

amuse

bar + restaurant

SIGNATURE COCKTAILS

RASPBERRY DREAM16

Grey Goose Vodka, Chambord, fresh squeezed lemon juice

MAPLE OLD FASHIONED.....16

Maker's Mark, St George Pear Liqueur, cinnamon spiced vanilla syrup

AMUSE NEGRONI16

Aviation Gin, Campari, sweet vermouth

BERRY MARGARITA.....17

Don Julio Reposado, St Germain, seasonal berry puree, lime juice

PINK DOVE.....17

Patron Silver Tequila, pink grapefruit juice, soda

CAIPIROSKA 16

Absolut Citron, fresh lime, Thai basil, brown sugar

TWILIGHT16

Empress Gin, Brut, fresh squeezed lemon

WASHINGTON SOUR.....14

Woodinville Bourbon, fresh squeezed lemon juice, red wine

SIGNATURE MOCKTAILS

TROPIC SPICE10

pineapple juice, Fever Tree Ginger Beer, fresh lime (non-alcoholic)

SWEET FIZZ.....10

cranberry juice, pure honey, orange juice, soda (non-alcoholic)

DRAFT BEER

Coors Light 7.5

Stella Artois 8

Bodhizafa IPA 9

Mac & Jack African Amber 9

Manny's Pale Ale 8

Seasonal Selection 9

Sky Kraken Hazy Pale 9

Bellevue Brewing Pilsner 8

BOTTLED BEER

Bud Light 6

Budweiser 6

Stella 7

Blue Moon 7

Michelob Ultra 7

Heineken 7

Fat Tire 7

Modelo Especial 7

Corona Extra/Light 7

Sam Adams 7

Deschutes Fresh Squeezed IPA 8

Pfriem Seasonal 8

Coors Light 6

Miller Lite 6

Guinness 16 oz 8

Truly Spiked Seltzer 7

Fruit Punch or Lemonade

18% gratuity added to parties of 5 or more and distributed entirely to wait staff performing the service. All prices are subject to applicable taxes, currently 10.1%



MARRIOTT
SEATTLE BELLEVUE

WHITE WINE

6 oz 9 oz BTL

Stimson Chardonnay, WA 12 16 40

Sonoma Cutrer Chardonnay, WA 16 23 60

Pighin Pinot Grigio, IT 12 17 44

Brancott Sauv Blanc, NZ 14 20 52

Chateau Ste Michelle Reisling, WA 13 17 46

Browne Family Vineyard White, WA 17 25 64

Esperto Pinot Grigio 40

Casa Smith Pinot Grigio, WA 45

Silverado Sauv Blanc, CA 55

Kim Crawford Sauv Blanc, NZ 65

Chateau Ste Jean Chard, CA 48

RED WINE

6 oz 9 oz BTL

Stimson Red Blend, WA 12 16 40

H3 Cabernet, WA 13 18 46

Black Stallion Cabernet, CA 21 28 76

J Loeb Los Osos Merlot 15 22 56

Meiomi Pinot Noir, CA 16 23 60

King Estate Pinot Noir, OR 22 32 84

Browne Family Cabernet, WA 21 31 80

Joel Gott Palisades Blend 15 22 54

Prisoner Red blend, CA 27 36 95

Barossa Shiraz, Aus 52

Erath Pinot Noir, OR 55

Rock Point Pinot Noir, OR 70

Chalk Hill Pinot Noir, OR 80

Terrazas Malbec, AR 55

Seven Falls Merlot, WA 52

St Francis Merlot, CA 60

Ferrari Carano Cabernet, CA 70

Hess Allomi Vineyard Cabernet, CA 85

Chateau Ste M Indian Wells Red, WA 50

Trouble Maker Red Blend, CA 47

SPARKLING

9 oz BTL

Mionetto, Prosecco, IT 15 56

Michelle Brut, WA 14 52

La Marca Prosecco, IT 46

Chandon Brut, CA 50

Chandon Rose, CA 50

Veuve Cliquoe, Champagne 130

Moet & Chandon, Champagne 105

Mumm Cuvee, CA 80

ROSE

6 oz 9 oz BTL

Malene, CA 17 24 64

Fleurs de Prairie, FR 16 23 60

SMALL BITES & SHARABLES

AMUSE DEVEILED EGGS GF14 smoked steelhead harissa-miso "yum-yum" sauce	CHEESE & CHARCUTERIE GF20 local charcuterie local creamery cheeses
FRIED BRUSSELS SPROUTS GF12 bacon goat cheese blood orange vinaigrette	HUMMUS DUO15 traditional roasted garlic & chef's seasonal selection flatbread
TRUFFLE-PARMESAN FRIES GF10 horseradish-parmesan aioli	PNW POKE* GF18 ahi tuna honey crisp apples blackberry-soy vinaigrette
HOUSE MADE CHIPS GF10 loaded baked potato dip	CHICKEN WINGS GF15 buffalo honey BBQ sesame ginger
CHEF'S SEASONAL SOUP9	BRAISED SHORT RIB SLIDERS18 truffle cheese arugula horseradish-parmesan aioli

SALADS & SANDWICHES

TRADITIONAL CAESAR15 romaine hearts garlic croutons shaved parmesan
SPINACH SALAD GF14 roasted butternut squash apple almonds blood orange vinaigrette
ICEBERG WEDGE GF15 bacon hardboiled egg tomato smoked blue cheese avocado ranch
ADD TO ANY SALAD
Grilled Chicken Breast6
Grilled Salmon*8
Grilled Ny Strip Steak*12
BACON CHEESEBURGER*16 aged cheddar lettuce tomato onions natural cut fries
TURKEY BLT WRAP15 spinach roasted tomato goat cheese avocado aioli natural cut fries

FORK & KNIFE

PAN SEARED SALMON* GF32 brown rice butternut squash broccolini apple-blackberry relish
NY STEAK* GF40 roasted fingerling brussels sprouts heirloom carrots roasted mushroom truffle jus
BRAISED SHORT RIB38 truffle "farroto" roasted tomato & asparagus salad
TOFU FRIED BROWN RICE GF26 heirloom carrots spinach brussels sprouts mushrooms harissa-miso "yum-yum" sauce
GRILLED CHICKEN PASTA30 asparagus mushrooms parmesan cream sauce

DESSERTS

VANILLA CHEESECAKE10 seasonal berries	SALTED CARAMEL PRETZEL10 chocolate ganache caramel mousse pretzel crust
GF MOCHA MOUSSE10	VANILLA ICE CREAM SCOOP3

NOTE: *Consuming raw or undercooked eggs, meats, poultry, seafood, or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.

GF=Gluten Friendly

18% gratuity added to parties of 5 or more and distributed entirely to wait staff performing the service. All prices are subject to applicable taxes, currently 10.1% - 200 110th Avenue NE, Bellevue, Washington, USA, 98004 Tel: +1 425-214-7600