OLYMPIC BAR

BREAKFAST

COFFEE & TEA

DRIP COFFEE
regular, decaffeinated 4

ESPRESSO 5

CAPPUCCINO 6

LATTE 6

TEA
earl grey, english breakfast,
sencha, mint 5

VIENNOISERIE
croissants, muffins, danishes,
cakes 6 each

FRESH BERRIES & YOGURT
granola, dark chocolate 12

STEEL CUT OATMEAL
blueberries, brown sugar,
toasted almonds 12

BREAKFAST POWER BOWL
barley grains, tofu, arugula, beets,
spirulina vinaigrette 15

AVOCADO TOAST
sunny-side-up eggs, flax seeds,
fresh herbs 16

SALMON GRAVLAX BAGEL
tomato, pickled red onion,
caper cream cheese 17

BUTTERMILK PANCAKES ++
bananas, spiced walnuts,
whipped cream 15

HAM & CHEESE CROISSANT
honey ham, gruyere cheese,
dijon mustard 14

OLYMPIC HASH
sunny-side-up eggs, pastrami, corn,
peas, onions, potatoes 18

THE CLASSIC
scrambled eggs, breakfast potatoes,
bacon, toast 16

++Gluten free option available upon request

SIDES

BACON 7

TOAST
sourdough, wheat 4

BAGEL
plain, everything 5

EGGS
two eggs your way 7

*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. 8/26/21

OLYMPIC
BAR

SMALL BITES

HALF DOZEN WEST COAST OYSTERS
horseradish, cocktail sauce,
mignonette 24

SHUCKERS CLAM CHOWDER
oyster crackers 12

DUNGENESS CRAB CAKE
apple fennel slaw, basil aioli 36

BIG EYE TUNA CRUDO
aji amarillo, miso, japanese cucumbers,
bonito 21

LAMB MEATBALLS
pesto, whipped ricotta cheese 16

HUMMUS
garden vegetables, ras el hanout,
fennel, naan bread 14

HAND CUT FRIES
scallions, pecorino,
creamy horseradish sauce 14

BABY ROMAINE LETTUCE
parmesan cheese, croutons, dijon
mustard dressing 14
add grilled chicken +8
add shrimp +10

ROASTED BABY CARROTS
pistachios, sprouts,
fermented lemon labneh 15

LARGE PLATES

FALAFEL TACOS
charred salsa, lime crema, cilantro,
pickled jalapeños 19

OLYMPIC BURGER
secret sauce, "a-1", comté cheese,
roasted tomato, crispy onion rings 25

PAN ROASTED CHICKEN
spicy cherry peppers, garlic, marbled
potatoes, natural jus 31

WILD SALMON
asparagus, spring onion, black garlic 42

PETITE STEAK FRITES
crispy leeks, bone marrow butter,
horseradish jus 38

DESSERTS

MOLTEN CHOCOLATE CAKE
vanilla ice cream 12

STRAWBERRIES & CREAM
short bread 12

ICE CREAM COOKIE SANDWICH
chocolate chip cookies, chocolate 10

KIDS

CHICKEN FINGERS
choice of fruit salad or fries 12

CHEESEBURGER
choice of fruit salad or fries 14

GRILLED CHEESE
choice of fruit salad or fries 9

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WINE

WHITE

SAUVIGNON BLANC
Dashwood, Marlborough, NZ 11/44

PINOT GRIS
Foris, Rogue Valley, OR 12/48

CHARDONNAY,
Mark Ryan, BTR, "The Vincent",
Columbia Valley, WA 12/48

Gran Moraine, Yamhill-Carlton,
OR 18/72

RED

PINOT NOIR
Primarius, Dundee, OR 14/56

MERLOT
Arbor Crest, Columbia Valley, WA 12/48

MALBEC
Terrazas de los Andes,
Mendoza, ARG 12/48

CABERNET SAUVIGNON
Amavi, Walla Walla, WA 16/62

ROSE

Château Minuty "M Rosé",
Côtes de Provence, FRA 13/52

Browne Family Vineyards,
Columbia Valley, WA 14/56

COCKTAILS

THE SEATTLEITE
olympic honey vodka, caffe borghetti,
amaro montenegro 17

EXPLORER
the botanist or absolut elyx, fino sherry,
celery bitters, cocktail onion 17

CLOSE TO THE SEA
woodford reserve, seapine citra ipa,
apple, lemon 16

CURIOSITY
casamigos reposado, del maguey vida
mezcal, crème de cacao, grapefruit,
giffard ginger, lime, tajin 21

ANCHOR DOWN
bacardi 8, hennessy vs, punt e mes, chai
tea, plum & root beer bitters 19

TIMELESS*
seedlip garden, mediterranean tonic,
grapefruit, rosemary, black pepper 15
*non-alcoholic

SPARKLING

CAVA
Campo Viejo Brut, Rioja, ESP 12/48

CRÉMANT ROSÉ
Gérard Bertrand Brut,
Languedoc-Roussillon, FRA 16/64

BLANC DE NOIR
Schramsberg, North Coast, CA 68

CHAMPAGNE
Veuve Clicquot, Reims, FRA 30/145

Moët & Chandon Imperial,
Épernay, FRA 120

2006 Dom Pérignon,
Épernay, FRA 395

BEER

DRAFT

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
Avery White Rascal Wit
Belgium White Ale 10/13
Modern Times Fruitland Gose 10/13
Holy Mountain Rotating 10/13

BOTTLES & CANS

Bud Light 8
Stella Artois 8
Guinness 8

CIDER

Seattle Cider Dry 10

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