

T H E  
G E O R G E

MOTHER'S DAY BRUNCH MENU

\$85++ PER GUEST



BUBBLES

**BRUT CAVA** *Caves Naveran, Penedés ES*

**BELLINI** *Peach | Mango | Raspberry*

**MIMOSA** *Orange | Grapefruit*

JUICE

**ORANGE, GRAPEFRUIT**

**APPLE, PINEAPPLE**

**GREEN JUICE**

BEGINNINGS

CHOOSE ONE

**ENGLISH PEA BISQUE** *Citrus Balsamic, Sauce Vierge GF*

**SALMON CRUDO\*** *Orange, Cucumber, Calabrian Chili Chips, Lemon Oil GF, DF, LS*

**BURRATA** *Rhubarb, English Pea, Easter Egg Radish, Charred Spring Onion GF*

MAIN EVENT

CHOOSE ONE

**PB&J FRENCH TOAST** *Peanut Butter, Berry Compote, Meringue, Candied Walnut DF, Aail*

**PRAWNS AND BISCUITS** *Pork Sausage Gravy, Sunny Egg, Chive*

**PORK SHANK PAPPARDELLE** *Poached Egg, Pecorino, Oregano*

**OLYMPIC SMASH BURGER** *Beecher's Local Cheese, Bacon Jalapeño Jam, Tomato, Lettuce, Onion, Secret Sauce, Fries LS*

**GARDEN VEGETABLE QUICHE** *Seasonal Vegetables, Comte Gruyère, House Salad*

**BRAISED LAMB SHOULDER** *Creamy Polenta, Feta Cheese, Collard Greens +15*

SWEET ENDING

CHOOSE ONE

**RASPBERRY PASSIONFRUIT TART** *Fresh Meringue, Raspberry*

**LEMON POSSET** *Mixed Berries, Raspberry Sauce, Crushed Sponge Sugar*

V = Vegan, GF = Gluten Free, DF = Dairy Free LS = Locally Sourced

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters or eggs may increase your risk of foodborne illness.

We are dedicated to sourcing local, organic, and sustainable seafood, in order to promote environmental well-being and deliver a memorable dining experience to our guests.

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COCKTAILS & MOCKTAILS

MOTHER'S DAY SPECIALS

**DEAR MOM WITH LOVE** *St. Germain, Grey Goose, Sparkling Wine* 22

**MAMA BEAR BLISS** *(Non-Alcoholic) Strawberry, Raspberry, Agave, Pomegranate, Lemon, Soda* 16

SIGNATURE COCKTAILS

**GEORGE ESPRESSO MARTINI** *Vodka, Selva Rey Coconut Rum, Frangelico, Espresso* 22

**THE FRENCH ROSE** *Grey Goose, Brut Rosé, Bada Bing Cherry, Lemon* 19

**LAVENDER MARTINI** *Grey Goose, Crème de Violette, Lime, White and Red Cranberry* 22

**LA HACIENDA** *Patrón Silver Tequila, Martini Fiero Vermouth, Grapefruit, Lemon, Agave, Habanero, Tajín* 20

**ARBITRAGE** *Michter's Bourbon & Rye, Sweet Vermouth, Campari, Sour Cherry, Apricot, Peaty Scotch* 21

**BABY BLUE** *Bombay Premier Cru Gin, St. Germain, Blue Curaçao, Lillet Blanc, Lemon, White Cranberry* 19

**MAPLE SMASH** *Woodinville Rye, Pure Maple Syrup, Lemon Juice, Mint* 19

**SUGAR PLUM** *Empress Gin, Crème de Violette, Lavender, Lime* 22

**SKY GARDEN** *(Non-Alcoholic) Seedlip Garden, Lime, Grapefruit, Agave* 14

**TEMPERANCE COLLINS** *(Non-Alcoholic) Seedlip, Pineapple, Cinnamon, Soda* 14

WINE BY THE GLASS

**SPARKLING**

Brut Cava <i>Caves Naveran, Penedés ES</i>	14 / 70
Brut Rosé <i>Albert Bichot Cremant de Bourgogne FR</i>	17 / 85
Brut Champagne <i>Perrier-Jouët FR</i>	32 / 155
Brut Champagne <i>Dom Pérignon FR</i>	75 / 375

**WHITE**

Assyrtiko <i>Gai'a 'Monograph', Nemea GR</i>	16 / 58
Chardonnay <i>Chalk Hill, Russian River Valley CA</i>	17 / 60
Chardonnay <i>William Fevre Champs Royaux, Chablis FR</i>	50 / 120
Pinot Gris <i>Kind Stranger, Lawrence Vineyard, Royal Slope WA</i>	17 / 60
Sauvignon Blanc <i>Roger Neveu, Sancerre FR</i>	24 / 120

**ROSÉ & SUCH**

Rosé <i>Dossier, Weinbau Vineyard, Columbia Valley WA</i>	16 / 55
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**RED**

Cabernet Sauvignon <i>Andrew Will, Horse H. Hills WA</i>	20 / 80
Cabernet Sauvignon <i>Robert Craig Affinity, Napa Valley CA</i>	51 / 120
Pinot Noir <i>Holocene 'Memorialis', Willamette Valley OR</i>	52 / 155
Nebbiolo <i>Enzo Bartoli, Barolo, Piedmont IT</i>	26 / 104
Tempranillo <i>áster, Ribera del Duero ES</i>	17 / 65

BEER

**DRAFT**

Fremont <i>Lush IPA</i>	10
Fort George <i>City of Dreams Pale Ale</i>	10
Dru Bru <i>Pilsner</i>	9
Diamond Knot <i>Stout</i>	10

**BOTTLES & CANS**

Scuttlebutt <i>Amber Ale</i>	8
Avery El Gose <i>Sour Session Ale</i>	9

**CIDER**

Aval <i>Cidre Artisanal, Brittany FR</i>	12
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SANS ALCOHOL

Bottled Coke Products <i>Coca Cola, Diet Coke, Sprite</i>	6
Fever Tree Soda <i>Grapefruit, Ginger Ale or Beer, Lemon</i>	6
Fairmont <i>Lot 55 Tea Sustainably Sourced</i>	6
Espresso or Drip Coffee <i>HC Valentine</i>	6
Latte, Cappuccino, Mocha <i>HC Valentine</i>	7