

SALADS

OLD SCHOOL ROMAINE WEDGE SALAD - 12

CREAMY BLUE CHEESE | CANDIED BACON
TOMATO | PICKLED ONION

CAESAR SALAD - 12

PARMESAN | TOMATO | CROUTON | BALSAMIC REDUCTION

COSMIC CRISP APPLE SALAD - 12

PECAN | CRANBERRY | POPPY SEED VINAIGRETTE
GRANNY SMITH APPLE | BEECHERS CHEDDAR

LOCAL CANDIED BEET & CHÈVRE - 12

GREENS | CANDIED WALNUTS | CRANBERRY

SOUPS

FRENCH W² ONION SOUP - 13

PROVOLONE | SWISS

HONEY NUT SQUASH BISQUE - 13

FROG HOLLOW FARMS SQUASH | CREMA | SPICED PEPITA



*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 - 23

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

HOUSE CUT FRENCH FRIES - 9

GARLIC AIOLI | KETCHUP

CARAMELIZED BRUSSELS SPROUTS - 15

BACON | PUMPKIN SEEDS | BLUE CHEESE
CRANBERRY | ROMESCO

W² SWEET ONION RINGS - 12

TEMPURA BATTER | COME BACK SAUCE | FRESH HERB

PUB FARE

MARC BURGER - 21

PNW BACON | CRISPY ONION | TILLAMOOK CHEDDAR
W² ONION JAM | BLACK TRUFFLE AIOLI

SLOW-BRAISED PORK SHANK - 29

WHITE CHEDDAR | CRANBERRY CHUTNEY
POLENTA | BRAISED VEGETABLES

GRILLED SALMON TACOS - 18

AVOCADO CREMA | MANGO & JALAPEÑO SALSA | CABBAGE

BEEF SHORT-RIB YAKISOBA - 26

CHINESE-STYLE VEGETABLES
GINGER | GREEN ONION | SESAME SEEDS

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. - 57

WHIPPED POTATO | WINTER SQUASH
COMPOUND BUTTER | BRANDY EMULSION

BONE-IN GRILLED PORK CHOP - 35

WHIPPED POTATO | APPLE | BACON
BRUSSELS SPROUTS

NEW YORK STRIP 14oz. - 54

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

DOUBLE -R RANCH FILET & SHRIMP - 65

TOASTED ORZO | ROASTED BEET
SHRIMP SKEWER | PARMESAN

WILD SOCKEYE SALMON - 40

CEDAR PLANKED | PARMESAN RISOTTO
BROCCOLINI | CLEMENTINE MARMALADE

BRAISED SHORT RIB STROGANOFF - 28

PAPPARDELLE | MUSHROOM
SWEET ONION | SOUR CREAM

ADDITIONS

BLACK TRUFFLE HOLLANDAISE - 4

SHRIMP & BELL PEPPER SKEWER - 14

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 -

RESTAURANT (FULL MEAL SERVICE) - **DAILY, 5:00 to 9:00 PM** | **LOUNGE** (FULL MEAL SERVICE) - **DAILY, 4:00 PM to 9:00 PM** | **LOUNGE** (LIMITED MEAL SERVICE) - **DAILY, 9:00 PM 'TIL CLOSE**

*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, Majeur, Champagne, France NV 22

La Vielle Ferme, Brut, France NV 11

BLANC

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

l'Ecole No 41 Winery, Chenin Blanc, Columbia Valley, 2021 10

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

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

ROUGE

Amavi Cellars, Cabernet Franc Rosé, Walla Walla Valley, 2021 11

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

l'Ecole No 41 Winery, Syrah, Seven Hills Vineyard, Walla Walla Valley, 2019 14

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

SOMMELIER SELECTIONS

3oz | 5oz

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

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

Leonetti Cellars, 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