

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 FARM GREENS - 15

STRAWBERRY VINAIGRETTE | CANDIED WALNUT
| CURLY CARROT | COMPRESSED WATERMELON

LOCAL CANDIED BEET & CHÈVRE - 12

GREENS | CANDIED WALNUTS | CRANBERRY

SOUPS

FRENCH W² ONION SOUP - 12

PROVOLONE | SWISS

CREAMY TOMATO BISQUE - 14

BALSAMIC REDUCTION | PARMESAN



*Executive Chef
Grant Hindenliten*

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

CRISPY CALAMARI - 16

GARLIC AIOLI | CHERRY PEPPER | SRIRACHA | COTIJA

TEMPURA SHRIMP - 14

THAI PEANUT SAUCE | SESAME | HOUSE SRIRACHA

GRILLED LAMB LOLLIPOPS - 19

COUSCOUS | TZATZIKI | ROASTED PEPPERS

SHAVED PRIME RIB SLIDERS - 18

AU JUS | HORSERADISH CREAM | CRISPY ONIONS

CARAMELIZED BRUSSELS SPROUTS - 15

BACON | PUMPKIN SEEDS | BLUE CHEESE
| CRANBERRY | ROMESCO

W² SWEET ONION RINGS - 12

ALE BATTER | COME BACK SAUCE | FRESH HERB

PUB FARE

MARC BURGER - 19

PNW BACON | CRISPY ONION | BEECHERS CHEDDAR
| W² 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 & JALAPEÑO SALSA | CABBAGE

IRISH STOUT SHEPHERD'S PIE - 25

WHIPPED POTATO | TILLAMOOK CHEDDAR
| ROOT VEGETABLES | GROUND LAMB

GRILLED CHEESE INCIDENT - 19

TOMATO BISQUE | GREEN SALAD
| TILLAMOOK CHEESE

CHORIZO EMPANADA - 9

POTATO | OAXACA CHEESE | CHILE VERDE

ENTRÉES

DOUBLE -R RIBEYE 16oz. - 54

WHIPPED POTATO | CARROT & PARSNIP
| COMPOUND BUTTER | DEMI-GLACE

BONE-IN GRILLED PORK CHOP - 35

WHIPPED POTATO | APPLE | BACON
| CORN | GREEN BEANS

NEW YORK STRIP 14oz. - 48

CHESED FARMS MUSHROOM RAGOUT | TALLOW
RED POTATO | CARROT | BLACK TRUFFLE BÉARNAISE

DOUBLE -R RANCH FILET & SHRIMP - 62

SAUTEED SPINACH | GARLIC VELOUTÉ
| CREOLE RICE | BROCCOLINI

WILD COLUMBIA RIVER SALMON - 40

CEDAR PLANKED | BASMATTI RICE
| MAPLE SOY GLAZE | CARROTS

BRAISED SHORT RIB STROGANOFF - 28

PAPPARDELLE | MUSHROOM | SWEET ONION
| SOUR CREAM | TOAST POINTS

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

Gerard Bertrand, Crémant de Limoux, 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

Gamay Noir, Domaine Dupeuble, Beaujolais, France 2020 12

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, Psychedelic, 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