

# OLYMPIC

## BAR

### SMALL BITES

HALF DOZEN OYSTERS  
horseradish, cocktail sauce, mignonette\*  
24

MARKET GREEN SALAD  
miner's lettuce, cucumber, champagne  
vinaigrette, sourdough pangrattato 14  
add grilled chicken +8  
add shrimp +10

SALT ROASTED BEETS  
aged sherry, lavender honey,  
stracciatella, fermented pistachio  
16

DUNGENESS CRAB CAKE  
pickled cucumber, fermented chili aioli  
42

CHICKEN LIVER MOUSSE  
grilled sourdough, herbs, pickled onion\*  
16

SMOKED PORK BELLY BAO BUN  
cucumbers, cilantro, daikon, spicy hoisin  
18

FRENCH FRIES  
parsley, pecorino, smoked tomato aioli  
14

### LARGE PLATES

THE GEORGE BURGER  
dry aged patty, caramelized onions, spicy  
pickled cucumber, tomato conserva,  
Beechers dulcet cheese, house frites\* 26

GARGANELLI  
semolina pasta, heirloom cauliflower,  
pine nuts 27

HALIBUT  
Spring onion soubise, english peas,  
pea tendrils\* 42

STEAK FRITES  
8oz dry-aged queen anne cut, bone  
marrow butter, house cut frites\* 35

### DESSERTS

MOLTEN CHOCOLATE CAKE 12  
vanilla ice cream

PANNA COTTA 10  
spiced pears, gingerbread cookies

APPLE TARTE TATIN 12  
vanilla ice cream

### BEVERAGES

DRIP COFFEE 4  
regular, decaffeinated

ESPRESSO 5

CAPPUCCINO, LATTE 6

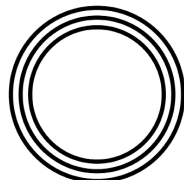
TEA 5  
earl grey, english breakfast,  
sencha, mint

SODA 4  
coke, diet coke, sprite, root beer

STILL & SPARKLING WATER 4/8  
evian or san pellegrino

\*Consuming raw or undercooked meats, poultry, seafood, shellfish,  
oysters or eggs may increase your risk of foodborne illness

A service charge of 20% will be automatically added to guest  
checks for parties of 6 or more. Fairmont distributes 100% of this  
added service charge to our staff.



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### COCKTAILS

CHIMERA	19
botanist gin, dry vermouth, pear, absinthe	
HIJINKS	17
glenmorangie x, fino sherry, lemon, chamomile	
CALYPSO	24
casamigos blanco, lime, aperol, giffard pamplemousse, sparkling rose	
HARPIE & SHREW	18
absolut eylx, lemon, aloe vera, cointreau, lavender, soda water	
DOPPLEGÄNGER	18
woodford reserve bourbon, blanc vermouth, vecchio del capo, pastis, orange bitters	
BALLYHOO	19
hennessy vs, bacardi 8, lime, giffard banana, orgeat*, angostura bitters	
NARWHAL	18
knob creek rye, novo fogo aged cachaca, carpano antica reduction, olympic mystic bitters	
OLYMPIC MULE	16
fairmont olympic honey vodka, lime, ciociaro, angostura bitters, ginger beer	
ZEPHYR +	14
seedlip spice, lemon, pineapple, orgeat*, nutmeg	

+ non-alcoholic  
\* contains nuts

### WINE

WHITE	GL/BTL
SAUVIGNON BLANC Seresin, Marlborough, NZ	15 / 60
PINOT GRIS Foris, Rogue Valley, OR	13 / 52
CHARDONNAY, House of Brown Central Valley CA	14 / 56
Chablis, Domaine Jean-Louis Mothe, Burgundy, FR	18 / 72
RIESLING, Two Mountain Estate Rattlesnake Hills, WA	12 / 48
RED	
PINOT NOIR Roco, Willamette Valley, OR	16 / 64
SANGIOVESE Bibi Graetz Casamatta Tuscany, ITL	14 / 56
CABERNET SAUVIGNON Amavi, Walla Walla, WA	16 / 62
BLEND D2, Delille Cellars, Columbia Valley, WA	22 / 88
MALBEC Alta Vista Estate, Mendoza, AR	13 / 52
ROSE	
Château Minuty "M Rosé", Côtes de Provence, FRA	13 / 52

### BUBBLES

SPARKLING	GL/BTL
CAVA Campo Viejo Brut, Rioja, ESP	12 / 48
PROSECCO ROSÉ Montelliana Brut, Coilli Asolani, ITL	14 / 56
CHAMPAGNE Moet & Chandon Brut, FRA	25 / 120

### BEER

DRAFT	SM/LRG
Seapine Citra, IPA	9 / 12
7 Seas Double IPA	10 / 13
Fort George, City of Dreams Pale Ale	9 / 12
Reuben's Pilsner	9 / 12
Two Beers SODO Brown Ale	9 / 12
Modern Times Fruitland Gose	10 / 13
Holy Mountain Rotating	10 / 13

### BOTTLES & CANS

Bud Light	8
Stella Artois	8
Guinness	8
Atheltic Brewing Co, Golden Ale (non-alcoholic)	6
CIDER	
Seattle Dry Cider	10

