed, just as India is now noted as one of the world's leading economies, so too is Amrut Distilleries an industry leader. In 1948, as India was taking its place as an independent nation, Amrut Distilleries entered the field of liquor making, with an initial Investment of a few lakhs (1 lakh is equal to roughly 1,500 in US currency).

This is essentially a port pipe sandwich.... and it shows. The spicy, jammy fruit is interwoven through any amount of caramel while the oaky saltiness gets the taste buds both salivating and puckering until you run dry. On the finish long, massive oak with quite evident traces of the virgin barrels now detectable. And more of a cocoa hue as it progresses. At last some muscovado sugars arrive to supplant the berry fruits.



LUNCH SPECIALS

THE GODDESS SANDWICH | \$15

chickpeas / red peppers / cashews / avocado / artisan lettuce / veganaise / Grand Central’s-Campagnolo bread

CREOLE PORK MAC & CHEESE | \$15

Campanelle pasta / braised pork / spicy creole sauce / three cheese blend / crispy onions

ADOBO BURGER | \$19.50

8oz wagyu / pepper jack / bacon / avocado / lettuce / tomato / red onion / chipotle aioli

OMNIVORE SALAD | \$20

herb marinated tenderloin tips / wild boar bacon / Point Reyes bleu cheese / radicchio / romaine lettuce / grape tomatoes / hard boiled egg / crispy onions / bleu cheese dressing

**tenderloin served medium*

LUNCH SPECIALS

THE GODDESS SANDWICH | \$15

chickpeas / red peppers / cashews / avocado / artisan lettuce / veganaise / Grand Central’s-Campagnolo bread

CREOLE PORK MAC & CHEESE | \$15

Campanelle pasta / braised pork / spicy creole sauce / three cheese blend / crispy onions

ADOBO BURGER | \$19.50

8oz wagyu / pepper jack / bacon / avocado / lettuce / tomato / red onion / chipotle aioli

OMNIVORE SALAD | \$20

herb marinated tenderloin tips / wild boar bacon / Point Reyes bleu cheese / radicchio / romaine lettuce / grape tomatoes / hard boiled egg / crispy onions / bleu cheese dressing

**tenderloin served medium*

ANDERSON SCHOOL ART



ANDERSON SCHOOL ART



Elmer Carlberg, the bearded pioneer known as the “Woodinville sage.” He organized pioneer reunions and wrote regular local history columns in the local papers. In 1962, he went to the Worlds Fair to cover “the future” writing several articles.

Elmer Carlberg, the bearded pioneer known as the “Woodinville sage.” He organized pioneer reunions and wrote regular local history columns in the local papers. In 1962, he went to the Worlds Fair to cover “the future” writing several articles.

The painting above can be found in the Hotel hallway of Anderson School and was painted by Andy Eccleshall

The painting above can be found in the Hotel hallway of Anderson School and was painted by Andy Eccleshall

*Consuming raw or undercooked eggs & meats may increase your risk of foodborne illness 2/18

*Consuming raw or undercooked eggs & meats may increase your risk of foodborne illness 2/18