

BAR BITES

Every Day until 10pm

Starting 2pm

DUNGENESS CRAB & ARTICHOKE DIP <small>LS</small>	19
house-made potato chips, Beecher's local cheese curds	
CHICKEN LOLLIPOPS <small>GF Available</small>	21
sweet thai chili garlic sauce	
HOUSE SMOKY FRIES <small>VEG</small>	14
fresh herbs, chimichurri aioli	
<i>Enhance your Experience with a glass of 2015 Veuve Clicquot 'La Grande Dame' #48</i>	
OLYMPIC SMASH BURGER* <small>VEG/ GF Available</small>	25
Beecher's local cheese, bacon jalapeño jam, lettuce, tomato, onion, pickles, secret sauce, french fries	
Substitute Beyond Burger with Guacamole	

Starting 3pm

FRIED SHISHITO PEPPERS <small>VEG</small>	15
dill yogurt, dukkah	
CALIFORNIA CHICKEN CLUB <small>LS</small>	28
smoked bacon, Beecher's local cheese, arugula, tomato, secret sauce, french fries	
SWEET GEM CAESAR <small>GF Available</small>	17
shaved parmesan, white anchovies, house-made dressing	
add chicken +10 add shrimp +12	
PATATAS BRAVAS <small>VEG</small>	16
brava sauce, pickled red onion, aioli	
MEDITERRANEAN PLATTER <small>VEG</small>	19
hummus, olives, tzatziki, endive leaves, house-made chips	
SMOKED DUCK TARTINE <small>LS</small>	21
house-made ricotta, kumquat preserves	

DESSERT

NY CHEESECAKE	14
MOLTEN CHOCOLATE LAVA CAKE	14
SEASONAL ICE CREAMS	13
SUGGESTED PAIRINGS	
Montenegro Amaro, IT	13
Remy Martin VSOP Cognac, FR	22
Graham's 20 Year Tawny Port, PT	25



GF = Gluten Free, VEG = Vegetarian, LS = Locally Sourced

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

A service charge of 20% will be automatically added for parties of 6 or more. Fairmont distributes 100% of this added service charge to our staff.

SPECIAL MENUS

DINNER ENTRÉES

Tuesday & Wednesday | 3pm - 10pm

ROASTED CHICKEN SUPREME	37
crispy garlic potatoes, buttered asparagus, mustard jus	
CATCH OF THE DAY	45
garden vegetables, garlic herb roasted potatoes	
warm beurre noisette vinaigrette	
STEAK FRITES	39
10oz dry-aged flatiron steak, frites, chimichurri aioli	
RICOTTA RAVIOLI	28
sautéed spinach, cherry tomatoes, roasted tomato sauce	
buratta, basil pesto	

LATE NIGHT BITES

Friday & Saturday | 10pm - Midnight

DUNGENESS CRAB & ARTICHOKE DIP <small>LS</small>	19
house-made potato chips, Beecher's local cheese curds	
CHICKEN LOLLIPOPS <small>GF Available</small>	21
sweet thai chili garlic sauce	
HOUSE SMOKY FRIES <small>VEG</small>	14
fresh herbs, chimichurri aioli	
OLYMPIC SMASH BURGER* <small>VEG/ GF Available</small>	25
Beecher's local cheese, bacon jalapeño jam, lettuce, tomato, onion, pickles, secret sauce, french fries	

WEEKEND BRUNCH

Saturday & Sunday | 11am - 2pm

PRAWNS AND BISCUITS	26
pork sausage gravy, sunny egg, chives	
CHICKEN AND WAFFLES	28
buttermilk fried chicken, waffle, sweet chili sauce, cognac butter	
DUNGENESS CRAB & ARTICHOKE DIP <small>LS</small>	19
house made potato chips, Beecher's local cheese curds	
OLYMPIC SMASH BURGER* <small>VEG/ GF Available</small>	25
Beecher's local cheese, bacon jalapeño jam, lettuce, tomato, onion, pickles, secret sauce, french fries	
MEDITERRANEAN PLATTER <small>VEG</small>	19
hummus, olives, tzatziki, endive leaves, house-made chips	
SWEET GEM CAESAR <small>GF Available</small>	17
shaved parmesan, white anchovies, house-made dressing	
add chicken +10 add shrimp +12	

