

E S T 2 0 1 9

HEARTH

K I R K L A N D

BRUNCH

BRUNCH COCKTAILS

HEARTH MIMOSA

bubbles + orange juice, grapefruit juice
or pineapple juice / \$12

HEARTH BLOODY MARY

vodka, house made bloody mix / \$12

THE SPICY PIG BLOODY MARY

house infused habanero vodka
house made bloody mix, bacon / \$15

BUILD YOUR OWN MIMOSAS

bottle of sparkling & fresh juices / \$45
bottle of sparkling rose & fresh juices / \$53

LIGHTER SIDE

BABY LETTUCES

radish, feta, dill, green goddess / \$12
petite size \$7

BLACK & BLEU SALAD

blackened sirloin, dried cherries, pickled red onion
creamy bleu cheese dressing* / \$17
petite size \$10

BOWL OF FRESH FRUIT

sliced seasonal fruits / \$10

AVOCADO TOAST

grilled sourdough, cherry tomato
chili flake / \$12
add poached egg / \$2

SIDES

FRIES aioli / \$6

ROASTED YUKON GOLD POTATOES \$5

SEASONAL SLICED FRUIT \$5

SMOKEY BACON \$5

CHICKEN SAUSAGE \$5

FARM EGG \$3 ea*

GRILLED MACRINA SOURDOUGH BREAD

butter, fruit preserves / \$2

BUTTERMILK BISCUIT maple butter / \$3

WHITE CHEDDAR GRITS \$6

BRUNCHY

CHICKEN & BUTTERMILK BISCUIT

fried chicken, mushroom gravy, fried egg, maple butter
pickled red onion, herb salad / \$19

SHRIMP & GRITS

wild gulf prawns, white cheddar grits, harissa butter sauce / \$19

BRIOCHE FRENCH TOAST

medley of berries, chantilly cream, hazelnut / \$15
add ice cream / \$3

BEIGNETS

powdered sugar & preserves / \$8

HEARTH BREAKFAST

COMPLETE BREAKFAST

two farm eggs, roasted potatoes, bacon or sausage / \$17

MUSHROOM FARM EGG SKILLET

sautéed mushrooms, mama lil peppers, goat cheese, fresh herbs
roasted baby potato, grilled bread / \$18

FRENCH OMELETTE

white cheddar, roasted potato, baby lettuce, grilled bread / \$16

CLASSIC BENEDICT

artisan ham, roasted potato, baby lettuces
scratch made hollandaise / \$19

BLUEBERRY BUTTERMILK PANCAKES

maple syrup, whipped butter, powdered sugar / \$14

SANDWICHES

sandwiches come with a choice of fries, roasted potatoes, or side salad

BUTTERMILK FRIED CHICKEN SANDWICH

brioche bun, sriracha mayo, dill pickles, fresh cilantro / \$18

WAGYU BURGER

smoked white cheddar, walla walla onion jam, arugula
smoked paprika aioli / \$19
add-on avocado \$3 / raw red onion \$2 / bacon \$2

LET'S BE FRIENDS @HearthKirkland    #gatherathearth

HEARTHKIRKLAND.COM

*Menus and pricing subject to change. A 20% taxable service charge will be added to parties of 6 or more. 100% of the service charge will be distributed to service personnel.*Even though we think it's tasty, the Health Department advises that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Menu items may contain nuts and other allergens. Please let us know if you are allergic to anything.*

COCKTAILS

CRAFTED CONCOCTIONS

HEARTH OLD FASHIONED pre-prohibition style rye, bitters, black balsam / \$15

THE KRAKEN MARTINI vodka, cocchi americano, empress gin / \$15

PEAR THYME MARTINI absolut pear, house made thyme syrup, lime, house made mint bitters / \$15

POM BASIL MARTINI house infused basil vodka, pomegranate juice, lime, house made strawberry bitters / \$15

SMOULDERING RYE MANHATTAN cigar-infused pre-prohibition rye, spicy orange bitters, black walnut bitters, amaro, smoke / \$21

ORCHARD SANGRIA

HOUSE MADE RED SANGRIA / \$15

HOUSE MADE WHITE SANGRIA / \$15

GLASS POURS

SPARKLE

BRUT treveri, columbia valley, wa \$10/40

ROSÉ treveri, columbia valley, wa \$12/48

WHITE

CHARDONNAY chateau st. michelle "mimi"
horse heaven hills, wa \$12/50

CHARDONNAY "SHARD" baer, columbia valley, wa \$16/64

SAUVIGNON BLANC "LONESOME SPRINGS RANCH"
kerloo, yakima valley, wa \$13/52

PINOT GRIS maison noir "other people's pinot", willamette
valley, or \$14/56

ROSÉ

ROSÉ fabre en provence, côtes de provence, france \$13/52

RED

CABERNET SAUVIGNON chateau st.michelle "mimi"
horse heaven hills, wa \$14/56

CABERNET SAUVIGNON "DEAD BIRD" sodo cellars
columbia valley, wa \$13/52

RED BLEND "CULTIVAR" hence cellars, red mountain ava
walla walla, wa \$13/52

PINOT NOIR "GRAVEL ROAD" roco, willamette valley, or \$15/60

SYRAH "BLACK ROCK" kerloo cellars, seattle, wa \$14/56

MERLOT weather station wines, columbia valley, wa \$13/52

DRAFT BEERS AND CIDER

HEARTH PALE ALE brewing savage company
kirkland, wa 5.2% / \$8

COASTAL HAZE HAZY IPA public coast brewing
cannon beach, or 7.1% / \$8

TROPICAL STAYCATION IPA rooftop brewing, seattle, wa
7.0% / \$8

'67 BLONDE ALE public coast brewing, cannon beach, or
5.0% / \$8

XYLOCOPA AMERICAN STOUT watts brewing company
bothell, wa 6.2% / \$8

STELLA ARTOIS leuven, belgium 5.2% / \$6

CIDER "HABANERO" finn river cidery, chimacum, wa
6.5% / \$9

BOTTLES AND CANS

TUNE UP JUICY IPA chainline brewing, kirkland, wa 6.2% / \$6

TRAIL GNOME IPA chainline brewing, kirkland, wa 6.6% / \$6

JOHNNY UTAH PALE georgetown brewing, seattle, wa
5.6% / \$6

BODHIZAFIFA IPA georgetown brewing, seattle, wa 6.9% / \$6

CASCADE SUNRISE HOPPY AMERICAN WHEAT chainline
brewing, kirkland, wa 5.3% / \$6

POLARIS PILSNER chainline brewing, kirkland, wa 5.6% / \$6

'67 BLONDE ALE public coast brewing, cannon beach, or
5.0% / \$6

PILSNER URQUELL plzen, czech 16.9oz 4.4% / \$7

PAULANER HEFEWEIZEN munich, germany 16.9oz 5.5% / \$8

COORS LIGHT golden, co 4.2% / \$5

CIDER "DRY HOPPED" finn river cidery chimacum, wa
500ml / \$10