



Mimosas
OJ, grapefruit, pineapple,
cranberry, or apple
single 9.50
1/2 carafe - 18.50



**Marvin's World
Famous Sangria**
Red or White
single 9.50
1/2 carafe - 18.50



BEST FOR BRUNCH COCKTAILS

choice — \$12.

Strawberries on Alder

Elderflower liqueur, lemon, strawberry simple, bubbles.

Cooks Bloody Mary

House Bloody Mary Mix with salted rim.

Chipotle Mary

Habañero infused vodka, Mary mix, chipotle salt rim.

South Sound Spritz

Lo-Fi Amaro, orange, lemon, hibiscus, soda, bubbles.

Hurricane 75

House FassiNOLA (guava, passion, hibiscus),
Planteray Rum, white rum, lemon juice & bubbles.

Espresso Martini

Vodka, BSSS, espresso, Crème de Cacao.

Coffee Nudge

Brandy, Crème de Cacao, Kahlua, coffee,
whipped cream.

Hot Buttered Rum

Plantaray rum, steamed milk with house made
HBR mix.

WITHOUT THE BOOZE

Wise Ginger Apple 8.75

Apple juice, sage simple syrup, lemon,
Cock-n-Bull ginger beer.

Cook's Punch 8.00

House FassiNOLA (passion, guava, hibiscus),
lemon juice, orgeat, soda.

Grapefruit Almond Tonic 7.75

Grapefruit cinnamon cordial, lime, orgeat, soda water.

Italian Crème Soda 7.50

MOROCCAN SIPPERS

Casablanca Cherry Bloom 11.50

Gin, triple sec, pear brandy, lime
cherry cardamom syrup.

Rom Pom Sidecar 12.00

Brandy, orange juice, pomegranate rose water,
vanilla date syrup & lime served up.

Marrakech Margarita 12.00

Tequila, triple sec, fig mint syrup, orange
and lime juices

Drunken Dromedary 11.00

Bourbon, aquafaba, spiced fig & balsamic syrup,
spiced chocolate bitters, lemon served up.

Medina Minty Mule 10.50

Sesame oil washed vodka, lemon, Marrakech-

DRAFT BEER & CIDER

Heidelberg - Lager, Tacoma, WA	5.25
ILK Beer — American Pilsner, Olympia WA.	7.25
Bayern - St. Walter Hefeweizen, Missoula, MT	7.25
Icicle Brewing — Dirty Face Amber, Leavenworth, WA	8.25
7 Seas - Willie Maize Haze IPA, Gig Harbor, WA	8.25
E9 - Don of Time Pale Ale, Tacoma, WA	7.25
Black Raven Brewing, Second Sight Scotch Ale, WA	7.25
E9 — Eyes Open IPA, Tacoma, WA	7.25
Ruben's Brews - Robust Porter, Seattle, WA	7.25
Tieton Cider Works, Apricot Cider, Yakima, WA	8.25
Yonder Cider — Dry, Wenatchee WA	8.25
Diamond Knot, N/A Root Beer , Mukilteo, WA	5.00
Rotating Taps — ask your server for selections	M.P.

N.A. BEER

Best Day Ever Kolsch, San Francisco, CA	8.25
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WINE

WHITE WINE

Viognier, LaPlaya Estate Series, Chile '24	10/38
Chenin Blanc, Kendall Jackson, CA '24	12/46
Rose, Bellula, France '24	10/38
Pinot Grigio, Anterra, Italy '24	9/34
Sauvignon Blanc, Hedges CMS, WA '24	12/46
Buttery Chardonnay, Shortbread, CA '23	11/42
Chardonnay, Milou, France '23	12/46
Albarino, Slope Life, Royal Slope WA '23	11/42
Signature White Blend, Zolo, Argentina N/V	38
Viognier, Jones of Washington, WA '24	48
Pinot Grigio, Velante by Bertani, Italy '23	47

SPARKLING

Prosecco Brut Rose, Lovo Millesimato, Italy '22	11/42
Prosecco, Guinigi, Italy N/V	12/46
Cremant de Bourgogne Brut, Patriarche, France N/V	49
Blanc de Blancs, Andre Jacquart, France N/V	75

RED WINE

Pinot Noir, Castle Rock Winery, OR '19	12/46
Old Patch Red, Trentadue Winery, CA '22	11/42
Merlot, Guenoc, North Coast CA '22	10/38
Cabernet Sauvignon, Slope Life, WA '20	12/46
Malbec, Black Cabra, Argentina '23	10/38
Flight Pattern Red, Monarcha, WA n/v	12/46
Petite Sirah, Guenoc, North Coast, CA '17	38
Zinfandel, Pavette, CA '21	38
Malbec, Catena Vista Flores, Argentina '22	39
Syrah, Lucius, Royal Slope WA '22	58
Cabernet, 'Readers' by J. Bookwalter, WA '22	47

DESSERTS

Bag of beignets with house preserves	8.00
Cheesecake with pomegranate & candied oranges	10.00
BTO chocolate chip cookie ala mode	8.75

CASABLANCA CONFECTIONS

GÂTEAU DE CLAIRE	10.50
MOROCCAN DATE CAKE WITH CANDIED ALMOND STREUSEL, POMEGRANATE, VANILLA ICE CREAM, CRÈME FRAICHE.	
MATCHA MINT TEA CAKE	10.00
STEAMED MACHTA-MINT CAKE TOPPED WITH POMEGRANATE	

Sunday Night Family Style

Fried Chicken Supper

\$24 —Adults \$11—Kids

every Sunday night from 4:30pm

'til the chicken
flies the coop!

