



BAR SNACKS

SMALL BITES

maple roasted almonds \$4

warm olives with herbs \$5

bleu cheese stuffed olives \$5

solo fromage plate with crostini \$5

soft pretzel with walla walla mustard and sea salt \$6

soft pretzel with cinnamon and sugar \$6

MORE BITES

SEASONAL FROMAGE PLATE - \$8

*herbed crostini, seasonal market cheeses,
maple roasted almonds and fireweed honey*

SALUMI SALAMI PLATE - \$9

*herbed crostini, mole salumi salami,
maple roasted almonds, olives and
aioli garlic mustard*

MARKET TOUR PLATE - \$10

*herbed crostini, cured meat selection
market cheese selection, maple roasted almonds
and fireweed honey*

BEECHER'S MAC & CHEESE - \$8

a blend of award winning cheeses topped with fresh herbs

SWEET BITES

CHOCOLATE GOAT CHEESE TRUFFLES

\$4 OR \$2 EACH

ROTATING SEASONAL DESSERT - \$6

White Slab Palace Sour 9

white whiskey. fresh sour. orange blossom. egg white

Juniper Lillet 8

lillet blanc. juniper berries. lemon. sparkling wine

Blackberry Basil Spring Mojito 8

vodka. thai basil. blackberry. meyer lemon

Vintage Ruby 8

raspberry port. lemon thyme. sparkling wine

Silver City 8

gin. key lime. candied lemon zest. sparkling wine

Ginger & Sage Mule 8

vodka. candied ginger. sage. scratch ginger brew

Irish Godfather 9

irish whiskey. scotch. amaretto. orange zest

Blonde Remedy 8

gin. fresh sour. thyme simple syrup. blonde ale

Savory Rosemary 8

rosemary. huckleberry. pink peppercorn. sparkling wine

Lavender Currant Cocktail 8

lavender. currant. sparkling wine

Rum & Rye Old Fashioned 9

chocolate bitters. spiced rum. rye whiskey. orange zest

Classic Champagne Cocktail 8

house-made orange bitters. sugar cube. sparkling wine

Coconut Lime Margarita 9

coconut milk. lime. agave. blanco tequila

*Sourced from Pike Place Market, seasonal and rotating

Monday - Saturday 5pm - CL | Happy Hour Daily 5pm-7pm
p. (206) 915.2220 2222 2nd Ave Ste.100 Seattle, WA 98121



Draft & Bottled Beer

DRAFT ODIN Brewing	
Freya's Gold Kolsch.....	4.50/ 3
DRAFT Schooner Exact	
King Street Brown Ale.....	4.50/ 3
Chimay	
Grand Reserve, 9.0% Belgian.....	9
Delirium	
Nocturnum, 9.0% Belgian	9
Spaten	
Oktoberfest, Germany.....	4.50
Wyder's	
Pear Cider, Vermont	4.50
Anchor Brewing	
Liberty Ale, San Francisco.....	4.50
Mountain Fresh Rainier	
Milwaukee Brewing, Wisconsin	3
<u>Non-Alcoholic</u>	
Bittburger	
N/A Drive.....	4
Clever Bottle Scratch Ginger Ale	
ginger juice, simple syrup, fresh sour and soda.....	4
Clever Lavender Dry Soda	
Lavender simple syrup, soda and dried rosemary	4
San Pellegrino	
250ml.....	3

RED

<i>House Red, Rotating Selection</i>	7/28
2008 Waiving Tree Sangiovese, Columbia Valley WA	8/32
2007 Fleur Petite Sirah, North Coast CA	9/36
2008 Boomtown Syrah, Columbia Valley WA	10/40
2009 Wines of Substance Syrah, Walla Walla WA	42
2005 Trust Syrah, Walla Walla WA	45
2007 Goedhart Family Syrah, Red Mountain WA	75
2008 Vall De Salis Malbec, Argentina	7/28
2007 Des Voigne <i>Untitled</i> Cab Franc, Walla Walla WA	45
2008 Erath Pinot Noir, Willamette Valley OR	10/40
2007 Wawawai Canyon Carménère, Walla Walla WA	45
2005 Cherry Hill Pinot Noir, Willamette Valley OR	41
2008 Corvidae Rook CSM Blend, Sunnyside WA	9/36
2008 Darby Chaos Red Blend, Woodinville WA	45
2008 Owen Roe Sharecroppers Cabernet Sauvignon	9/36
2008 Angel Vine Zinfandel, Columbia Valley WA	35

WHITE & ROSÉ

<i>House White, Rotating Selection</i>	7/28
2009 Boomtown Chardonnay, Columbia Valley WA	8/32
2008 R. Stuart <i>Big Fire</i> Pinot Gris, Willamette Valley OR	9/36
2008 Efest Evergreen Riesling, Columbia Valley WA	9/32
2009 Airfield Estates Sauvignon Blanc, Yakima Valley WA	8/32
2009 Sparkman TOP Rosé, Walla Walla WA	9/36

BUBBLES

Jaillance Renaissance Brut NV	7/28
Jaillance Crémant Bordeaux Rose	9/36
Rive Della Chiesa Prosecco	8/32

DESSERT WINE & PORT

Walla Walla Faces Ice Wine, Walla Walla WA	9
Domaine Albert Mann Riesling Altenbourg VT, FR	12
Pacific Rim Raspberry Dessert Wine, Mount Vernon WA	7
Whidbey Port, Whidbey Island WA	7
Porto Kopke Fine Tawny Port	7
Porto Kopke Fine Ruby Port	7
Lillet Blanc	6
Cocchi Americano	6

CLEVER BOTTLE HAPPY HOUR

\$5 Craft Cocktails + \$4 House Wine + \$3 Beer

Daily 5pm-7pm

Ask about our half glasses & bottles to go