

**SALADS****OLD SCHOOL ROMAINE WEDGE SALAD - 12**CREAMY BLUE CHEESE | CANDIED BACON  
TOMATO | PICKLED ONION**CAESAR SALAD - 12**

PARMESAN | TOMATO | CROUTON | BALSAMIC REDUCTION

**FROG HOLLOW CAPRESE SALAD - 12**

BURRATA | CRISPY GARLIC | BASIL

**LOCAL CANDIED BEET & CHÈVRE - 12**

GREENS | CANDIED WALNUTS | CRANBERRY

**SOUPS****FRENCH W<sup>2</sup> ONION SOUP - 12**

PROVOLONE | SWISS

**CREAMY TOMATO BISQUE - 14**

BALSAMIC REDUCTION | PARMESAN



*Executive Chef  
Grant Flinderliten*

**SMALL PLATES****CHORIZO-STUFFED MUSHROOMS - 14**

CRÈME FRAÎCHE | BALSAMIC REDUCTION

**TUNA TARTARE - 17**

AVOCADO | SWEET SOY | WASABI | CRISPY GARLIC

**DUNGENESS CRAB DIP - 16**

HOT CAST IRON | CHIPS | CRUDITES

**2ND & ROSE CHEESE PLATE - 21**LOCAL & INT'L CHEESE | LAVASH CRACKER  
MARCONA ALMONDS | HOUSE JAMS**CALAMARI - 16**

MAMA LIL'S PEPPERS | ROASTED PEPPER AIOLI | LEMON

**TEMPURA SHRIMP - 14**

THAI PEANUT SAUCE | SESAME | HOUSE SRIRACHA

**GRILLED LAMB LOLLIPOPS - 19**

COUSCOUS | TZATZIKI | ROASTED PEPPERS

**LOCAL SWEET CORN EMPANADA - 9**

FRESH MOZZARELLA | AVOCADO SALSA

**CARAMELIZED BRUSSELS SPROUTS - 15**BACON | PUMPKIN SEEDS | BLUE CHEESE  
CRANBERRY | ROMESCO**W<sup>2</sup> SWEET ONION RINGS - 12**

ALE BATTER | COME BACK SAUCE | FRESH HERB

**PUB FARE****MARC BURGER - 19**PNW BACON | CRISPY ONION | BEECHERS CHEDDAR  
W<sup>2</sup> ONION JAM | BLACK TRUFFLE AIOLI**HOUSE-SMOKED PORK BELLY - 36**MAPLE GLAZE | SWEET PEPPER JELLY  
MANGO AVOCADO TOWER | CRISPY ROOT CHIPS**GRILLED SALMON TACOS - 17**

AVOCADO CREMA | MANGO &amp; JALAPEÑO SALSA | CABBAGE

**BEEF SHORT-RIB YAKISOBA - 26**CHINESE-STYLE VEGETABLES  
GINGER | GREEN ONION**ITALIAN SAUSAGE BOLOGNESE - 26**HOUSE MOZZARELLA | RIGATONI  
HEIRLOOM TOMATO**SHAVED PRIME RIB SLIDERS - 18**

AU JUS | HORSERADISH CREAM | CRISPY ONIONS

**ENTRÉES****DOUBLE -R RIBEYE 16oz. - 54**WHIPPED POTATO | SUMMER SQUASH  
COMPOUND BUTTER | BRANDY EMULSION**BONE-IN GRILLED PORK CHOP - 35**WHIPPED POTATO | APPLE | BACON  
CORN | GREEN BEANS**NEW YORK STRIP 14oz. - 50**CHESD FARMS MUSHROOM RAGOUT | CARROTS  
TALLOW RED POTATO | BLACK TRUFFLE BÉARNAISE**DOUBLE -R RANCH FILET & SHRIMP - 62**SWEET CORN PURÉE | FONDANT POTATOES  
GRILLED LOCAL PEACH**WILD COLUMBIA RIVER SALMON - 40**CEDAR PLANKED | BASMATTI RICE  
MAPLE SOY GLAZE | CARROTS**BRAISED SHORT RIB STROGANOFF - 28**PAPPARDELLE | MUSHROOM  
SWEET ONION | SOUR CREAM**ADDITIONS****BLACK TRUFFLE HOLLANDAISE - 4****CONFIT GARLIC CLOVES - 4****BROCCOLINI & BÉARNAISE - 7****MUSHROOM RAGOUT - 6****- STEAK TEMPERATURE GUIDE -**

