



## Olives and Goat Cheese

Marinated Olives, Herbed Goat Cheese, Focaccia \$16

## Fried Cauliflower

General Tso or Nashville Hot  
Sesame Seeds, Scallions \$16

## Mushrooms

Fried Local Oyster Mushrooms, Hot Honey,  
Alabama Sauce \$16

## Treasury Dip

Artichokes, Spinach, Cream Cheese, Parmesan,  
Served with Crostini \$16

## Calamari

Salt and Pepper, Crispy Rice Flour Batter,  
Ginger Scallion Aioli \$18

## Hummus Board

Assorted House Made Pickles, Fried Chickpeas, Naan \$16

## Brussels Sprouts

Crispy Fried, Kimchi Fritters, Peanuts, Sweet Chili Glaze \$16  
\*Contains Nuts

## Tacos al Pastor

Marinated Roasted Pork, Grilled Pineapple, Cilantro, Pickled  
Onion, Radish, La Paloma Corn Tortilla \$18

## Royale With Cheese

6oz Angus Patty, Nueskes Bacon, Tillamook Cheddar, Mayo,  
Lettuce, Tomato, Onion, on a Look's Bun \$20

## Mussels

Coconut Curry Broth, Roasted Local Squash,  
Cilantro, Peanuts, Focaccia \$26  
\*Contains Nuts

## Chicken Wings

Fish Sauce Caramel, Banh Mi Vegetables,  
Herbs, Lettuce \$18

## Steak Frites

Hand Cut Chef's Selection, Peppercorn Cream Sauce,  
Rosemary Fries \$MKT

In a effort to best serve all guests,  
we are happy to split your check up to two ways.





## *Ban Bites*

*Served daily from open to eleven*

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### Spicy Nuts

Mixed Nuts, Maple, Ancho Chile  
And So Much Love  
\$6

### Artisan Cheese Board

Chef Selected Cheeses, Nuts, Fruit,  
Pickles, Olives, House Focaccia  
\$28

### Deviled Eggs

Beet Pickled, Radish,  
Mustard Seed "Caviar"  
3 Halves \$8  
6 Halves \$14

### Shrimp Cocktail

Poached Prawn, Vodka Cocktail Sauce,  
and Preserved Lemon – Classic  
\$18

### *Something Sweet*

#### Crème Brûlée

A Twist on A Classic  
Bumbu Rum-Infused  
and Absolutely Delightful \$10

#### Chocolate Pot de Creme

Mexican spiced Chocolate Mousse,  
Whipped Cream, Espresso \$10

#### Olive Oil Cake

Lemon Curd, Whipped Cream,  
Berry Sauce \$10