CRAFT BEERS

Stoup, Marzen

SEATTLE, WA 5.5% ABV / 16oz Lagered traditionally for Oktoberfest celebrations. This brew has the classic malty flavor of its German cousins.

Ninkasi, Helles Belles

EUGENE, OR, 5.3% ABV / 16oz This German style Lager offers a sweet toasted malt flavor followed by a crisp refreshing finish. Helles Belles defines balance and drinkability.

Georgetown, Manny's Pale Ale

SEATTLE, WA, 5.4% ABV / 16oz Crisp, clean and smooth with hints of citrus and fruit. Complex malty palate with a snappy hop finish.

Mac & Jack's, African Amber Ale

REDMOND, WA, 5.2% ABV / 16oz The Northwest's original amber ale. Floral aromas with unfiltered hops and malty balance.

Pike Brewing, Kilt Lifter

SEATTLE, WA, 6.5% ABV / 12oz Scotch style ale with layers of rich malt and subtle smokiness.

Silver City, Ridgetop Red Ale

BREMERTON, WA, 6% ABV / 12oz Full-bodied and smooth with a sweet caramel flavor and refreshing finish.

Iron Horse, Irish Death

ELLENSBURG, WA, 7.8% ABV / 22oz In a category of its own this dark ale features a smooth flavor of roasted malt and chocolate.

Harmon Brewing, Puget Sound Porter

TACOMA, WA, 5.9% ABV / 22oz Brewed with 8 different malts to produce a smooth, well balanced, dark beer.

Stoup, Citra IPA

SEATTLE, WA 5.9% ABV / 16oz Designed to be light and bright in both color and body. Your first sniff will elicit images of tropical fruit and citrus.

Black Raven, Trickster IPA

REDMOND, WA, 6.9% ABV / 22oz Well balanced IPA with light fruit, citrus, piney hop aroma, and a full hop flavor.

Hales Ales, Supergoose IPA

SEATTLE, WA, 6.9% ABV / 16oz This Northwest style IPA is rich in hop flavor and aroma. Balanced and drinkable.

SMALL PLATES

Micro Kale Caesar Salad

Kale and Romaine Tossed in House Made Caesar Dressing served with Herb Croistini. Pairs well with Protea Chenin Blanc or Stell Artois

Steak Lettuce Wraps

Spicy marinated skirt steak, house pickled vegatables, and sesame soy aioli. Pairs well with KungFu Girl Riesling or Manny's Pale Ale

Hummus

Hummus served with fresh Cucumber and Pita. Cucumber Only gf Pairs well with Villa Maria Sauvignon Blanc or Blue Moon Belgian White

White Bean Chicken Chili

Smoked Chicken, Pasilla Chilies, Queso Fresco, Grilled Corn and Tortilla Chips. Pairs well Columbia Crest Reserve Malbec or Stoup Citra IPA

Cheese Board

Two Artisan Cheeses served with Fig Jam, Candied Pecans, and Herb Crostini. Pairs well with Columbia Crest "H3" Cabernet or Ninkasi Helles Belles Lager

Charcuterie Board

Salami and Prosciutto served with Whole Grain Mustard and Herb Crostini. Pairs well with Thurston Wolfe Zinfandel or Silver City Ridgetop Red

Smoked Chicken Sliders

Smoked Chicken, Crispy Onions, Green Chilies and Chipotle BBQ Sauce served on a Hawaiian Bun. Pairs well with Frath Pinot Gris or Mack & Jack's Amber Ale

Szechuan Ribs gf

Pecan smoked pork ribs with a sweet and spicy glaze. Pairswell with Eroica Riesling or Manny's Pale Ale

*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



Off We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a gluten-free diet, please be aware that they may be prepared in an environment where gluten is present. Please consult your physician as to your personal health decisions

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COCKTAILS

Moscow Mule Tito's Handmade Vodka, Fresh Lime Juice, Ginger Beer

Cucumber Martini Hendrick's Gin, Fresh Cucumber, Fresh Lemon Juice, Triple Sec

Margarita Primo Patron Silver Tequila, Cointreau, Fresh Lemon & Lime Juice, Agave

Caipirinha Royale Leblon Cachaca, Fresh Lime Juice, Michelle Sparkling Brut

French Daiquiri Bacardi Superior, Fresh Lime Juice, Chambord

Vanilla Martini Absolut Vanilla Vodka, Vanilla Liqueur, Fresh Lime Juice

Spectre Belvedere Vodka, Bombay Sapphire Gin, St. Germain

La Paloma Milagro Reposado Tequila, St Germain, Grapefruit Juice, Agave, Soda

Partly Sunny Woodinville Whiskey Bourbon, Domaine de Canton, Ginger Beer, Fresh Lemon Juice

Island Spiced Mojito Malibu Coconut Rum, Mint, Fresh Lime Juice, Pineapple Juice, Soda

Ginger Cosmo Stoli Ohranj Vodka, Domaine de Canton Ginger Liqueur, Cranberry Juice, Fresh Lime Juice

