

BAR BITES

DAILY, 3pm-10pm

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| SHUCKERS CLAM CHOWDER oyster crackers | 12 |
| CUCUMBERS fermented chili vinaigrette, sesame, furikake | 14 |
| CHIPS & DIP house fried potato chips, cucumber, tzatziki | 16 |
| CHICKEN LOLLIPOPS fish sauce caramel, chilis, herbs | 21 |
| SMOKED PORK BELLY BAO BUN cucumbers, cilantro, daikon, spicy hoisin | 18 |
| HALIBUT TEMPURA soy dashi, calabrian cocktail, lemon | 32 |
| FRENCH FRIES parsley, pecorino, sundried tomato aioli | 14 |
| THE GEORGE BURGER* bacon, pickled jalapeños, tomato, lettuce, chili aioli, aged white cheddar, house fries | 25 |

LATE NIGHT

FRIDAY & SATURDAY, 10pm-Midnight

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| CHIPS & DIP | 16 |
| CHICKEN LOLLIPOPS | 21 |
| FRENCH FRIES | 14 |
| THE GEORGE BURGER* | 25 |
| CHICKEN FINGERS & FRIES | 18 |

*Consuming raw or undercooked meats, poultry, seafood, shellfish, 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. 6/3/22

COCKTAILS

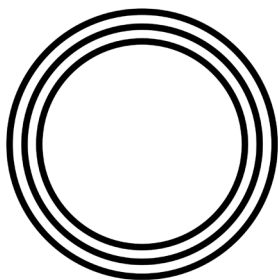
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| CHIMERA botanist gin, dry vermouth, pear, absinthe | 19 |
| HIJINKS glenmorangie x, fino sherry, lemon, chamomile | 17 |
| CALYPSO casamigos blanco, lime, aperol, giffard pamplemousse, sparkling rose | 24 |
| HARPIE & SHREW absolut eylx, lemon, aloe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

BEER

| DRAFT | SM/LRG |
|---------------------------------------|---------|
| Seapine Citra IPA | 9 / 12 |
| Everybody's Aggressively Relaxed DIPA | 10 / 13 |
| Fort George City of Dreams Pale Ale | 9 / 12 |
| Reuben's Pilsner | 9 / 12 |
| Aslan Brewing Brown Ale | 9 / 12 |
| Anderson Valley Briney Melon Gose | 10 / 13 |
| Holy Mountain White Lodge Wit | 10 / 13 |
| Dragon's Head Wild Fermentation Cider | 14 |
| BOTTLES & CANS | |
| Bud Light | 8 |
| Stella Artois | 8 |
| Guinness | 8 |
| Atheltic Brewing Co, Non-Alcoholic | 7 |

WINE

| SPARKLING | GL/BTL |
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| CAVA Cune Brut, Penedes, ESP | 12 / 58 |
| PROSECCO ROSÉ Montelliana Brut, Coilli Asolani, ITL | 14 / 68 |
| CHAMPAGNE Veuve Clicquot Brut, FRA | 35 / 165 |
| WHITE & ROSE | |
| ROSÉ Château Minuty "M Rosé", Provence, FRA | 13 / 52 |
| SAUVIGNON BLANC Jules Taylor, Marlborough, NZ | 15 / 60 |
| PINOT GRIS Foris, Rogue Valley, OR | 13 / 52 |
| CHARDONNAY, Fess Parker, Santa Barbara CA | 14 / 56 |
| Chablis, Domaine Jean-Louis Mothe, Burgundy, FR | 18 / 72 |
| RED | |
| PINOT NOIR O.P.P., 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 |



OLYMPIC
BAR