



SOLO BAR

# DINNER

## Shareables

- TRUFFLE & PARMESAN POPCORN** \$6  
(VEGETARIAN, GF)
- ARTICHOKE DIP (VEGETARIAN)** \$14  
Cream cheese, parmesan, herbs, house-made crostini
- LAMB MEATBALLS** \$17  
Ground lamb, warm spices, pine nuts, served with tzatziki, cucumber, warm pita  
*Add extra pita + \$1*
- ANTIPASTO** \$19  
Sliced prosciutto & hot coppa, pickled seasonal vegetables, grain mustard, marinated artichokes & olives, rosemary crackers  
*Add Brie +\$3*
- CHEESE PLATE (VEGETARIAN)\*\*** \$22  
Brie, Beecher's white cheddar, smoked mozzarella, fig spread, peach-bourbon jam apple, grapes, toasted almonds, rosemary crackers

## Salad & Soup

- SOUP OF THE DAY** \$6/9  
Rotating selection, served with toasted Macrina potato bread. Cup or Bowl.
- HOUSE SALAD (VEGETARIAN, GF)** \$11  
Arugula, sherry-shallot vinaigrette, parmesan cheese, pickled red onions.
- HARVEST SALAD (VEGETARIAN, GF)** \$14  
Roasted kabocha squash, arugula, radicchio, frisée, chèvre, honey-cider vinaigrette, pepitas

Washington state health department warns that eating raw or undercooked foods can cause illness.  
 \*\* Contains nuts \*\*\* Contains seeds  
 ( gf ) gluten free

## Entrees

- MAC N' CHEESE (VEGETARIAN)** \$15  
Orecchiette, Fontina & Beecher's cheddar sauce, breadcrumbs, fresh herbs.  
*Add marinated mushrooms +3*  
*Add Hempler's smoked sausage +4*
- MUSHROOM BOURGUIGNON** \$16  
(VEGETARIAN, GF)  
Mixed mushrooms, carrots, and pearl onions in a red wine sauce. Served over Yukon gold mashers
- SQUASH GNOCCHI (VEGETARIAN)\*\*** \$16  
Roasted delicata squash, kale, caramelized leek & fennel, balsamic reduction, Parmesan, toasted hazelnuts
- SHRIMP & GRITS (GF)** \$19  
Wild red shrimp, bell pepper, onion, cheesy grits, house Cajun spices  
*Add house salad +4*

## Sandwiches

*Sandwiches are served with Tim's Cascade potato chips and cornichon pickles*

- BLACKENED CHICKEN SANDWICH** \$17  
Chicken breast, house Cajun spices, dill pickles, red onion, iceberg, aioli, rustic Macrina bun.  
*Add soup or salad + \$4*
- STEAK SANDWICH** \$18  
Flat-iron steak, arugula, chermoula, candied Fresno chilies, aioli, Macrina ciabatta.  
*Add house salad or soup +\$4*
- PORK BELLY BANH MI** \$18  
Caramelized pork belly, sriracha aioli, jalapeño, cilantro, cucumber, pickled carrot & daikon, French roll.  
*Add house salad or soup +\$4*

