

T H E
G E O R G E

TO START

SOURDOUGH BOULE 6

SOUP OF THE DAY 12

LOCAL ASPARAGUS 17

*Pickled Egg, Roasted Morel &
Summer Truffle Vinaigrette**

ALBACORE 19

*Citrus Cured & Cold Smoked, Pickled Radish,
Shredded Scallion, Avocado,
Fresh Wasabi Vinaigrette, Lettuce Cups**

**OYSTERS
ON THE HALF SHELL**

*Cucumber Mignonette,
Toasted Sichuan Pepper**

*1/2 Dozen | 24
Dozen | 48*

SALADS

BIBB & CRAB 24

*Dungeness Crab, White Asparagus,
Pickle & Caper Emulsion*

LOCAL SEAFOOD EN ESCABECHE 25

*Wild Mizuna, Romaine Hearts, Smoked Black Cod,
Baby Octopus, Oregon Bay Shrimp, Spot Prawns, Calamari,
Radish, Preserved Lemon, Olives, Peppers, Crispy Shallots**

FREGOLA SARDA 25

*Roasted Tomato, Grilled Summer Squash,
Silken Tofu, Charred Plum, Saba, Mint*

FARMERS MARKET SALAD 15

*Local Lettuces, Cucumber, Garlic Pangrattato,
Champagne Vinaigrette*

Add Chicken 8

Add Shrimp 12

SEA

MUSSELS & CLAMS 22

Saffron & Shellfish Broth, Lemon Confit, Grilled Baguette

SNOW CRAB RAVIOLI 36

Marscapone, Artichoke, Burnt Meyer Lemon Butter

FISH OF THE DAY 38

*Inquire for Today's Preparation**

LAND

PORCHETTA TARTINE 25

Porchetta, Frisee, Radish, Mustard Seed Vinaigrette

WAGYU KATSU SANDWICH 26

*Shredded Cabbage, Yuzu Mayo, Pepperoncini
Fermented Chili Vinaigrette*

GEORGE BURGER 25

*Dry Aged Patty, Beecher's Dulcet Cheese, Spicy Pickles,
Caramelized Onions, Preserved Tomato Aioli, House Fries**

BISTRO STEAK 38

*Roasted Bone Marrow Butter, House Fries,
Preserved Tomato Aioli**

SIDES

SALADE VERTE 11

Mixed Greens, Champagne Vinaigrette

SHAVED VEGETABLES 15

Tzatziki, Fennel Pollen

ROASTED BROCCOLLINI 12

Crispy Garlic Gremolata

HOUSE CUT FRIES 11

Allium Ash, Tomato Conserva

HOUSE PICKLES & OLIVES 8



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

A 3% service charge is included on your check. 100% of this service charge is given to the hourly culinary team members who helped create this meal.

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.

T H E G E O R G E

COCKTAILS

COVE SPRINGS	<i>Wheatley Vodka, Lime, Lemon, Cointreau, Simple</i>	16
MILL CITY	<i>Farmer's Gin, Ramos Pinot White Port, Lemon, SennzaFinne Spring, Simple</i>	16
I THINK LOVE	<i>Croft Pink Port, Siete Misterios Doba Yej Mezcal, Aperol, Saline</i>	18
MARMOLADA	<i>Pasubio, Cascadia Bitter, Cava, Fever Tree Soda Water</i>	17
TAVIRA TOWER	<i>Valdespino Tio Diego Amontillado, Lemon, Honey, Jacoulot Peche, Angostura Bitters</i>	15
LITTLE HOLLOW	<i>Maker's 46, Hennessy VS, SennzaFinne Autumn, Honey</i>	20
ALKI POINT	<i>Sazerac Rye, Vermouth, Lucano, Benedictine</i>	17

WINE BY THE GLASS

SPARKLING

NV Brut Cava <i>Caves Naveran, Penedés ES</i>	14 / 70
NV Brut Rosé <i>Albert Bichot Cremant de Bourgogne, FR</i>	17 / 85
2011 Champagne <i>Baron-Fuenté, FR</i>	35 / 165

WHITE

2019 Muscadet <i>Sevre-et-Maine Domaine de la Quilla, Loire FR</i>	15 / 52
2020 Albarino <i>Fillaboa, D.O. Rías Baixas ES</i>	15 / 52
2021 Sauvignon Blanc <i>Cloudy Bay, Marlborough NZ</i>	17 / 68
2020 Pinot Gris <i>Ridgecrest Old Vine Estate, Ribbon Ridge OR</i>	16 / 64
2020 Chardonnay <i>House of Brown, CA</i>	15 / 60
2019 Bourgogne Blanc <i>Domaine Pernot Belicard, Côte d'Or FR</i>	25 / 92
2019 Riesling <i>Rolly Gassmann, Alsace FR</i>	16 / 64

ROSÉ & SUCH

2020 Rosé <i>Chateau Routas, Provence FR</i>	12 / 48
2021 S/C Pinot Gris <i>Etheric Wine Workshop, Willamette Valley OR</i>	16 / 64
2020 "Peach Skin" Viognier <i>Dionystic, Willamette Valley OR</i>	18 / 72

RED

2019 Gamay Noir <i>Maison L'Envoye, Fleurie FR</i>	14 / 56
2019 Malbec <i>Susana Balbo Signature, Mendoza AR</i>	15 / 60
2019 Syrah <i>Kerloo Cellars, Columbia Valley WA</i>	16 / 64
2017 Pinot Noir <i>Suzor "The Tower," Yamhill-Carlton OR</i>	18 / 72
2017 Cabernet Sauvignon <i>Fall Line "Vertical," Yakima Valley WA</i>	18 / 72
2016 Barolo <i>Enzo Bartoli, Piedmont IT</i>	24 / 96
2019 Blend <i>D2 by DeLille Cellars, Columbia Valley WA</i>	22 / 88
2019 Cabernet Franc <i>Domaine de Saint Just "Les Terres Rouge" Saumur-Champigny, FR</i>	19 / 76

BEER

DRAFT

Seapine <i>Citra IPA</i>	9
Fort George <i>City of Dreams Pale Ale</i>	9
Reuben's <i>Pilsner</i>	9
Two Beers <i>SODO Brown Ale</i>	9

BOTTLES & CANS

Stella Artois	7
Guinness	7
pFriem <i>Hazy IPA</i>	7
Scuttlebutt <i>Amber Ale</i>	7
Avery "El Gose" <i>Session Sour Ale</i>	9

CIDER

Aval <i>Cidre Artisanal, Brittany FR</i>	12
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SANS ALCOHOL

SKY GARDEN

Seedlip <i>Garden, Lime, Grapefruit Juice, Agave</i>	14
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PEARL DISTRICT

Som <i>Ginger, Lemon Juice, Cucumber Dry Soda</i>	12
Bottled Coke Products <i>Coca Cola, Diet Coke, Sprite</i>	5
Local Dry Soda <i>Cucumber, Blood Orange</i>	6
Drip Coffee <i>Royal Cup</i>	5
French Press <i>HC Valentine</i>	14
Hot Tea <i>Lot 55</i>	6
Espresso <i>HC Valentine</i>	5