

Brunch Starters

Roasted Beet Salad (V)(GF)	10-
Horseradish ricotta, pesto, lemon-honey vinaigrette, spiced walnuts, potato sticks	
Green Goddess Salad (V)(GF)	10-
Mixed greens, cherry tomatoes, cucumber,	
Panzanella Bread Salad (V)	10-
House croutons tossed in tomato vinaigrette, basil, cucumbers, cherry tomatoes, pickled onions	
Fried Brussels Sprouts (V)(GF)^	10-
Parmesan, balsamic, lemon	
Butternut Squash Soup (VG)(GF)	9-
Spiced & toasted pepitas, parsley oil	
Fried Green Bean (V)	7-
Tempura fried, served with sweet chili aioli	
Crispy Castelvetrano Olives (V)(GF)^	7-
Stuffed with fontina & fried	
Malasadas	2/4; 4/7; 6/10; 8/12-
Portuguese donuts with cinnamon sugar & salted caramel sauce (made fresh daily, limited supply)	

Breakfast Plates

Banana-Chocolate French toast	14-
Banana & dark chocolate French toast, 2 eggs, maple syrup, & your choice of: sausage, chorizo, or bacon	
Fruit Belgian Waffle	14-
Fruit, whipped cream, maple syrup, two eggs*	
Croque madame	16-
Ham, tomato, fonduta, & 2 eggs* served open-face on ciabatta, hash	
Pork Belly Hash	16-
Braised pork belly, house kimchi, potato, onions, peppers, gochujang, 2 eggs*	
Joli Breakfast	13-
Eggs, hash, choice of :sausage, chorizo, ham or bacon; biscuit or ciabatta	
Chicken & Waffle	18-
Crispy fried chicken, Belgian waffle, caramelized-onion butter, 2 eggs*, maple syrup	
Homemade Biscuits & Gravy	16-
2 biscuit, fennel-sausage gravy, hash, 2 eggs*	
Ham Breakfast Flatbread	15-
3 sunny eggs*, ham, spinach, tomato, on a crispy flatbread	
Breakfast Sausage Flatbread	15-
3 sunny eggs*, sausage, tomato, wild mushroom, fonduta	
Cauliflower Chilaquiles	16-
Honey-jalapeno glazed cauliflower, lime crème fraiche, roasted pepper-tomato salsa, hash, 2 eggs* (chorizo +3)	

Sandwiches & Sliders

(Served with regular fries. Sub: gin chips +1, truffle fries +2, duck fat fries +3, fried green beans +3, soup or salad +5)

Breakfast Sandwich	14-
Bacon, sausage, ham, or vegetarian ,with spinach, tomato, & fontina on a biscuit	
Fried Chicken Sammie	15-
Sweet & spicy aioli, house pickles, lettuce	
Joli Burger	15-
Fontina, bacon marmalade, lettuce, pickles (egg +2)	
Veggie Burger (V)	15-
Falafel patty, greens, pickled veggies, spicy aioli(egg +2)*	
Steak Sandwich	15-
Peppers & onion, horseradish aioli, fontina, hoagie roll	
Pork Belly Sliders	14-
Spicy hoisin, kimchi, scallion, sesame seeds	
Spicy Chicken Sliders	14-
Gochujang chili paste, scallions, sesame seeds	
Meatball Sliders	14-
House pork meatball, spicy marinara, fontina cheese	
Cod Sliders	14-
Battered & fried cod, house tartar, pickles, iceberg	

Sides

Bacon, Sausage, Or Chorizo	3
Two eggs	3
Fruit	5
Potato hash (make duck fat +3)	5
Truffle fries (make duck fat +3)	6
Fennel sausage gravy	3
Biscuit	4
Sliced ciabatta	4
Belgian waffle w/butter & maple syrup	8
Banana-Chocolate french toast w/maple syrup	10
Extras	
Side of House Ketchup	.75
Side of Garlic Aioli	.75
Side of Sweet & Spicy Aioli	1.00
Side of Horseradish Aioli	1.00
Side of House Tartar	1.00

Mimosas

Classic Mimosa \$9
Orange, grapefruit, cranberry, pineapple

Flavored Mimosa \$10
Your choice of juice & one of the following flavors : strawberry, ginger, lavender, green tea, or rosemary

