

# OLYMPIC BAR

## SMALL BITES

HALF DOZEN OYSTERS horseradish, cocktail sauce, mignonette	24
SHUCKERS CLAM CHOWDER oyster crackers	12
DUNGENESS CRAB CAKE pickled celery root, green olive remoulade, lemon	38
ALBACORE TUNA TARTARE tomato miso, serrano chili, endive	21
SMOKED PORK BELLY BAO BUN cucumbers, cilantro, daikon, spicy hoisin	18
"HOT DOG" BITES bratwurst, relish, country mustard	15
FRENCH ONION DIP broccoli, lettuce greens, potato chips	14
FRENCH 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 RED BEETS burrata cheese, baby mustard greens pistachios	16

## LARGE PLATES

OLYMPIC BURGER white cheddar, pickles, bacon jam, roasted garlic aioli, fries	25
CHICKEN MILANESE brussels sprout slaw, lemon,	29
DOVER SOLE almond crusted, cauliflower, golden raisins, capers, curry	36
STEAK AU POIVRE herb roasted potato, green peppercorns, cognac sauce	42
WILD MUSHROOM CAVATELLI sauteed mushrooms, housemade cavatelli, parmigiano fonduta	23

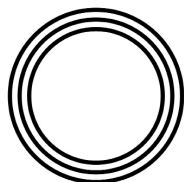
## DESSERTS

MOLTEN CHOCOLATE CAKE vanilla ice cream	12
PANNA COTTA spiced pears, gingerbread cookies	10
APPLE TARTE TATIN vanilla ice cream	12

## BEVERAGES

DRIP COFFEE regular, decaffeinated	4
ESPRESSO	5
CAPPUCCINO, LATTE	6
TEA earl grey, english breakfast, sencha, mint	5
SODA coke, diet coke, sprite, root beer	4
STILL & SPARKLING WATER evian or san pellegrino	4/8

\*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. 12/27/21

# OLYMPIC

## COCKTAILS

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 water	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, aged rum, carpano antica reduction, olympic mystic bitters	18
OLYMPIC MULE fairmont olympic honey vodka, lime, ciociaro, angostura bitters, ginger beer	16
ZEPHYR + seedlip spice, lemon, pineapple, orgeat*, nutmeg + non-alcoholic	14

## BAR

### 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 Veuve Clicquot, Reims, FRA	30 / 145

## 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
CIDER	
Seattle Dry Cider	10

