



## BRUNCH COCKTAILS

<b>PRESCRIPTION JULEP</b> .....	11
rye / cognac / mint / cane / bitters	
<b>CAIMAN</b> .....	11
tequila / mezcal / gum syrup / banana liqueur peruvian bitters / lime bitters / orange zest	
<b>CATALINA SOUR*</b> .....	11
rye / pineapple rum / lemon / ginger / egg white / orange bitters	
<b>MUSTANG FIZZ</b> .....	11
tequila / barolo chinato / lime / ginger / seltzer cucumber / orange zest	
<b>LOST SOULS</b> .....	11
jamaican rum / cognac / lemon / black tea port / pineapple / nutmeg	
<b>COMPASS PUNCH</b> .....	11
gin / green tea / lemon / benedictine pineapple / tropical spices	
<b>GUARDIAN</b> .....	11
bourbon / cocchi americano / lemon grapefruit / cinnamon / peat / bitters	
<b>MIRAGE</b> .....	11
vodka / huckleberry shrub / lime / cucumber orgeat / seltzer	
<b>MIMOSA</b> .....	10
orange juice or grapefruit juice / bubbles	
<b>BLOODY MARY</b> .....	9
vodka / tomato / house pickles / spices	

## BEER DRAUGHT

<b>CIDER</b> finnriver 'black currant' 6.5%	8
<b>PILSNER</b> hellbent 5.6%	7
<b>SOUR BLONDE RASPBERRY ALE</b> cascade 'belgian street bramble' 6.6%	9
<b>BELGIAN WIT</b> holy mountain 'white lodge' 4.8%	7
<b>AMBER ALE</b> north coast 'red seal' 5.4%	7
<b>PALE ALE</b> stoup 'apa' 5.6%	7
<b>SAISON</b> holy mountain 'creation & providence' 6%	7
<b>IPA</b> fort george 'vortex ipa' 7.7%	7
<b>HAZY IPA</b> pfriem 7.9%	7
<b>PORTER</b> reuben's 6%	7

## BEER BOTTLES & CANS

<b>AMERICAN LIGHT LAGER</b> coors 4.2%	5
<b>AMERICAN LAGER</b> rainier 4.6%	5
<b>FRUIT GOSE</b> modern times 16.9oz 4.8% 'passionfruit / guava'	8
<b>KOLSCH</b> double mountain 16.9oz 5.2%	8

## WINE BY THE GLASS

	GL	BTL
<b>SPARKLING</b>		
<b>SPARKLING</b> scharffenberger brut carneros ca	12	60
<b>CHAMPAGNE</b> louis roederer brut premier reims champagne fr	18	90
<b>WHITE</b>		
<b>RIESLING</b> sagemoor 'carving blocks' columbia valley wa	9	42
<b>SAUVIGNON BLANC</b> corvidae 'wise guy' washington	8	38
<b>WHITE BLEND</b> raconteur white chenin blanc-grüner veltliner columbia valley wa	10	49
<b>CHARDONNAY</b> nelm's road columbia valley wa	9	45
<b>RED</b>		
<b>PINOT NOIR</b> torii mor willamette valley or	12	55
<b>GRENACHE</b> two vintners columbia valley wa	12	55
<b>SYRAH</b> kerloo 'blue mountain' walla walla wa	10	49
<b>MERLOT</b> airfield yakima valley wa	9	45
<b>CABERNET BLEND</b> amaurice 'pour me' columbia valley wa	11	52
<b>TAP</b> carafe size 600ml		<b>GL CRF</b>
<b>PINOT GRIS</b> anne amie willamette valley or	7	22
<b>PINOT NOIR ROSÉ</b> cooper's hall oregon	9	28

## HOUSE SODAS

<b>POMEGRANATE SODA</b> .....	5
<b>PINEAPPLE SODA</b> .....	5
<b>CREAM SODA</b> .....	5
<b>GINGER BEER</b> .....	5
<b>HUCKLEBERRY SHRUB</b> .....	5

## \$12 CRAWLERS - TO GO! 32oz

draught beer on the fly!  
*some restrictions apply*

\*warning: imbibing raw egg will put you at risk  
of being held in high regard by the bar



## BRUNCH

<b>CHUBBY BAR</b> .....	6
peanut butter / raspberry v	
<b>LEMON RICOTTA CAKE</b> .....	6
powdered sugar / lemon chantilly v	
<b>GEM LETTUCE SALAD</b> .....	13
herb dressing / jammy egg pumpkin & sunflower seeds gf v	
<b>ROASTED BEET SALAD</b> .....	12
avocado / basil / chives smoked chili vinaigrette gf v	
<b>MOROCCAN BAKED EGGS*</b> .....	14
roasted peppers & onions / tomato / garlic knot v	
<b>AGED CHEDDAR OMLETTE*</b> .....	16
pork chili verde / crispy potato gf	
<b>BISCUITS &amp; GRAVY*</b> .....	16
drop biscuits / calabrian sausage gravy sunny egg	
<b>CHICKEN FRIED STEAK*</b> .....	18
tomato gravy / sunny egg	
<b>SMOKED HAM &amp; CHEESE CRISPY CREPE*</b> .....	16
sunny egg / greens	
<b>TWO EGG BREAKFAST*</b> .....	14
sunny eggs / smoked bacon crispy potatoes / toast	
<b>SEAPLANE BURGER*</b> .....	18
24 day dry aged beef / slow cooked onions dill pickles / umami ketchup / cheddar	

## VEGGIES

<b>GRILLED ASPARAGUS</b> .....	13
ginger-miso & sesame vinaigrette gf v	
<b>BLISTERED CARROTS</b> .....	11
lime / honey / coconut dukkah gf v	
<b>SNAP PEAS</b> .....	12
almond / lemon / olive oil / parmesan gf v	
<b>ROASTED BROCCOLI</b> .....	11
lemon tahini / sumac gf v	
<b>CRISPY CAULIFLOWER</b> .....	11
harissa yogurt gf v	
<b>PIZZA</b>	
<b>GLIDER*</b> .....	22
red sauce / fennel sausage / ligurian olives sunny egg / fresh mozzarella	
<b>FLYING WIRES*</b> .....	21
bianca sauce / potato / sunny egg smoked bacon / parmesan	
<b>COMPASS NORTH</b> .....	24
bianca sauce / mushrooms / fontina confit garlic / ricotta v	
<b>COMMUTER</b> .....	19
red sauce / fresh mozzarella / good olive oil fresh basil v	
<b>JOYSTICK</b> .....	22
red sauce / prosciutto / salami fresh mozzarella / oregano	
<b>SEAPLANE</b> .....	23
red sauce / double pepperoni / pickled serrano bastille rooftop honey / fresh mozzarella	

## SWEETS

<b>SOFT SERVE</b> .....	7
waffle cone 9 chocolate / vanilla / swirl gf v	
<b>COOKIES</b> .....	7
chocolate chip with sea salt v or pretzel butterscotch potato chip v	



*\*consuming raw, undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness  
we proudly support small farms, fisheries & foragers  
chef is happy to accomodate dietary restrictions when possible, please ask your sever for guidance  
gf • gluten free v • vegetarian*