

SMALL PLATES

CASTELVETRANO OLIVES	7
roasted garlic, pepperoncino chili, fennel pollen	
LOCAL CHARCUTERIES & CHEESES	18
ARTICHOKE & KALE BRUSCHETTA	15
macadamia, chorizo	
SMOKED RAZOR CLAM DIP	15
crunch chips	
LAMB EMPANADAS	19
oregano, cumin, cilantro sauce	

SALADS

FARMER SALAD	12
frisee, romaine & baby kale	
olive oil croutons, Noble Star bacon	
lemon parmesan vinaigrette	
ADD FRIED EGG	4
ADD GRILLED CHICKEN	6
ADD GRILLED SALMON	8
ROASTED BEET	13
goat cheese panna cotta	
hazelnut beet vinaigrette	

OUR SOURCING PROMISE

We actively seek out suppliers we trust, to source ethical, sustainable and organic ingredients wherever possible.



cypress

LOUNGE & WINE BAR

HAPPY HOUR 4pm-6pm

\$3 off small plates and flatbreads
\$5 bottled beers
\$5 glass of red or white wine of the day
\$8 Beefeater gin & cucumber tonic
\$8 JW Black Label & Amaretto
\$8 Absolut vodka highball

ENTREES

BRAISED SHORT RIB	32
whipped turnip & potato, summer vegetables	
horseradish tarragon jus	
CHICKEN SALTIMBOCCA	29
roasted garlic smashed potato, baby kale	
prosciutto & mushroom madeira sauce	
GRILLED CHAR RUB NEW YORK STRIP	39
mushrooms, summer vegetables	
Beecher's risotto	
PAN SEARED KING SALMON	35
corn succotash, vierge sauce	

FLATBREADS

MARGHERITA	18
basil & burrata	
MUSHROOM	20
porcini white sauce, fontina	
CHICKEN RANCH	21
bacon, shredded mozzarella, cheddar	
chives, sriracha ranch drizzle	
GREEK GYRO	21
feta, black olives, roasted red peppers	
red onions, parsley, tatziki sauce	
OREGON BLEU	22
garlic and herb oil base, mozzarella	
caramelized onions, figs, prosciutto	
watercress	

DESSERTS

CHOCOLATE BOMB	12
chocolate sauce, cocoa nibs	
CHEESECAKE	11
fruit of the moment, aged vinegar	
MACARONS & ICE CREAM	5 / 7
vanilla, strawberry, chocolate, espresso	
pistachio, salted caramel	

SPARKLING

VEUVE CLICQUOT YELLOW LABEL 375 ML	54
Reims, FR N/V	
DOMAINE STE. MICHELLE BRUT	10 38
Columbia Valley, WA	
LA MARCA PROSECCO	14 52
Veneto, Italy N/V	
DOMAINE STE MICHELLE ROSE	11 42
Columbia Valley, WA	

WHITE

CHATEAU STE MICHELLE SAUVIGNON BLANC	11 42
Columbia Valley, WA 2014	
ERATH PINOT GRIS	12 44
Willamette, OR 2017	
ROBERT MONDAVI CHARDONNAY	11 42
Napa Valley, CA 2015	
MACROSTIE CHARDONNAY 375 ML	17
Sonoma Coast, CA 2018	
CHARLES SMITH KUNG FU GIRL RIESLING	11 42
Ancient Lakes, WA 2015	

ROSE

AIRFIELD SANGIOVESE ROSE	11 42
Yakima, WA 2018	



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REDS

CHELAN ESTATES PINOT NOIR	15 56
Chelan, WA 2013	
NORTHSTAR MERLOT	22 92
Walla Walla, WA 2012	
HAHN CABERENT SAUVIGNON 375 ML	22
Monterey, CA 2017	
BARONS WINERY THE LEADER CABERNET	11 40
Columbia Valley, WA 2014	
DELILLE CELLARS D2 RED BLEND	24 95
Red Mountain, WA 2015	

COCKTAILS

BAKED PEAR JULEP	12
Courvoisier V.S.O.P. Cognac St George Spiced Pear house made mint syrup mezcal ice ball	
GRAPEFRUIT BOMB	13
Botanist Gin Cointreau lime ruby red grapefruit house made rosemary syrup	
KENTUCKY THYME	14
Bulleit Bourbon house made thyme honey syrup grapefruit Bittercube Jamaican bitters	
SPICED BLOOD ORANGE MARGARITA	14
Patron Silver Tequila house made Mexican spiced syrup blood orange soda lime	
RED BERRY CRUSH	14
Grey Goose Vodka lemon pomegranate house made blackberry syrup	

BEER

DOMESTIC	6
Bud Light Budweiser Miller Lite Blue Moon Sam Adams	
CRAFT SPECIALTY	7
Elysian Space Dust IPA Red Hook ESB Amstel Light Corona Heineken Stella Artois Seattle Semi-Sweet Cider O'Doul's NA	