

## SHARABLES

**HARISSA GRILLED GULF SHRIMP**  
corn & blueberry salad / \$13

**MAD HATCHER DEVILED EGGS**  
harissa mousse, chive / \$9

**FRIED BRUSSELS SPROUTS**  
sweet chili lime glaze, feta cheese, peanuts, cilantro / \$13

**CHARCUTERIE & CHEESE PLATE**  
daily selections / \$25

**BREAKING BREAD**  
soft bleu cheese, roasted garlic, fresh herbs  
sea salt, extra virgin oil / \$15

**MACRINA BAKERY BAGUETTE & BUTTER** \$5

## SALADS &amp; SANDWICHES

*sandwiches come with a choice of fries or side salad*

**WATERMELON & WHIPPED FETA**  
cucumber ribbons, pickled red onion  
mustard seed dressing, mint / \$16

**YAKIMA VALLEY TOMATOES & PEACHES**  
whole milk burrata, balsamic, basil, olive oil croutons / \$17

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

**CAESAR SALAD**  
chilled hearts of romaine, brioche croutons  
creamy lemon dressing / \$15  
*petite size \$8*  
*add-on grilled chicken / \$4*

**DELI MARKET CHOP SALAD**  
romaine lettuce, tomato, salami, smoked cheddar  
pickled red onion, mama lil peppers  
kalamata olive vinaigrette / \$17  
*petite size / \$10*

**BABY LETTUCES SALAD**  
radish, feta, dill, green goddess / \$12  
*petite size \$7*

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

**BUTTERMILK FRIED CHICKEN SANDWICH**  
brioche bun, sriracha mayo, dill pickles  
fresh cilantro / \$18

## TASTING MENU

ENJOY A THREE-COURSE  
TASTING MENU FOR \$45

*Scan QR code to view menu*



## HEARTH FELT FAVORITES

**GRILLED BEEF STRIPLOIN**  
sweet potato fries, blue cheese steak butter, micro greens, roasted garlic / \$37

**GRILLED MAD HATCHER CHICKEN**  
garlicky runner beans, new potato, creamy dill cucumbers  
roasted red pepper & olive tapenade / \$29

**LOCALLY SOURCED FRESH CATCH**  
creatively prepared pacific northwest seafood / \$market price

## STONE FIRED PIZZAS

*crafted with cairnspring mills organic flour*  
*gluten free dough available upon request / additional \$3*

**GOOD OLD CHEESE PIZZA**  
red sauce, whole milk mozzarella / \$18  
Add-ons \$2 each: pepperoni, sausage, mushrooms, peppers, onions,  
olives, artichoke

**THE VESTA**  
olive oil & tuscan herbs, fresh cherry tomato, basil, red onions,  
green olives, parmesan, buttermilk crème fraiche / \$24

**BBQ CHICKEN**  
sweet and spicy grilled chicken, bbq sauce, cilantro, red onion  
roasted garlic, smoked mozzarella / \$23

**MARGHERITA**  
napolitana tomatoes, red sauce, basil, mozzarella, fontina  
parmesan / \$20

**WILD MUSHROOM**  
creamy delice, white sauce, caramelized onions, aged balsamic  
fresh thyme / \$25

**FENNEL SAUSAGE & MUSHROOM**  
red sauce, mozzarella, fennel pollen / \$22

**PEPPERONI**  
smoked mozzarella, red sauce, sweet oregano / \$20

**MEAT WORKS DELUXE**  
pepperoni, fennel sausage, sopressata, olives, mushrooms  
mozzarella, red sauce, oregano / \$26

**HOT & SPICY**  
spicy sopressata, spicy fennel sausage, mama lil's peppers  
red sauce, mozzarella, chili flake / \$24

**VEGETABLE WORKS**  
artichoke, marinated grilled mushroom, squash and peppers  
roasted garlic, goat cheese, basil pesto / \$25

## SIDES

**ROTATING GRILLED SEASONAL VEGETABLES** \$8

**SWEET POTATO FRIES** sriracha aioli \$7

**ROASTED MUSHROOMS** \$10

**FRENCH FRIES** \$6

## JOIN OUR TEAM!

We are looking for amazing team members to join The Heathman Hotel for a variety of full-time and part-time positions. Ask your server about our open positions or refer a friend for a chance to receive a meal on us! To explore all jobs and apply, please visit: [columbiahospitality.com/careers](http://columbiahospitality.com/careers).

## 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

SMOLDERING 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 "THE PRETENDER" the royal bull, columbia valley, wa \$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

BODHIZAPA 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 4.9% / \$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