



THE MARC

• BAR •

Served Daily 4pm – 11pm

STARTERS

TRUFFLE FRIES // 9

Truffle Salt | Herbs | Aioli

HOUSE FOCCACCIA // 13

Herbed Butter & Strawberry Agrodolce

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 6oz Sirloin Steak // 18
- Add Jumbo Prawns // 12

STONEFRUIT & ARUGULA SALAD // 18

Toasted Almonds | Feta | Buckwheat Honey & Lime Vinaigrette

CHEESE & CHARCUTERIE // 29

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

SMOKED WALLA WALLA SWEET ONION DIP // 15

Vegetable Cudité | Rosemary Flatbread Crackers

CASCADIA CREAMERY FONDUTA // 17

Garlic | Rosemary | House Focaccia

PRAWN COCKTAIL // 19

Jumbo Prawns | Marinated Bay Shrimp | Lemon | Crackers

CALAMARI // 18

Cilantro | Lime | Roasted Peppers | Aioli

DUNGENNESS CRAB CAKE // 22

Saffron Aioli | Lemon | Seasonal Greens

ENTREES

THE MARC SMASH BURGER // 17

Truffle Fries | Aioli
-add sauce au poivre \$4

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 Sauce au Poivre

PAPPARDELLE BOLOGNESE // 29

Braised Beef | Housemade Pappardelle | Jimmy Nardello Chili Crisp
Parmigiano Reggiano

STEAK FRITES // 29

Sirloin Steak | Fresh Chimichurri | Truffle Fries | Aioli
-add sauce au poivre \$4

*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

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Served Daily 11am – 11pm

BEVERAGES

WHITMAN OLD FASHIONED // 18

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

-Crafted by Kalani Cayaban-

CARIBBEAN HOUND // 16

Rhum Agricole | House Made Grapefruit & Rosemary Shrub Soda Water

-Crafted by Noah Dybdahl-

LA ROSA // 18

Reposado Tequila | Strawberry Syrup | Aperol | Egg White | Lemon

-Crafted by Joel Ortega-Osorio-

CHERRY CHAPSTICK // 18

House Infused Fresh Bing Cherry Bourbon | Lemon | Sugar

-Crafted by Kevin King & Noah Dybdahl-

PINEAPPLE CARTEL // 17

Stiggin's Pineapple Rum | Averna | Lillet Rosé | Maraschino Bitters
(Spirit-forward style cocktail)

-Crafted by Brett Fallows & Joel Ortega-Osorio-

HOT CHARLOTTE // 17

Hendrick's Gin | St. Germain | Lemon | Tobasco | Cucumber

-Crafted by Murray Stenson-

SUMMER SYLLABLES // 18

Mezcal | House Made Fresh Elderflower Liqueur | Yellow Chartreuse | Lime

-Crafted by Kevin King-

THE GIRLFRIEND EXPERIENCE // 16

Gin | Passionfruit | Orgeat | Lime | Angostura Bitters

-Crafted by Aubrey Meliah-

WALLA COLADA // 16

DW Brandy | Coconut Cream | Limoncello | Lemon

-Crafted by Joel Ortega-Osorio-

ZERO PROOF

MIONETTO SPRITZ // 14

Mionetto Aperitivo, Zero Proof Prosecco, Lemon

FRENCH 86 // 14

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

809 PUNCH // 12

Pineapple | Lime | Pineapple Szechuan Tart Mixer

Basil | Syrup | Soda

GRAPEFRUIT & ROSEMARY SHRUB // 12

Housemade Shrub & Soda Water

CRANCOLA TEA // 12

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

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WINES BY THE GLASS

SPARKLING

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

Tirriddis, Sparkling House Rosé
Columbia Valley, WA, NV 15

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

WHITE

Gorgiste, Grüner Veltliner,
Columbia Gorge, WA, 2023 16

Long Shadows, Poet's Leap, Riesling,
Columbia Valley, WA, 2022 13

Walla Walla Vintners, Sauvignon Blanc,
Columbia Valley, WA, 2023 12

L'Ecole No. 41, Chenin Blanc,
Yakima Valley, WA 2022 13

Marcus Whitman, Chardonnay
Columbia Valley, WA, 2021 14

ROSÉ

Peyrassol, La Croix
Méditerranée, France, 2023 14

Dama Wines, Rosé of Cabernet Franc
Columbia Valley, WA, 2024 14

RED

Single Barrel, Pinot Noir
Solaksen Vineyard, Royal Slope, WA, 2021 18

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

Reynvaan - Result of a Crush, Reserve Syrah
Walla Walla Valley, WA, 2022 20

Marcus Whitman, Red Blend,
Columbia Valley, WA, 2021 15

Long Shadows, Pirouette,
Columbia Valley, WA, 2020 26

Matthews Winery, Cabernet Sauvignon
Columbia Valley, WA, 2021 26