Bloodies

Classic Bloody \$10
Vodka, house bloody mix, pickled veggies, spicy rim

Red Snapper \$12
Uncle Val's^{CA} Pepper gin, house bloody mix,
pickled veggies, spicy rim

Spicy Mary \$12
House pepper vodka, house bloody mix,
pickled veggies, spicy rim

House Bloody Caesar \$13
House infused cucumber & dill vodka,
clamato

La Raza Michelada \$10
House bloody mix, firewater bitters,
'La Raza' mexican-style lager

Cocktails

Sloe Royale \$14
Plymouth^{ENG} sloe gin, lemon, can of
scarpetta prosecco

Sazequack \$14
Duck-fat washed rye, courvoisier,
absinthe, peychauds,, angostura

Breakfast Toddy \$12
Few^{IL} breakfast gin, spices, lemon, hon-
ey,
angostura bitters—served hot

Drowned Sailor \$14
Edinburgh^{SCO} seaside gin, cointreau,
cocchi americano, lemon, absinthe

Rose Sour \$14
Glendalough^{IRE} pink gin, lemon, green-
tea syrup, rose water, egg white

Mid-Sentence \$14
Cadée^{WA} intrigue gin, green chartreuse,
lime, crème de peche, egg white

Blueberry Sour \$14
Harahorn^{NOR} gin, blueberry, lemon,
eggwhite

Restoration \$14
Uncle Val's^{CA} restorative gin, pimms.,
lime, ginger, bubbles

*In observance of the King County Health Department, consuming raw or under-cooked

House Gin Cocktails

(Made-to-order & bottled for take-away)

<u>Joli Martini</u>	15
<i>bainbridge^{WA} doug-fir gin, luxardo bianco, lavender</i>	
<u>Joli Old-Fashioned</u>	14
<i>dry-fly^{WA} barrel reserve gin, honey syrup, orange & angostura bitters</i>	
<u>65th Street Sling</u>	13
<i>luxardo sour cherry gin^{ITA}, dom benedictine, cointreau, pineapple, lime, soda, absinthe</i>	
<u>Apostle's Negroni</u>	14
<i>apostole's^{ARG} gin, campari, sweet vermouth, grapefruit bitters</i>	
<u>Butterfly Martini</u>	13
<i>geranium^{ENG} gin, dolin blanc, grapefruit bitters</i>	
<u>Gin-gle Bird</u>	15
<i>occitan^{ITA} italian gin, pineapple, lime, campari, sugar</i>	
<u>Ladies of the Wood</u>	14
<i>roku^{IN}, strega, lemon, green tea, angostura</i>	

Draft Cocktails

(crafted & kegged in-house)

<u>London Mule</u>	12
<i>big gin^{WA}, house ginger-beer, lime, copper mug</i>	
<u>Gin & Tonic</u>	10
<i>bellringer^{ENG} gin, bradley's kina tonic, lime</i>	
<u>Negroni</u>	12
<i>cadee^{WA} 'bloody good' gin, campari, sweet vermouth</i>	
<u>Cranberry Collins</u>	12
<i>bellringer^{ENG} gin, cranberry liqueur, citrus, seville-orange bit</i>	

Other Craft Cocktails

<u>Something With Vodka</u>	14
<i>vodka, lime, strawberry, grapefruit liqueur, sparkling wine</i>	
<u>Gentlemen's Sazerac</u>	15
<i>old overholt bonded- rye, courvoisier, brown sugar, peychaud's & angostura bitters, absinthe rinse</i>	
<u>Puerto Penasco</u>	14
<i>tequila, ancho reyes verde, spicy syrup, lime, grapefruit, spiced rim</i>	

Gin Flights

<u>London Town</u>	14
SIPSMITH, BROKER'S, PORTOBELLO ROAD, CITY OF LONDON	
<i>(A good starting point & sampling of the most popular gin style from its origin)</i>	

<u>Seattle Strong</u>	16
BIG GIN, BAINBRIDGE DOUG FIR, CADÉE INTRIGUE, BATCH 206 COUNTER	

(These gins are all made by our friends & neighbors here in the Seattle area)

<u>Barrel-Aged</u>	18
BIG GIN PEAT BARREL, CITADELLE RESERVE COGNAC BARREL, DICTADOR	

TREASURE RUM BARREL, BENHAMS ZINF&EL BARREL
(A selection of gins that have all been rested in different barrels)

