



THE MARC

• BAR •

Served Daily 4pm – 9pm

STARTERS & SHAREABLES

SWEET ONION SOUP // 14

Caramelized Sweet Onion, Beef Broth,
Blue Mountain Apple Cider, Crostini, Comte Cheese

CHEESE & CHARCUTERIE // 29

Artisanal Cheeses & Cured Meats, Seasonal Fruit,
Olive Medley, Mustard, Nuts, Crostini

CAESAR SALAD // 14

Romaine, Brioche Croutons, Caesar Dressing,
Grated Parmesan, Spanish Anchovies

Add Grilled Chicken // 9

Add Bristol Bay Sockeye Salmon // 14

ROSEMARY FRIES // 9

Rosemary Salted Hand Cut Fries,
Roasted Garlic Parmesan Aioli

HOUSE ONION RINGS // 10

Chickpea Tempura Battered Crispy Sweet Onion Rings,
Mama Lil's Aioli

SANDWICHES & ENTREES

THE MARC BURGER // 27

House Ground Beef, Heirloom Tomato, Oakleaf Lettuce,
Beecher's Cheddar Cheese, Sweet Pickle, W2 Onion Jam,
Applewood Smoked Bacon, Roasted Garlic Parmesan Aioli,
Rosemary Salted Hand Cut Fries

CRISPY CHICKEN SANDWICH // 19

Double Battered Chicken, Heirloom Tomato,
Crispy Shallot, Tangy Red Cabbage Coleslaw,
Sweet Pickles, Mama Lil's Aioli,
Rosemary Salted Hand Cut Fries

STEAK FRITES // 43

RR Ranch Filet Mignon, Gremolata, Demi-Glace,
Grilled Asparagus, Rosemary Salted Fries, Roasted Garlic
Parmesan Aioli

PAPARDELLE BOLOGNESE // 32

Braised Short Rib, Parmigiano Reggiano,
Toasted Hazelnuts, Jimmy Nardello Chili Crunch,
Fresh Basil

*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.

For parties of 6 or more, 1 check will be presented and a 20% gratuity will be applied.



THE MARC

• BAR •

Served Daily 4pm – 9pm

BEVERAGES

AMERICANO // 12

Campari | Sweet Vermouth | Soda | Orange Twist

MW MARTINI // 16

Gin | Dry Vermouth | Pickled Onion Brine | Pickled Onion

VIEUX CARRE // 16

Bourbon | Walla Walla Distillery Brandy | Benedictine
Sweet Vermouth | Bitters

VESPER // 15

Gin | Vodka | Lillet | Lemon Twist

WHITMAN // 16

Bacon Fat Washed Bourbon | Black Pepper syrup
Black Walnut Bitters | Brandied Cherry

WALLA WALLA SOUR // 14

Whiskey | Lemon | Simple Syrup
Walla Walla Vintner Red Wine | Brandied Cherry

808 PUNCH // 14

Gin | Pineapple | Lime | Pineapple Szechuan Tart Mixer
Basil Syrup | Soda

WHITE NEGRONI // 14

Gin | Suze | Lillet Blanc | Lemon Twist

SCENT OF A WOMAN // 14

Pierre Ferand Dry Curacao | Lavender Bitters
Peychaud's Bitters | Sugar | Sparkling wine

ZERO PROOF

809 PUNCH // 10

Pineapple | Lime | Pineapple Szechuan Tart Mixer
Basil Syrup | Soda

CRANCOLA TEA // 10

Cranberry Juice | Lemon Juice
Ceylon Tea-Cola Syrup | Soda

*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.
For parties of 6 or more, 1 check will be presented and a 20% gratuity will be applied.



THE MARC

• BAR •

Served Daily 4pm – 9pm

BY THE GLASS

SPARKLING

Antech Limoux, Tradition, Brut, Blanquette de Limoux, FR, NV // 11

Balboa, Sparkling Rosé, Columbia Valley, WA, 2022 // 12

Gaston Chiquet, Brut Tradition, Premier Cru, Dizy, FR, NV // 28

WHITE

Balboa, Grüner Veltliner, Columbia Valley, WA, 2021 // 10

Long Shadows, Poet's Leap, Riesling, Columbia Valley, WA, 2022 // 12

Walla Walla Vintners, Sauvignon Blanc, Columbia Valley, WA, 2021 // 11

L'Ecole No. 41, Marcus Whitman, Chardonnay, Columbia Valley, WA, 2021 // 10

ROSÉ

Seven Hills, Columbia Valley, WA, 2022 Bourbon // 12

RED

Willamette Valley Vineyards, Pinot Noir Willamette Valley, OR, 2022 // 16

Long Shadows, Saggi, Columbia Valley, WA, 2019 // 22

Walla Walla Vintners, Merlot, Walla Walla Valley, WA, 2020 // 15

August Forest, Syrah, Walla Walla Valley, WA, 2021 // 14

L'Ecole No. 41, Marcus Whitman, Red Blend // 12

Gramercy Cellars, Cabernet Sauvignon, Walla Walla Valley, WA, 2016 // 20

*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.
For parties of 6 or more, 1 check will be presented and a 20% gratuity will be applied.