



MARKET BUZZ

SPECIALTY

Caramel Macchiato
Tiramisu Latte

COFFEE

Drip Coffee
Americano
Doppio
Macchiato
Cappuccino
Latte
Mocha
Extra Espresso Shot
Non-Dairy
Almond Milk/Oat Milk/Soy Milk

FLAVORS

Vanilla
Sugar Free Vanilla
Dark Chocolate Sauce
White Chocolate Sauce
Caramel Sauce
Lavender
Hazelnut

NOT COFFEE

Matcha Latte
Chai Spiced Latte
London Fog
Hot Chocolate
Hot Tea
Black/Green/Herbal

BEVIES

Local Brews
Mimosa
Sparkling (187 ml)
Bloody Mary
Boozy Shots
Irish Coffee

Please note a 15% service fee will be applied to all orders. 100% of this fee goes directly to the talent working.

W Seattle
1112 4th Ave, Seattle, WA 98101
(206) 264-6000



BREAKFAST

THE CLASSIC** (GF)

Two eggs any style, sausage patty or bacon, smashed breakfast potatoes

CROISSANT SANDWICH

Shaved ham, cheese, egg, freshly baked croissant

CUBANO BREAKFAST SANDWICH

Shaved ham, pulled pork, swiss cheese, fried egg

BREAKFAST BURRITO

Chorizo, cheese, egg, peppers, onions, salsa, flour tortilla

***vegetarian option available**

QUINOA BOWL (V, GF)

Baby lettuce, charred tomatoes, avocado, boiled egg, herbed vinaigrette

BLAZING BAGEL SANDWICH**

Jalepeño cheddar bagel, thick cut maple bacon, tillamook cheddar cheese, over-easy cage-free egg, tomato aioli

LOCO MOCO**

Steamed rice, hamburger patty, two eggs any style, mushroom, spinach, natural jus

***vegetarian patty available**

AVOCADO TOAST** (V)

Sunny side up egg, avocado, basil pesto, blistered tomatoes, arugula, chickpeas

AÇAÍ AND CHIA BOWL (VV)

Berries, banana, toasted coconut, granola

SALMON AND ONION BAGEL

Hot smoked salmon, toasted onion bagel, caper herbed cream cheese, baby green salad

PULLED PORK CHILAQUILES

Cotija cheese, peppers, sunny side up egg

BRIOCHE FRENCH TOAST (V)

Lemon curd, huckleberry compote

HOT STEEL-CUT OATMEAL AND GRANOLA (VV)

ASSORTMENT OF PASTRIES (V)

Scone, croissant, muffin, seasonal fruit preserve, butter

(V) Vegetarian (VV) Vegan (GF) Gluten Free

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**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

ALL DAY

THE CLASSIC** (GF)

Two eggs any style, sausage patty or bacon, smashed breakfast potatoes

*add grilled 8oz ny steak

CROISSANT SANDWICH**

Shaved black forest ham, cheese, egg, freshly baked croissant

BREAKFAST WRAP**

Chorizo, cheese, egg, peppers, onions, salsa, flour tortilla

*vegetarian option available

SALMON AND ONION BAGEL**

Smoked wild caught sockeye salmon, caper herbed cream cheese, baby green salad, toasted onion bagel

SCALLION BAGEL SANDWICH**

Thick cut maple bacon, cheddar cheese, egg, tomato aioli, homemade bagel

AVOCADO TOAST** (V)

Sunny side up egg, avocado, micro greens, roasted tomato, chickpeas

*gluten free option available

EGGS BENEDICT**

Poached egg, house made spam, smashed potatoes, lemon olive oil hollandaise, spinach, tomato, english muffin

AÇAÍ AND CHIA BOWL (VV)

Berries, banana, toasted coconut, granola

BRIOCHE FRENCH TOAST (V)

Ube curd, seasonal berries

ASSORTMENT OF PASTRIES (V)

Scone, croissant, muffin, seasonal fruit preserve, butter

PLAIN YOGURT AND GRANOLA (V)

Seasonal berry compote

HOT STEEL-CUT OATMEAL AND GRANOLA (VV)

SPAM, EGG, AND CHEESE SLIDERS**

House-made spam slider, cheddar cheese, hawaiian sweet rolls

WAGYU BEEF LOCO MOCO** (GF)

Steamed rice, wagyu beef patty, two eggs any style, mushroom gravy

*vegetarian patty available

KIMCHI FRIED RICE** (GF)

Charred eggplant, sunny side up egg, gochujang sauce

*vegetarian option available

WAGYU BEEF BURGER**

House-made focaccia bun, bacon, vine-ripened tomato, lettuce, smoked onion aioli

*served with a choice of chips or fries

*truffle fries

KOREAN BBQ CHICKEN SANDWICH**

Crispy asian slaw, bun

*served with a choice of chips or fries

*truffle fries

EGG BATTERED AHI BURGER**

Ginger-scallion aioli, lettuce, tomato, brioche bun

*served with a choice of chips or fries

*truffle fries

BABY GEM LETTUCE SALAD (V) (GF)

Miso sesame vinaigrette

*add chicken

*add grilled 8oz ny steak

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LUNCH

AKAUSHI KOBE BEEF BURGER**

House-made focaccia bun, bacon, vine-ripened tomato, lettuce, smoked onion aioli

***served with a choice of chips or fries**

***truffle fries**

TRACE BURGER**

Bacon, lettuce, special sauce

***served with a choice of chips or fries**

***truffle fries**

HOUSE-MADE BBQ VEGGIE BURGER (V)

Quinoa, mushrooms, special sauce, cheddar

***served with a choice of chips or fries**

***truffle fries**

TURKEY PANINI

Tomato, spinach, mozzarella

***served with a choice of chips or fries**

***truffle fries**

GRILLED EGGPLANT CAPRESE

CROISSANT (V)

Tomato, pesto, fresh mozzarella

***served with a choice of chips or fries**

***truffle fries**

PHILLY CHEESESTEAK SANDWICH**

Worcestershire onions, avocado, soft bun, provolone cheese

***served with a choice of chips or fries**

***truffle fries**

CUBANO SANDWICH

Shaved ham, pulled pork, mustard, pickles

***served with a choice of chips or fries**

***truffle fries**

MARKET FLATBREAD (V)

Vine-ripened tomatoes, fresh mozzarella, basil, zesty tomato sauce

***add sausage or smoked chicken**

SMOKED CHICKEN QUESADILLA

Sautéed onions, poblano peppers, cheddar, pico de gallo

LOCO MOCO**

Steamed rice, hamburger patty, two eggs any style, mushroom, spinach, natural jus

***vegetarian patty available**

BABY GEM LETTUCE CAESAR SALAD

Cherry tomatoes, parmesan crisps

***add smoked chicken**

QUINOA BOWL (V, GF)

Baby lettuce, charred tomatoes, avocado, boiled egg, herbed vinaigrette

SOUP DU JOUR

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SOMETHIN' SWEET

WARM DARK CHOCOLATE CAKE (V)(GF)

Almond Florentine, red wine poached cherries

BANANA LUMPIA (V)

Bourbon caramel dip, marcona almonds

COOKIE ICE CREAM

SANDWICH (V) (GF)

Chocolate chip or coconut ube cookie

RASPBERRY COCONUT KANTEN

Mango sauce, candied almonds

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