<u>Unique</u>	22
GRACIAS A DIOS, MAGELLAN, ESP SMOKED, EDINBURGH SEASIDE	
<i>(These gins are not considered typical. They use unique blends of botanicals, & come from all around the world)</i>	

<u>Rare</u>	28
SIPSMITH VJOP, KYOTO KI NO BI, FOUR PILLARS BLOODY SHIRAZ, OLD RAJ BLUE	

(A selection of gins that are hard to come by, & very special)

<u>Copperworks Experimental Series</u>	22
SMALL BATCH, IPA CASK, KINA TONIC CASK, JOLI WHISKEYBARREL-AGED RELEASE	

(A local distillery & friend we partnered with to release a gin of

<u>Gin-icillin</u>	14
<i>big gin^{WA} peat barrel-aged gin, lemon, honey, ginger, laphroaig spritz</i>	

<u>Lavender Bramble</u>	12
<i>bellringer^{ENG} gin, lavender, lemon, blackberry liqueur</i>	

<u>Rosemary '75</u>	12
<i>bellringer^{ENG} gin, rosemary, lemon, sparkling win</i>	

<u>The Sun Sets Over Stumbleton</u>	14
<i>copperworks^{WA} JOLI whiskey cask, house aged amaro, sweet vermouth, orange bitters</i>	

<u>Silver Martini</u>	15
<i>nolet's^{HOL} Silver, dolin blanc, rose water, grapefruit bitters</i>	

<u>Vesper Rose</u>	15
<i>sipsmith^{ENG} lemon gin, vodka, cocchi rosa, boston bittahs</i>	

<u>You Lost</u>	18
<i>big gin^{WA} bourbon-barrel aged gin, amaro nonino, cynar, gran classico, orange & angostura bitters</i>	

Bottled Cocktails

(crafted & bottled in-house)

<u>Bianco Negroni</u>	12
<i>leopold^{COL} summer gin, bordiga bianco, luxardo bitter</i>	
<u>Chocolate Negroni</u>	14
<i>geneva genever^{OR}, campari, cocchi torino vermouth, chocolate bitters</i>	

<u>Gin-ger Last Word</u>	12
<i>russell henrey white ginger^{CA} gin, green chartreuse, maraschino, citrus</i>	

<u>Grapefruit-Aperol Spritz</u>	11
<i>aperol, grapefruit liqueur, sparkling wine</i>	

Beer & Cider

Tieto Apple Cider	3.5
Farmstrong La Raza Mexican-Style Lager	3
Reuben's Pilsner	3.5
Leavenworth Whistling-Pig Hefeweizen	3
Kulshan Irish Red	3
Pike's Monk's Uncle Triple Ale	4
Fremont 'Sky Kraken' Hazy Pale IPA	3.5
Fremont 'Crikey' IPA	3.5
Fremont 'Night Flying' IPA (16oz)	5
Fremont 'Disco Wolf' Double IPA	5
Fremont 'Dark Star' Oatmeal Stout	3.5

Wine by the Can

Scarpetta, Frico Frizzante (257ml) Italy	9
Scarpetta, Lambrusco (257ml) Italy	9
Tangent, Sauvignon Blanc (375ml) CA	10
Lubanzi, Chenin Blanc (375ml) S.Africa	12
Lubanzi, Red Blend (375ml) S.Africa	12

Wine by the Bottle

\$15

Crémant Sparkling Rose, J. Laurens France, NV	
Rose, Jean-Paul Gascogne, France, 2019	
Pinot Grigio, Vandori Italy, 2019	
Sauvignon Blanc, Esperit France, 2018	
Chardonnay, Avalon California, 2018	
Pinot Noir, Christopher Michael Oregon, 2018	
Barbera D'Asti, Franco Serra Italy, 2018	
Cabernet Sauvignon, Ruby Sky Washington, 2018	
Cotes Du Rhone, Domaine des Pasquiers France, 2019	

No-Proof Options

Pellegrino Sparkling	5
Sanbitter N/A Negroni	6
Rosemary or Lavender Lemonade	6
House Draft Ginger Beer	6
Strawberry-Cardamom Spritzer	6
Orange Creamsicle (Dairy Free)	6
Virgin Spicy Paloma	6
Celery-Lime Soda	6

Gin Catalog

Scan here to view our list of 190+ Gins —>



SCAN ME