



# THE MARC

• BAR •

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Served Daily 4pm – 11pm

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## STARTERS

### TRUFFLE FRIES // 9

Truffle Salt, Herbs, Aioli

### SOUP OF THE MOMENT // MP

### THE MARC SALAD // 15

Fines Herbs, Shallot, Crushed Hazelnuts,  
Rogue Blue Cheese, Strawberry Vinaigrette

### THE WHITMAN CAESAR // 18

Romaine, House Dressing, Parmigiano Reggiano,  
Anchovy, Pangrattato

•Add Grilled Chicken Breast // 7

•Add Hanger Steak // 18

•Add Jumbo Prawns // 12

### CHEESE & CHARCUTERIE // 29

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

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## SMALL BITES

### CRISPY BRUSSELS SPROUTS// 15

Harissa Aioli, Marcona Almonds, Roasted Peppers

### CASCADIA CREAMERY FONDUTA // 17

Garlic, Rosemary, House Focaccia

### PRAWN COCKTAIL // 19

Jumbo Prawns, Marinated Bay Shrimp, Lemon, Crackers

### CALAMARI // 18

Cilantro, Lime, Pickled Peppers, Aioli

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## ENTREES

### THE MARC SMASH BURGER // 17

Truffle Fries, Aioli

### SAUTEED JUMBO PRAWNS // 23

Garlic, White Wine, Chili, Tomato, Parsely, Grilled Bread

### PRIME RIB SANDWICH // 23

Onion Jam, Red Pepper Aioli, Mixed Greens, Truffle Fries

### PAPPARDELLE BOLOGNESE// 34

Braised Beef, Tomato, Parmigiano Reggiano, Chili Crisp

### STEAK FRITES// 29

Hanger Steak, Chimichurri Butter, Truffle Fries, Aioli

\*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.



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## BEVERAGES

### CHAMPS DU PROVENCE // 17

DW Brandy | St. Germain | Lemon | Lavendar 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

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## 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, Extra Brut, Cremant de Limoux, FR, 2021 // 11

Balboa

Sparkling Rosé, Columbia Valley, WA, 2022 // 15

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, 2024// 12

### RED

Lagana Cellars

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

Long Shadows

Saggi, Sangiovese Blend, Columbia Valley, WA, 2021 // 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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