Ruby Red Spritzer Absolut Ruby Red, St Germain, Agave, Soda

> Please enjoy responsibly. State law prohibits the purchase or consumption of alcohol by persons under the age of 21. ©2013 Starwood Hotels & Resorts Worldwide, Inc. connect with us:

WHITES

Anew Rose Columbia Valley, Washington

Kung Fu Girl Riesling Columbia Valley, Washington

Trinity Oaks Pinot Grigio Napa Valley, California

Erath Pinot Gris Dundee Hills, Oregon

Protea Chenin Blanc Franschhoek Valley, South Africa

Airfield Estates Sauvignon Blanc Yakima Valley, Washington

Villa Maria 'Private Bin' Sauvignon Blanc Marlborough, New Zealand

Hogue Cellars Chardonnay Columbia Valley, Washington

Bergevin Lane Viogner Columbia Valley, Washington

Barnard Griffin Orange Muscat Columbia Valley, Washington

Seven Falls Chardonnay Wahluke Slope, Washington

Ste Michelle 'Canoe Ridge' Chardonnay Horse Heaven Hills, Washington

Stag's Leap 'Karia' Chardonnay Napa Valley, California

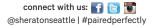
SPARKLING

Veuve Clicquot Yellow Label Champagne, France

"Michelle" Brut by Ste Michelle Columbia Valley, Washington

Col de' Salici Prosecco Italy

Chandon Brut Classic California



REDS

DeLoach Pinot Noir Sonoma Valley, California

Erath Pinot Noir Willamette Valley, Oregon

Thurston Wolfe "Howling Wolfe" Zinfandel Horse Heaven Hills, Washington

Torres Garnacha Catalunya, Spain

Red Diamond Malbec Mendoza, Argentina

Red Diamond Merlot Columbia Valley, Washington

Seven Falls Merlot Wahluke Slope, Washington

Nathan Gray Syrah Columbia Valley, Washington

Red Diamond Cabernet Sauvignon Columbia Valley, Washington

Seven Falls Cabernet Sauvignon Wahluke Slope, Washington

Ste Michelle 'Indian Wells' Cabernet Sauvignon Columbia Valley, Washington

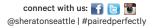
Elevation Cellars Cabernet Sauvignon Columbia Valley, Washington

Cline Cashmere Red Blend Sonoma, California

H3 "Les Chevaux" Red Blend Horse Heaven Hills, Washington

Beresan "Viuda Negra" Red Blend Walla Walla, Washington

Col Solare Columbia Valley, Washington



BEER

DRAFT Blue Moon, Guinness, Sam Adams Boston Lager, Stella Artois.

BOTTLE — DOMESTIC Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Light

BOTTLE — IMPORT Amstel Light, Corona, Corona Light, Heineken, Heineken Light

NON-ALCOHOLIC St. Pauli Girl

SINGLE MALTS

Glenmorangie 10 Year Laphroaig 10 Year Talisker 10 Year Balvenie 12 Year Glenfiddich 12 Year Glenlivet 12 Year Macallan 12 Year Oban 14 Year Dalwhinnie 15 Year Lagavulin 16 Year Macallan 18 Year

BOURBON & RYE

John Jacob Rye Wild Turkey Bourbon Woodinville Whiskey Bourbon Bulleit Rye Makers Mark Bourbon Basil Hayden Bourbon Knob Creek Bourbon Woodford Reserve Bourbon Booker's Bourbon

TEQUILA

Patron Silver Herradura Silver Don Julio Silver Leyenda del Milagro Reposado 1800 Reposado Tres Generaciones Anjeo Patron Anjeo

DINNER PLATES

Sweet Potato Fries Blue Cheese Dressing.

Loaded Mac & Cheese Melted Fontina, Cheddar, Gruyere Cheeses mixed with Bacon and Mushrooms.

Crispy Hot Wings Crispy Wings served with Louisiana Hot Sauce and Blue Cheese Dressing.

Popcorn Shrimp Tempura Battered Rock Shrimp, served with Cocktail and Remoulade Sauces.

Seared Rare Ahi Tuna Served with Pickled Cucumber, Fried Spinach, Wasabi, Pickled Ginger and Soy Sauce.

Cheddar Burger*

Certified Angus Beef, Cheddar Cheese, Onion Rings, Pickle, Thousand Island. Served with Fries. Add Bacon 1

Cobb Salad gf

Chicken Breast, Romaine, Tomato, Bacon, Egg, Blue Cheese, Avacado and Scallions, served Chopped and Tossed with Creamy Italian Dressing.

Steak Kale Caesar*

Marinated Grilled Skirt Steak, Chopped Romaine, Kale, Homemade Croutons, Fresh Parmesan Cheese with Caesar Dressing.

Miso Glazed Salmon Pan Seared Salmon Filet served with Herb Almond Brown Rice and Grilled Aspatagus.

DESSERT PLATES

Key Lime Pie Tangy Lime Custard, Graham Cracker Crust and Raspberry Puree.

Fudge Brownie Pie & Ice Cream

Vanilla Ice Cream, Warm Caramel, Hot Fudge Sauce and Candied Pecans.

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