



Dinner Served Daily

THE MARC

5 pm – 9 pm

• RESTAURANT •

SHAREABLES

CHEESE & CHARCUTERIE // 29

Artisanal Cheeses, Cured Meats, Seasonal Fruit, Olive Medley, Giardiniera Pickles, Stone-Ground Mustard, Nuts, Crostini

HOUSEMADE FOCACCIA // 16

Whipped Rotating Butter, Smoked Sea Salt

CORIANDER-CURED ALASKAN SOCKEYE SALMON // 18*

Fresh Apple & Red Onion, Breakfast Radish, Cypress Grove Fromage Blanc, Buckwheat Blini

BEEF TARTARE // 25*

Hand-Cut Beef Tenderloin, Crème Fraiche, Walla Walla Sweet Onion, Chive, Seeded Lavash

SEARED OREGON ALBACORE TUNA // 24*

Smoked Olive Oil, Winter Citrus, Beldi Olives

STARTERS

MIXED GREEN SALAD // 15

Fines Herbes, Shallot, Crushed Hazelnuts, Croutons, Vim and Vinegar's Strawberry Vinaigrette

BEETROOT & CITRUS // 18

Lacquered Beets & Citrus, Toasted Chevre, Fines Herbs, Wild Baby Arugula, Piment d'Espelette

FROG HOLLOW FARM'S TOMATO BISQUE // 16

Basil Oil, Crispy Garlic

ENTREES

LEMON RICOTTA AGNOLOTTI // 30

Asparagus & Walnut, Crispy Prosciutto di Parma, Tarragon, Lemon Butter, Shaved Parmesan

SEARED SCALLOPS // 32

Puree of Fennel, Breakfast Radish, Citrus Beurre Blanc, Toasted Hazelnut, Crispy Fennel Salad

BUTTERMILK CURED HALF-CHICKEN // 37

Pomme Puree, Sweet Carrot, Cipollini Onion, Mushrooms, Sauce Supreme

ROASTED ALASKAN HALIBUT // 42

Braised Cannellini Bean, Smoked Paprika, Picholine Olive, Salsa Verde, Citrus Fleur de Sel

PAINTED HILLS FILET MIGNON // 68*

Sautéed Local Greens, Confit Baby Potato, Smoky Red Chimichurri

ROASTED LAMB LOIN // 40

Lamb Loin, Puffed Grains, Winter Vegetables, Chanterelle Mushroom, Sweet Corn Butter, Mustard Espuma

OUR LOCAL ARTISANS IN THE FIELD

HAYSHAKER FARM

FROG HOLLOW FARM

CHANNING FARM

FIRST CUT FARM

WELCOME TABLE

DIXIE ACRES FARM

SNAKE RIVER FARMS

CASTOLDI FARMS

PACIFIC SEAFOODS

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WINES BY THE GLASS

SPARKLING

- Antech Limoux, Tradition, Brut, 11
Blanquette de Limoux, FR, NV
- Balboa, Sparkling Rosé, 12
Columbia Valley, WA, 2022
- Gaston Chiquet, Brut Tradition, Premier Cru, 28
Dizy, FR, NV

WHITE

- Balboa, Grüner Veltliner, 10
Columbia Valley, WA, 2021
- Long Shadows, Poet's Leap, Riesling, 12
Columbia Valley, WA, 2022
- Walla Walla Vintners, Sauvignon Blanc, 11
Columbia Valley, WA, 2021
- Jaine, Chardonnay, 12
Evergreen Vineyard, Ancient Lakes, Columbia Valley,
WA 2021
- L'Ecole No. 41, Marcus Whitman, Chardonnay, 10
Columbia Valley, WA, 2021

ROSÉ

- Seven Hills, Columbia Valley, WA, 2022 12

RED

- Foley, Pinot Noir, 18
Santa Rita Hills, CA, 2016
- Long Shadows, Saggi, 22
Columbia Valley, WA, 2019
- Walla Walla Vintners, Merlot, 15
Walla Walla Valley, WA, 2020
- August Forest, Syrah, 14
Walla Walla Valley, WA, 2021
- L'Ecole No. 41, Marcus Whitman, Red Blend 12
- Gramercy Cellars, Cabernet Sauvignon, 20
Walla Walla Valley, WA, 2016

COCKTAILS

AMERICANO

- Campari | Sweet Vermouth | Soda | Orange Twist 12

MW MARTINI

- Gin | Dry Vermouth | Pickled Onion Brine | Pickled Onion 16

VIEUX CARRE

- Bourbon | Walla Walla Distillery Brandy | Benedictine 16
Sweet Vermouth | Bitters

VESPER

- Gin | Vodka | Lillet | Lemon Twist 15

WHITMAN

- Bacon Fat Washed Bourbon | Black Pepper syrup 16
Black Walnut Bitters | Brandied Cherry

WALLA WALLA SOUR

- Whiskey | Lemon | Simple Syrup 14
Walla Walla Vintner Red Wine | Brandied Cherry

808 PUNCH

- Gin | Pineapple | Lime | Pineapple Szechuan Tart Mixer 14
Basil Syrup | Soda

WHITE NEGRONI

- Gin | Suze | Lillet Blanc | Lemon Twist 14

ZERO PROOF

809 PUNCH

- Pineapple | Lime | Pineapple Szechuan Tart Mixer 10
Basil Syrup | Soda

CRANCOLA TEA

- Cranberry Juice | Lemon Juice 10
Ceylon Tea-Cola Syrup | Soda

CHAMPAGNE

BIN BRUT

- 915 Billecart-Salmon, Brut Reserve, 130
Mareuil-sur-Aÿ, France, NV
- 909 Bollinger, Brut, Special Cuvée, 146
Aÿ, France, NV
- Gaston Chiquet, Brut Tradition, Premier Cru, 112
Dizy, FR, NV
- 907 Pierre Gimmonnet, Brut, 96
Cuis, France, NV

BIN ROSÉ

- 916 Billecart-Salmon, Brut Rosé, 189
Mareuil-sur-Aÿ, France, NV
- 903 Gosset, Petite Douceur, 98
Epernay, France, NV

SPARKLING WINE

BIN BRUT

- 911 Antech Limoux, Tradition, Brut, 39
Blanquette de Limoux, FR, NV
- 905 Lucien Albrecht, Crémant D'Alsace, 36
Alsace, France, NV
- 906 Isenhower Cellars, Roussanne, Extra Brut, 77
Yakima Valley, WA, 2021
- 908 Townshend Cellars, Brut, WA, NV 32

BIN ROSÉ

- 912 Balboa, Sparkling Rosé, 42
Columbia Valley, WA, 2022
- 914 Rotie, Sparkling Rosé, WA, 2021 58
- 913 XOBC Cellars, Proud Bubbly Rosé, 58
WA, NV

BEER

- Modelo 7
- Coors Light 6
- Elysian Space Dust 7
- Kona Longboard 7
- Double Mountain Kolsch 7
- Pike Brewing Uptown Hazy 6
- Saison Dupont 9

CRAFT BEER BY TAP

- Burwood Pilsner 8
- 5 Dollar Ranch Goat Candy Hazy Pale Ale 8
- Quirk Amber Lager 8
- Pike Brewing Waterfront IPA 8

CIDERS

- Locust Pear Honey 6
- Locust Blackberry 6
- Double Mountain Dry Cider 8

MINERAL WATER

- San Pellegrino Mineral Water 6

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