COCKTAILS

JOY POP	20
pink gin, raspberry, lemon, grapefruit bitters, prosecco rosé EFFERVESCENT, REFRESHING, JOY	
OLYMPIC MULE	18
fairmont olympic honey vodka, amaro, lime, demerara, ginger beer, angostura bitters CITRUSY, EFFERVESCENT, BITTER	
IF LOOKS COULD KILL	22
cachaça, jamaican rum, watermelon liqueur, singani, cucumber, mint, soda LIGHT, REFRESHING, TROPICAL	
LOUD LOVE	26
absolut exlyx vodka, passionfruit liqueur, sakura vermouth, cointreau, yuzu, bitters CITRUSY, FLORAL, DRY	
MARIGOLD	18
banhez mezcal, combier elixer liqueur, lime, almond orgeat, nutmeg NUTTY, TANGY, COMPLEX	
COLD DAY IN THE SUN	22
santa teresa rum, selva ray rum, velvet falernum, pineapple shrub, pineapple juice, lime FRUITY, REFRESHING, TROPICAL	
RAINIER FOG	22
woodford reserve bourbon, casamigos reposado tequila, banana liqueur, ancho reyes, orange bitters COMPLEX, BOOZY, PIQUANTE	
EVEN FLOW	28
hennessy vs cognac, raspberry liqueur, lemon, honey, cardammon, moët & chandon impérial champagne CITRUSY, COMPLEX, FRUITY	
ABOUT A GIRL	24
botanist gin, cocchi americano, besk malort, thyme COMPLEX, HERBEASOUS, FLORAL	
EVERLONG	24
knob creek rye, carpano antica vermouth, aperitivo liqueur, sakura bitters COMPLEX, BOOZY, BITTER	
OCEAN BOY (non-alcoholic)	14
pineapple shrub, lime, non-alc bitters, soda	
GARDEN GROVE (non-alcoholic)	14
martini floreale, lemon, honey, tonic, thyme	
SPECIALTY FLIGHTS three 1oz pours	
INTRO MEZCAL FLIGHT	38
siete misterios doba-yej, casamigos joven, el buho buishe	
TOAST THE TREES WHISKEY FLIGHT	55
angel's envy: rye, bourbon, fairmont private selection	

WINE

SPARKLING	GL/BTL
<hr/>	
CAVA	
Querena Brut, Penedes, ESP	14 / 56
PROSECCO ROSÉ	
Rive della Chiesa, Veneto, IT	17 / 68
CHAMPAGNE	
Veuve Clicquot Brut, FR	32 / 125
CHAMPAGNE	
2015 Veuve Clicquot La Grande Dame, FR	42 / 195
WHITE & ROSÉ	
<hr/>	
ROSÉ	
Dossier, Columbia Valley, WA	16 / 55
SAUVIGNON BLANC	
Emmolo by Caymus, Napa Valley CA	17 / 58
PINOT GRIS	
Kind Stranger, Lawrence Vineyard, Royal Slope WA	17 / 58
CHARDONNAY	
Chalkhill, Russian River Valley CA	17 / 58
RED	
<hr/>	
PINOT NOIR	
Benton Lane, Willamette Valley, OR	19 / 75
MERLOT	
Duckhorn, Napa Valley, CA	26 / 95
CABERNET SAUVIGNON	
Simpatico "The Bos" Columbia Valley, WA	18 / 72
TEMPRANILLO	
Fitapretta 'Carta', Alentejo, PT	16 / 56

DRAFT BEER

Seapine Citra IPA	10
Aslan Cosmic Hazy IPA	12
Fort George City of Dreams Pale Ale	10
Reuben's Pilsner	9
Diamond Knot Brown Ale	9
Dormancy Breakfast Stout	10
Holy Mountain White Lodge Wit	10
Incline Marionberry Cider	9
Athletic Brewing Co, Non-Alcoholic (can)	7