

first bites

PICADA BOARD 20
cured meats, cheeses,
olive oil cracker, escabeche

CRAB EMPANADA 12
golden potato, chili,
salsa pebre

LAMB EMPANADA 12
carrot, lentil,
salsa pebre

CHICHARRÓN 8
smoked chili sauce

COUNTRY HAM ROLL 9
pnw butter, milk rolls

***LAMB RIBS 9**
tart blackberry

~With 72 hour notice~

ALLOW US TO HOST YOUR
CUSTOM ASADO FEAST
WITH SOMMELIER-SELECTED
WINE PAIRINGS

salads

WINTER GREENS 13
root vegetables,
pumpkin seed vinaigrette

BRUSSELS SPROUTS 14
embered apple vinaigrette,
candied peanuts

CHARQUI SALAD 15
shaved mushrooms,
citrus vinaigrette

asado

BUTCHERED IN-HOUSE FROM GRASS FED,
WASHINGTON STATE BEEF RAISED BY THE KLINGEMAN FAMILY
served with a side chimichurri

*CHEF'S CHOICE MP

~two pound~
*RIB EYE 89

~20 oz.~
*NY STRIP 49

*HAM CHOP 42
heirloom farro,
rescaldo onion
~serves two~

*DUCK 36
pumpkin, mekrén,
turnip

*PATAGON BURGER 18
grass fed beef, tomato,
chapa onion, arugula

pasta

PAPPARDELLE 21
acorn squash ragu,
foraged mushrooms, hearty greens

SOPRESSINI 28
smoked mussel, pimenton,
bottarga, fennel

CRESTA DE GALLO 24
bolognese, parmigiano reggiano

parrilla

*WILD SALMON 28
crispy potatoes, crab,
hominy, leek

SWEETBREADS 20
celery root, apple,
hazelnut

*ALBACORE 30
avocado, cabbage,
preserved tomato

CARBONADA 25
delicata squash, chanterelles
white beans, goat cheese

sides 9

patagōn patata
slow roasted carrot
charred avocado
chapa bread
roasted cabbage
heirloom beans

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.
A 20% service charge is added to each guest check. At least 18% of the guest check will be shared among the team. 2% will be retained by the hotel to support wages and benefits.