



THE MARC

• BAR •

Served Daily 4pm – 11pm

STARTERS

TRUFFLE FRIES // 9

Truffle Salt | Herbs | Aioli

SOUP OF THE MOMENT // MP

THE MARC SALAD // 15

Fine 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

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

ENTREES

THE MARC SMASH BURGER // 17

Truffle Fries | Aioli

SAUTEED JUMBO PRAWNS // 23

Garlic | White Wine | Chili | Tomato | Parsley | Grilled Bread

PRIME RIB SANDWICH // 23

Onion Jam | Red Pepper Aioli | Mix 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. For parties of 6 or more, 1 check will be presented and a 20% gratuity will be applied.



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BEVERAGES

WHITMAN OLD FASHIONED // 18

Bacon Fat Washed Bourbon | Black Pepper Syrup
Black Walnut Bitters | Brandied Cherry
-Crafted by Kalani Cayaban-

CHAMPS DU PROVENCE // 17

DW Brandy | St. Germain | Lemon | Lavender Bitters
-Crafted by Kalani Cayaban-

LA ROSA // 18

Reposado Tequila | Strawberry Syrup | Aperol
Egg White | Lemon
-Crafted by Joel Ortega-Osorio-

THE POLLINATOR // 16

Gin | House-Made Basil, Clove & Lemon Shrub
Honey | Soda
-Crafted by Leena Baker-

PINEAPPLE CARTEL // 17

Stiggin's Pineapple Run | Averna
Lillet Rosé | Luxardo | Bitters
-Crafted by Brett Fallows & Joel Ortega-Osorio-

HOT CHARLOTTE // 17

Gin | St. Germain | Lemon | Tobasco | Cucumber
-Crafted by Murray Stenson-

POMELO FELLOW // 18

Mezcal | Cynar | Dry Vermouth | Pamplemousse
Grapefruit Bitters
-Crafted by Kevin King & Leena Baker-

WHAT'S YOUR JAM? // 17

Gin | Lemon | Choice of House-Made Blackberry,
Raspberry, or Blueberry Jam
-Crafted by Breanna Baltrusch-

ZERO PROOF

HONEYCOMB HOME

House-Made Basil, Clove & Lemon Shrub
Honey | Soda

FRENCH 86

Dhos Gin-Free | Lemon | Simple Syrup | Zero
Proof Prosecco

809 PUNCH

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

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WINES BY THE GLASS

SPARKLING

ANTECH, Le Mauzac, Extra Brut,
Cremant de Limoux, FR, 2021 // 11

TIRRIDDIS, Sparkling House Rosé,
Columbia Valley, WA, NV // 14

GASTON CHIQUET, Brut,
Premier Cru, Dizy, FR, NV//28

WHITE

GORGISTE, Grüner Veltliner,
Columbia Gorge, WA, 2023 // 16

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, Chenin Blanc
Yakima Valley, WA 2022 // 13

MARCUS WHITMAN, Chardonnay,
Columbia Valley, WA, 2022 // 14

ROSÉ

SEVEN HILLS, Columbia Valley, WA, 2024// 12

PEYRASSOL, La Croix, Méditerranée, France, 2023// 14

RED

SINGLE BARREL, Pinot Noir,
Solaksen Vineyard, Royal Slope, WA 2020 // 18

WALLA WALLA VINTNERS, Merlot,
Walla Walla Valley, WA, 2021 // 15

REYNVAAN - RESULT OF A CRUSH, Syrah,
Walla Walla Valley, WA, 2022 // 20

MARCUS WHITMAN, Red Blend,
Columbia Valley, WA, 2021 // 15

LONG SHADOWS, Pirouette, Red Blend,
Columbia Valley, WA, 2020 // 26

MATTHEWS WINERY, Cabernet Sauvignon,
Columbia Valley, WA, 2021 // 18