

UPPER CASE

BREAKFAST

Egg & Cheese Sandwich \$14.79

Flagship, Just Jack & The Butcher's Table seasoned eggs, fresh fruit side

Chicken Sausage, Egg & Cheese Sandwich \$16.59

Flagship, Just Jack, chipotle spread, The Butcher's Table seasoned eggs, fresh fruit side

Quinoa Breakfast Bowl* \$11.79

Tomato, arugula, Flagship, The Butcher's Table seasoned eggs

**available until 10:30 AM*

MAC & CHEESE

\$9.49 / 8OZ. - \$13.99 / 16OZ.

"World's Best"

The original. Flagship, Just Jack, penne pasta, spices

BAKED ZITI

\$9.49 / 8OZ. - \$13.99 / 16OZ.

Vegetarian. Noodles in a bright tomato sauce with added layers of cheese and herbs.

CHEESE CURD LASAGNA \$10.99

Vegetarian. Bright tomato sauce and Flagship cheese curds.

GRILLED SANDWICHES

All of our sandwiches are handcrafted and grilled to order.

Includes side green salad. Sub tomato soup for an additional \$2.

Grilled Cheese \$13.59

Flagship & Just Jack

Flagship \$14.69

Flagship, Just Jack, basil, tomato, Beecher's spread

Smoked Turkey \$15.89

Flagship, Just Jack, turkey, tomato, Beecher's spread

Chicken, Mama Lil's Peppers & Arugula \$16.99

Flagship, Just Jack, Mama Lil's Mayo

SOUPS

\$6.59 / 8OZ. - \$9.89 / 16OZ.

Tomato Flagship

Seasonal

SNACKS

Breadzel \$6.25

WSU Bread Lab heirloom grain flour, Beecher's cheeses, garlic, herbs

Seasonal Pastries \$4 to \$6

See server for availability

CHEESE BOARDS

Beecher's Three Cheese Board \$11.79

Beecher's Cheese and Charcuterie Board \$12.99

UPPER CASE

SIGNATURE COCKTAILS

Midnight Sun \$15
Crater Lake Rye Whiskey, Scrappy's Fire Tincture Bitters, pineapple, lime, brown sugar

Burro's Kick \$14
Cazadores Reposado Tequila, black raspberry liqueur, lime, ginger beer

The Getaway No. 2 \$15
Hendrick's Gin, Scrappy's Orleans Bitters, elderflower liqueur, maraschino liqueur, lime

Lavender Haze \$15
Heritage Batch 12 Vodka, crème de violette, lemon, rosé prosecco

The "Bee" in Bergamot \$14
Papa's Pilar Blonde Rum, Earl Grey tea, honey, lemon

Caffe Vita's "First Class" Espresso Martini \$19
Crater Lake Vodka, coffee liqueur, orgeat syrup, Caffe Vita espresso

Reposado Old Fashioned \$15
Casamigos Reposado Tequila, grapefruit & orange bitters

N/A COCKTAILS

Phoenix Rising \$5
Pineapple, basil, lime, fire tincture, soda
- add *Heritage Batch 12 Jalapeno Infused Vodka* \$10

Queen of the Chai's \$5
Chai, lime, cranberry, soda
- add *Christian Brothers Brandy* \$9

Cold Brew Old Fashioned \$5
Caffe Vita Cold Brew, chocolate
- add *Crown Royal Whiskey* \$9

BLOODY MARYS

Make it a double for an additional \$3

Spicy Bloody Mary \$15
House infused jalapeño vodka, pickled veggies, Mama Lil's Peppers, house mix, Flagship cheese

Flagship Bloody Mary \$15
Heritage Distilling Vodka, house mix, pickled veggies and peppers, Flagship cheese

MIMOSAS

Mimosa \$11
Orange juice, prosecco

Mega-mosa \$15
House vodka, orange juice, prosecco

WINE BY THE GLASS

White

House Sparkling \$10
House Sparkling Rose \$11
Kiona Sauvignon Blanc 2022 WA \$15
Milbrandt Vineyards Rose 2020 WA \$9
L'Ecole No 41 Chardonnay 2020 WA \$15
Solena Pinot Gris 2020 OR \$12

Red

Pomum Red Blend 2016 WA \$11
Broadley Vineyards Pinot Noir 2020 OR \$13
Hightower Merlot 2017 WA \$14
Forgeron Cabernet Sauvignon 2017 WA \$14

BEER

On Tap

Georgetown Bodhizafa IPA WA \$11
Mac & Jack's African Amber WA \$11
Rainier Lager WA \$10
Snoqualmie Falls Hefeweizen WA \$11

By the Can \$8

Bale Breaker 41 Pale Ale WA
Georgetown Roger's Pilsner WA
Black Raven Coco Jones WA
Diamond Knot Tropic Island Stout WA

CIDERS AND SELTZERS

Schilling Local Legend Semi Sweet Cider WA \$9
San Juan Seltzer WA \$7
Rainier Cherry, Peach Rose