



THE MARC

• BAR •

Served Daily 4pm – 11pm

SHAREABLES

MARINATED OLIVES // 7

MIXED NUTS // 6

SOUP OF THE MOMENT // MP

TRUFFLE FRIES // 9

Parmigiano Reggiano, Parsley, Aioli

CHEESE & CHARCUTERIE // 29

Artisanal Cheeses, Selection of Cured Meats,
Giardiniera Pickles, Olives, Mustard, Nuts, Crostini

SMALL BITES

SMOKED SALMON STUFFED PEPPERS // 12

Smoked Salmon Rilletes, Sweet Peppers,
Rosemary Cracker

AUTUMN SALAD // 18

Winter Greens, Poached Egg, Bacon Lardons,
Warm Bacon Vinaigrette

**CASCADIA CREAMERY GARLIC AND ROSEMARY
FONDUTA // 17**

Garlic and Rosemary Fonduta, Focaccia

CRISPY BRUSSELS SPROUTS // 13

Black Garlic Caesar, Parmigiano Reggiano,
Anchovy

CALAMARI // 18

Calamari, Cilantro, Lime, Pickled Peppers, Aioli

SANDWICHES & ENTREES

PAPPARDELLE BOLOGNESE // 35

House Made Pappardelle, Braised Short Rib, Parmesan
Reggiano, Jimmy Nardello Chili Crunch

WILD BOAR & BISON MEATLOAF SANDWICH // 20

Served Open-Faced on Focaccia, Fried Leek,
Housemade Curry Ketchup

CLASSIC SMASH BURGER // 17

Served with Truffle Fries

DUCK CONFIT // 36

Duck Confit, Cannellini Beans, Mustard Greens,
Smoked Lardons

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BEVERAGES

CHAMPS DU PROVENCE // 17

DW Brandy | St. Germain | Lemon | Lavender Bitters

NIGHT IN JALISCO // 18

Reposado Tequila | Meletti Amaro | Orange Bitters |
Chocolate Bitters | Orange Twist

OLD PAL // 16

Rye | Campari | Dry Vermouth | Lemon Twist

FERNET TUMBADO // 16

Blanco Tequila | Fernet Quaglia | Creme de Cacao |
Chocolate Bitters | Walla Walla Roastery Cold Brew

WHITMAN OLD FASHIONED // 18

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

PISCO SOUR // 16

Pisco | Lime | Simple Syrup | Egg White | Bitters

JUNGLE BIRD // 16

Dark Rum | Campari | Pineapple Juice | Lime |
Simple Syrup

CHOKE ARTIST // 17

Gin | Cynar Artichoke Amaro | Green Chartreuse |
Orange Bitters | Orange Twist

BITTER SCOTSMAN // 18

Blended Scotch | Fernet Branca | Green Chartreuse |
Orange Twist

ZERO PROOF

FRENCH 86 // 15

Dhos Gin-Free | Lemon | Zero Proof Prosecco

809 PUNCH // 12

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

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BY THE GLASS

SPARKLING

Antech, Le Mauzac, Reserve Extra Brut, Cremant de Limoux, FR, 2021 // 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, 2023 // 12

Long Shadows, Poet's Leap, Riesling, Columbia Valley, WA, 2023 // 13

Walla Walla Vintners, Sauvignon Blanc, Columbia Valley, WA, 2022 // 12

L'Ecole No. 41, Marcus Whitman, Chardonnay, Columbia Valley, 2022 // 14

Jaine, Evergreen Vineyard Chardonnay, Columbia Valley, WA 2021 // 12

ROSÉ

Seven Hills, Columbia Valley, WA, 2023 // 12

RED

Lagana Cellars, Pinot Noir, Walla Walla Valley, WA 2020 // 20

Long Shadows, Saggi, Sangiovese Blend, Columbia Valley, WA, 2020 // 22

Walla Walla Vintners, Merlot, Walla Walla Valley, WA, 2021 // 15

August Forest, Syrah, Walla Walla Valley, WA, 2022 // 18

L'Ecole No. 41, Marcus Whitman, Red Blend, Columbia Valley, 2021 // 15

Matthews Winery, Cabernet Sauvignon, Columbia Valley, WA, 2021 // 18

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