

# WXYZ

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## CRAFT DRAFT BEERS

7

Please ask one of our sassy servers about our rotating taps selection!

(Limited bottled beers available as well.)

## COCKTAILS

14

### Rob Roy

glenlivet 12 yr, carpano antica sweet vermouth, bittercube, trinity bitters, filthy cherries

13

### Classic Margarita

patrón silver, gran gala, fresh squeezed lime, agave syrup, served in a salt rimmed glass

12

### Mint Julep

maker's mark bourbon, simple syrup, fresh mint

13

### Dark and Stormy

kraken rum, ginger beer, fresh lime

12

### Classic Old Fashioned

knob creek, one sugar cube muddled with angostura bitters, orange, and cherries, topped with soda water

14

### Perfect Martini

bombay gin, sweet vermouth, dry vermouth, bleu cheese olives

12

### Red Berry Cosmo

new amsterdam red berry vodka, cointreau, cranberry juice, lime

12

### Moscow Mule

tito's handmade vodka, fresh lime, simple syrup, bitters, ginger beer

14

### Maker's Mark Manhattan

maker's mark bourbon, sweet vermouth, cherry juice

12

### Mojito

bacardi rum, fresh mint, fresh lime, club soda

13

### Lemon Drop Martini

grey goose vodka, simple syrup, fresh lemon

Ask about our current Featured Seasonal Cocktail!

# WHITE WINE

La Marca Prosecco (split)	13
J Vineyards Pinot Gris, CA	12
Whitehaven Sauvignon Blanc, Marlborough	12
Dark Horse Rosé, CA	10
Canyon Road Chardonnay, CA	8
William Hill Chardonnay, Central Coast	10
Frei Brothers Chardonnay, Russian River Valley	13
Talbott Kali Hart Chardonnay, Monterey	14

# RED WINE

Duck Pond Pinot Noir, Oregon	10
Elouan Pinot Noir, Oregon	14
Columbia Merlot, Columbia Valley	10
Gascon Malbec, Mendoza	11
Canyon Road Cabernet Sauvignon, CA	8
Columbia Cabernet Sauvignon, Columbia Valley	11
Nine Hats Cabernet Sauvignon, Columbia Valley	15
Frei Brothers Cabernet Sauvignon, Alexander Valley	16

all wines available by the bottle

# SALAD

Add salmon or chicken to any salad \$5

Pizza insalata served on flatbread add \$3

**Chopped** 10

romaine, pepperoni, italian ham, white beans, grape tomatoes, gorgonzola, olives, white balsamic vinaigrette (GF)

**Caesar** 9

romaine, romano, parmesan asiago, caesar dressing

**Mixed** 9

mixed greens, cucumber, tomato, olive, red wine vinaigrette (V, GF)

# SMALL PLATES

**Caprese** 10

fresh tomatoes, fresh mozzarella, basil, olives, balsamic and olive oil sea salt, cracked black pepper (GF)

**Spinach artichoke dip** 10

parmesan, romano, asiago, ciabatta crostini

**Flatbread** 9

evoo, sea salt, rosemary, parmesan, romano, asiago

**Vegetable crudité platter** 8

a seasonal selection of fresh veggies and hummus (V, GF)

**W XYZings** 12

served with house-made bleu cheese dressing and tossed in your choice of either buffalo, tangy BBQ or sweet teriyaki sauce

**Teriyaki chicken** 10

tender chunks of chicken marinated in sweet teriyaki sauce and topped with toasted sesame seeds

**Cauliflower buffalo wings** 9

roasted cauliflower, buffalo sauce and topped with bleu cheese crumbles (GF)

**Chorizo tofu tacos** 10

mildly spiced tofu, Mexican coleslaw, and black bean salsa served on two corn tortillas (V, GF)

**Korean pork tacos** 11

fire roasted pork, korean bbq sauce, sesame ginger coleslaw, avocado and cilantro, served on two flour tortillas

**Crispy fish tacos** 11

a crispy cod fillet, house-made slaw, avocado, chipotle crema and cilantro, served on two flour tortillas

Substitute grilled salmon for \$3

# BURGERS

Available with your choice of house-made chips or french fries

**Z burger** 16

fresh ground, grass fed beef served on a toasted brioche bun, with lettuce, tomato, sliced red onion and mayo, cooked to your request

Add cheese \$1.50 Add bacon \$2

**Chef's "Better Than Beef" vegan burger** 16

homemade crispy garbanzo bean patty with cashew yogurt tzatziki, red onion, and cucumber (V)

Add cheese \$1.50 Add avocado \$2

## Additional Sides Available for \$2.50

Kale & Quinoa Salad | Mac & Cheese | Carrot & Bleu Cheese Salad

(V) Vegan and (GF) Gluten-free

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# PASTA

- Tomato basil linguini** 14  
linguini with sautéed fresh basil, roma tomatos, garlic, evoo and topped with feta cheese (V)  
Add salmon filet or chicken breast for \$5

# PANINI

Available with your choice of house-made chips or french fries

- Italian panini** 14  
fresh mozzarella, pepperoni, prosciutto, bacon, tomato, spinach, reduced balsamic vinaigrette and evoo, served on grilled sourdough
- Pesto panini** 13  
fresh mozzarella, sliced tomatoes, pesto, grilled wheat bread
- Roasted turkey panini** 14  
roasted turkey, cranberry cream cheese, tomatoes, grilled sourdough
- Three cheese grilled cheese** 12  
cheddar, jack & provolone cheeses, grilled white or wheat bread  
Add tomatoes \$2 Add ham \$3

# CLASSIC PIZZA

Pizza with whole ground tomatoes. All pizzas can be made Vegan & Gluten-free. Gluten-free crust is available

- Margherita** 11  
fresh mozzarella, basil leaves
- Prosciutto** 13  
italian ham, fresh mozzarella, evoo
- Atomic** 14  
fresh mozzarella, spicy italian sausage, pepperoni, crushed red pepper, sriracha
- Capricious** 14  
fresh mozzarella, spicy italian sausage, grilled artichokes, black olives, italian ham, crimini mushrooms
- Four cheese** 12  
fresh mozzarella, romano, parmesan, and shredded asiago
- Garden** 14  
fresh mozzarella, grilled artichokes, olives, arugula, crimini mushrooms, grape tomatoes
- Tuscany** 12  
crimini mushrooms, fresh mozzarella, pancetta
- Pepperoni** 13  
fresh mozzarella, pepperoni
- Sausage** 12  
fresh mozzarella, spicy italian sausage

# DESSERTS

- Chocolate chip cookie** 9  
served with vanilla ice cream
- Sugar-free New York style cheesecake** 10  
with fresh seasonal berries
- Tabletop S'mores** 12  
bring back the nostalgia with graham crackers, marshmallows, and local Seattle's Chocolates with your own tabletop campfire for two

(V) Vegan and (GF) Gluten-free