**RARE** – Cool Red Center | **MEDIUM-RARE** – Warm Red Center | **MEDIUM** – Warm Pink Center | **MEDIUM-WELL** – Hot Slightly Pink | **WELL** – Cooked Through, Slight Pink Center | **VERY-WELL** – No Pink, Entirely Cooked

**- SPLIT PLATE CHARGE - 5 -**

\*Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Special preparation available upon request. Please make your server aware of any food allergies you have.

# WINES BY THE GLASS

## SIGNATURE WINE

**Marcus Whitman, White**, Chardonnay, Columbia Valley, 2018 10  
*100% Chardonnay*

**Marcus Whitman Red**, Columbia Valley, 2018 11  
*50% Merlot, 36% Cabernet Sauvignon, 7% Cabernet Franc, 7% Petit Verdot*

## SPARKLING

Ayala, Brut Majeure, Äy, Champagne, France NV 22

La Vielle Ferme, France Brut NV 11

## BLANC

Riesling, Long Shadows, Poet's Leap, Columbia Valley, 2019 10

L'Ecole Chenin Blanc, Columbia Valley, 2021 10

Sauvignon Blanc, Seven Hills Winery, Columbia Valley, 2020 11

Viognier, Isenhower Cellars, Francisca's Vineyard, Walla Walla Valley, 2020 13

## ROUGE

Amavi Rose, Cabernet Franc, Walla Walla Valley, 2021 11

Pinot Noir, Lagana Cellars, Breezy Slope, Walla Walla Valley, 2018 15

L'Ecole Syrah, Seven Hills Vineyard, Walla Walla Valley, 2019 14

Cabernet Sauvignon, Pepper Bridge Winery, Walla Walla Valley, 2015 22

## SOMMELIER SELECTIONS

3oz | 5oz

Gramercy Cellars, Tempranillo, Indigo Montoya, Walla Walla Valley 2014 11 | 18

Sleight of Hand, Psychadelic, Syrah, Stoney Vine Vineyard, Walla Walla Valley, 2018 12 | 20

Leonetti Merlot, Walla Walla Valley, 2020 25 | 35

## SPECIALTY COCKTAILS

### Chasing Birds (Non-Alcoholic)

*Wilderton Lustre | Lemon | Simple Syrup | Egg White | Lavender & Lemon Balm Bitters* 11

### Sippy Cup Spritz

*L.N. Mattei Cap Corse Blanc Aperitif | Elderflower Liqueur | Winter Melon Bitters | Lemon Zest | Cucumber | Soda* 12

### Arrow of Truth

*Absolut Mandarin | Strawberry & Jalapeño Infused Aperol | Pamplemousse Liqueur | Grapefruit | Lemon* 13

### Impromptu Rendezvous

*Sloe Gin | Lemon | Simple Syrup | Egg White | Lavender & Lemon Balm Bitters* 13

### Seventh Heaven

*Pyrat XO Rum | Cachaca | Amaro di Angostura | Spiced Pistachio Orgeat | Lime | Absinthe Float | Mint* 14

### Prove Yourself

*Tequila | Del Maquey Vida Mezcal | Simple | Maraschino | Absinthe | Angostura & Peychauds Bitters* 16

### Fireside Companion at The Marc

*Rye | Cognac | Drambuie | Benedictine | Demerara | Bogarts Bitters | Peach Wood Smoke* 22

## CLASSIC COCKTAILS

### Aperol Spritz

*Aperol | Bertrand Crémant de Limoux | Lemon Peel* 12

### Caipirinha

*Cachaça | Sugar Cube | Muddled Lime | Lime Wheel* 12

### Aviation

*Aviation Gin | Maraschino Liqueur | Crème de Violette | Lemon | Brandied Cherry* 14

### Sazerac

*Templeton 4 Year Rye | Sugar Cube | Muddled Orange | Absinthe Rinse | Orange Peel* 16

### Vesper

*Nikka Coffey Gin | Belvedere Summer Edition Vodka | Lillet Blanc Aperitif | Lemon Twist* 21