

# WINE

## WHIMSICAL WHITES + PINK 6 OZ | BTL

- SAUVIGNON BLANC, 11 | 34  
**CHATEAU STE. MICHELLE**, *Horse Heaven Hills, WA*
- PINOT GRIS, **NINE HATS**, *Columbia Valley, WA* 10 | 31
- CHARDONNAY, **NOVELTY HILL**, 13 | 38  
*Columbia Valley, WA*
- RIESLING, **EROICA**, *Ancient Lakes, WA* 12 | 39
- ROSÉ, "Mr. Pink," **MARK RYAN**, *Columbia Valley, WA* 9 | 29
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## A RANGE OF REDS

- MERLOT, **NORTHSTAR**, 14 | 45  
*Columbia Valley, WA*
- PINOT NOIR, "Megan Anne," 18 | 58  
**MARK RYAN**, *Willamette Valley, OR*
- CABERNET SAUVIGNON, 14 | 45  
**CHATEAU STE. MICHELLE**, *Cold Creek Vineyard, Columbia Valley, WA*
- RED BLEND, "Cuvée," **MATTHEWS WINERY**, 15 | 45  
*Columbia Valley, WA*
- RED BLEND, "D2," **DELILLE CELLARS** 17 | 56  
*Columbia Valley, WA*
- RED BLEND, "The Dissident," 17 | 56  
**MARK RYAN**, *Columbia Valley, WA*

## TINY BUBBLES

- PROSECCO, **MIONETTO**, | 42  
 Brut Gold, *Italy*
- SPARKLING, **DOMAINE CHANDON**, | 58  
 Brut, *Yountville, CA*
- SPARKLING, **MUMM NAPA**, | 61  
 Brut Rosé, *Rutherford, CA*
- CHAMPAGNE, **Nicolas Feuillatte**, HALF 25 | 65  
 Brut Rosé, *France*

## WINES ON TAP

- PINOT GRIS, "A Squared," | 9  
**ALEXANDRIA NICOLE CELLARS**,  
*Horse Heaven Hills, WA*
- CHARDONNAY, "Vincent White," | 9  
**MARK RYAN**, *Columbia Valley, WA*
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- RED BLEND, "Quarry Butte," | 10  
**ALEXANDRIA NICOLE CELLARS**,  
*Horse Heaven Hills, WA*
- CABERNET SAUVIGNON, | 10  
**PATTERSON CELLARS**, *Red Mountain, WA*

# CLASSIC COCKTAILS

### THE TIMELESS MARTINI | 12

Gin or vodka, dry vermouth

### MANHATTAN | 12

Bulleit rye, Carpano Antica vermouth,  
 Angostura bitters, Luxardo cherry

### VARIATIONS OF THE CLASSIC

DIRTY | with olive juice  
 PERFECT | equal parts dry vermouth, sweet vermouth  
 PICK YOUR OLIVE | bleu, anchovy, pimento

### OLD-FASHIONED | 12

Four Roses bourbon, sugar, Angostura bitters,  
 muddled orange, Luxardo cherry

### NEGRONI | 13

Bombay Sapphire gin, Campari, Carpano Antica  
 vermouth, burnt orange peel

### HEMINGWAY DAIQUIRI | 12

Bacardi rum, Luxardo maraschino liqueur,  
 fresh lime juice, grapefruit juice

### GIN BASIL SMASH | 12

Hendrick's Gin, lime juice, sugar, fresh basil, cucumber

### COSMOPOLITAN | 11

Tito's vodka, Cointreau, cranberry juice

### MARGARITA | 14

Sauza Tres Generacions, Grand Marnier,  
 lime squeeze, salt rim, ice

### MOSCOW MULE | 12

Stolichnaya vodka, ginger beer, lime

### FRENCH 75 | 13

Gin, lemon juice, and sparkling wine

### ST-GERMAIN COCKTAIL | 13

St-Germain liqueur, prosecco, lemon, club soda

### MOJITO | 11

Bacardi rum, sugar, fresh mint, lime, club soda

# KITCHEN

Bites, Bowls + Grilled Favorites

## BAR BITES

### CHIPS + DIP | 8

Homemade French caramelized onion dip, warm kettle chips

### BRIE FONDUE | 14

Soft pretzels, warm Brie, sliced apples, charcuterie, whole-grain mustard

### RIDICULOUS FRIES (V) | 6

Truffle oil, grated pecorino Romano, smoked black sea salt

### AVOCADO + BRUSCHETTA TOAST | 9

Fresh mozzarella accent, cracked black pepper

## GARDEN BOWLS

### SPICY AHI BOWL | 17

Lime cilantro rice, grilled pineapple, rare ahi, broccoli, Asian slaw, field greens, avocado, fried wontons, lemon vinaigrette

### ARUGULA FARM BOWL | 15

Arugula, avocado, apple slices, red onion, Gorgonzola, chopped bacon, five-minute egg, cherry tomato, toasted almonds, maple vinaigrette

### SHAVED BRUSSELS SPROUT CAESAR | 13

Parmesan, pretzel croutons, traditional Caesar dressing

### ANCIENT GRAINS VEGAN BOWL (V) (VG) (GFA) | 14

Ancient grain pilaf, sautéed power greens, mushrooms and broccoli, balsamic vinaigrette, red onion, cherry tomato, avocado

### ADD A PROTEIN\*

Grilled hanger steak +10

Blackened Pacific Northwest salmon +12

Grilled chicken breast +7

## SWEET + PETITE

### DRUNKEN CRÈME BRÛLÉE (V) | 8

With bourbon-soaked Luxardo cherries

### FLOURLESS CHOCOLATE CAKE (GF) | 6

Intense chocolate, warm caramel, vanilla bean ice cream

### NORTHWEST CHERRY PIE | 9

Baked fresh for Archer by Seattle's famous A La Mode Pies, with premium vanilla ice cream

## APPETIZERS

### SESAME AHI TATAKI BITES\* | 13

Avocado, Sriracha, scallions, wonton crisp

### CALAMARI FRITTI | 13

Flash-fried, lemon remoulade

### ROASTED BRUSSELS SPROUTS (GF) | 10

Bacon, shaved Parmesan, balsamic reduction

### KOREAN CHICKEN WINGS | 12

Korean barbecue, honey Sriracha glaze, scallions

### CAJUN POPCORN SHRIMP | 13

Spicy flash-fried shrimp, Creole sauce

## GRILLS + FLATS

### STRAIGHT-UP BURGER\* | 16

Half pound of American wagyu beef, sharp white cheddar, bacon and shallot hash, garlic aioli, pickled red onion, lettuce, tomato, seasoned fries

### FALAFEL SLIDERS (V) | 14

Four minis, tzatziki, cucumber, tomato, pickled red onion, warm naan bread, seasoned fries

### SALMON + GRILLED WEDGE | 22

Blackened Pacific salmon, grilled romaine wedge, bleu cheese dressing, pickled onion, tomato, Gorgonzola crumbles, seasoned fries

### RED ANDOUILLE FLAT | 13

Chicken andouille sausage, roasted tomato, herbed chevre, mozzarella, tomato sauce, arugula, balsamic reduction

### WHITE VEGETARIAN FLAT (V) | 12

Artichokes, burrata and mozzarella cheese, roasted garlic cloves, tomato

### BLEU CHICKEN FLAT | 13

Bleu cheese dressing, mozzarella cheese, crispy chicken, Gorgonzola crumbles, buffalo sauce, green onion

(V) vegetarian | (GF) gluten-free | (VG) vegan  
(GFA) gluten-free with alteration

\* Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Before placing your order, please inform your server if a person in your party has a food allergy.