



THE MARC

• BAR •

Served Daily 3pm – 11pm

STARTERS & SNACKS

FRESH FOCACIA // 10

Choice of Extra Virgin Olive Oil & Balsamic Vinegar or
Butter & Sea Salt

CHARCUTERIE BOARD FOR TWO // 29

Assortment of Cheeses & Cured Meats | Olives | Giardiniera Pickles
Stone-Ground Mustard | Nuts | Crackers

TRUFFLE FRIES // 9

Truffle Salt | Chive | Parsley | Aioli

SWEET ONION DIP // 14

Crackers | Assortment of Vegetable Crudit 

JUMBO PRAWN COCKTAIL // 19 *

Oregon Bay Shrimp | Classic Cocktail Sauce | Butter Crackers

SOUP & SALADS

SOUP OF THE SEASON // 12

PEAR & SPINACH SALAD // 19

Poached Pear | Candied Walnuts | White Balsamic Vinaigrette
Rogue Creamery Smokey Blue Cheese

THE WHITMAN CAESAR // 18

Romaine | House Dressing | Parmigiano Reggiano | Anchovy Fillet | Pangrattato

Add Protein to Any Salad

*Chicken Breast // 7**

*6oz Grilled Sirloin Cap Steak // 19**

*Jumbo Prawns // 12**

ENTREES

CLASSIC SMASH BURGER // 17*

6oz Patty | Shredded Lettuce | Secret Sauce | House B&B Pickle | Onion
American Cheese | Truffle Fries

SHAVED PRIME RIB SANDWICH // 23

John's Bolio Bread | Sweet Onion Jam | Provolone | Arugula | Mama Lil's Aioli
Sauce au Poivre | Truffle Fries

MEZZI PACCHERI // 29

Charred Cauliflower | Winter Greens | Hazelnuts | Parmesan | Lemon
Breadcrumbs

PAPPARDELLE BOLOGNESE // 29

Braised Beef | Chili Crisp | Parmigiano Reggiano

STEAK FRITES // 38 *

8oz Hanger Steak | Truffle Fries | Garlic Demi-Glace

-Add Sauce Au Poivre // 4

ALASKAN COD FISH & CHIPS // 22 *

Coleslaw | Tartar Sauce | Truffle Fries | Lemon

*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.

A 20% taxable service charge will be added to parties of six or more. 100% of the service charge will be distributed to service personnel.



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BEVERAGES

WHITMAN OLD FASHIONED // 19.28

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

-Crafted by Kalani Cayaban-

THE PERKS OF AUTUMN // 17

Vodka | Pumpkin | Espresso | Fall-Spice Syrup | Kahlua

-Crafted By Amanda Cottrill-

BRING THE APPLE BACK // 17

Clear Creek Apple Brandy | Lemon | Ginger Liqueur | Maple | Walnut Bitters

-Crafted By Deanna Sikma & Kalani Cayaban-

EMERALD GODDESS MARTINI // 17

Wildwood Spirits Kur Gin | Green Chartreuse | Dry Vermouth | Lime twist

-Crafted by Joel Ortego-Osorio-

BLUE MOUNTAIN MANHATTAN // 18

Rye Whiskey | Porcini-Infused DW Brandy | Foro Amaro

-Crafted By Kevin King-

SPICE, SPICE, BABY // 18

Bourbon | Spiced Luxardo Cherry Syrup | Chocolate Bitters | Gran Classico
Lemon

-Crafted By Aaron Fine-

BITTER EX-GIRLFRIEND // 18

Tequila | Aperol | Orgeat | Passionfruit | Lime | Orange Bitters

-Crafted By Aaron Fine & Aubrey Meliah-

PAPER DOVE // 18

Mezcal | Pamplemousse | Brovo Aperitivo | Amaro Montenegro | Lemon

-Crafted By Kevin King-

CAMPFIRE MULE // 17

Pendleton | Lemon | Maple | Ginger Beer | Laphroaig | Burnt Marshmallow

-Crafted By Aaron Fine-

ZERO PROOF

MIONETTO SPRITZ // 14

Mionetto Aperitivo, Zero Proof Prosecco, Lemon

HERBALIZED DAIQUIRI // 14

Pathfinder 'Hemp & Root', Lime, Orgeat Almond Syrup

FRENCH 86 // 14

Empress 1908 Alcohol-Free Gin | Lemon | Simple Syrup | Zero Proof Prosecco

APPLE BUTTER BLISS // 14

Housemade Spiced Apple Butter, Lemon, Mionetto N/A Sparkling

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WINES BY THE GLASS

SPARKLING

Affinitás 'Méthode Traditionnelle' Tokaj, Hungary, NV	12
Pierre Sparr, Crémant D'Alsace Brut Rosé, NV	16
Elentone 'Noa' Sparkling Blend of Chardonnay & Pinot Blanc Rainmaker Vineyard, Columbia Gorge, WA, 2022	21

WHITE

Rotie Cellars 'Northern White' Marsanne & Roussane, Walla Walla Valley, WA, 2024	16
Abacela Albarino Umpqua Valley, OR, 2025	14
Walla Walla Vintners Sauvignon Blanc Les Collines Vineyard, Walla Walla Valley WA, 2025	14
August Forest Viognier Carousel Vineyard, Yakima Valley, WA, 2024	16
Abeja 'Beekeeper's White' Chardonnay Washington State, 2025	16

ROSÉ

Open Soul Rosé of Pinot Noir Willamette Valley, OR, 2024	15
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RED

Cristom Vineyards Pinot Noir Willamette Valley, OR, 2024	19
Hoquetus Wine Co. Cabernet Franc Blue Mountain Vineyard Walla Walla Valley, WA, 2022	17
Saviah Cellars, 'The Stones Speak' Estate Syrah Walla Walla Valley, WA, 2022	19
L'Ecole No. 41 Marcus Whitman Red Blend Columbia Valley, WA, 2022	16
Long Shadows 'Pedestal' Merlot Columbia Valley, WA, 2021	25
Spring Valley Vineyards 'Frederick' Cabernet Sauvignon Blend Walla Walla Valley, WA, 2022	18