

COCKTAILS

SAN JUAN SUNRISE	19
botanist gin, house blueberry syrup, cava, lemon, lavender	
EFFERVESCENT, TART, FRUITY	
90 DAYS	20
carpano antica, luxardo, honey, lemon, sakura bitters	
SPICED, TART, CHERRY	
ROY THE RUM RUNNER	20
island rum blend, lime, banana liqueur, branca menta	
TROPICAL, MINT, BRIGHT	
DOC'S DRAM	25
house rum blend, braulio, allspice dram, sweet vermouth	
BITTER, BOLD, MOLASSES	
DOLLAR FINE	22
bahnez mezcal, sfumato, ancho reyes, vecchio del capo	
SMOKE, HEAT, HERBAL	
BACK IN BOURBON	24
brown butter washed woodinville bourbon, bourbon-barreled maple syrup, orange & angostura bitters	
RICH, BUTTERY, FIRESIDE	
IO17 & UNION	32
angel's envy olympic private barrel bourbon, sennzafinne winter, malort (smoked tableside)	
*contains nuts	
PINE, SMOKE, SPIRIT-FORWARD	
GOLDEN LION	22
hennessy vs cognac, bacardi 8 rum, pineapple aromatic spices	
REFRESHING, CITRUS, MILK PUNCH	
FRIENDS IN HIGH PLACES	24
brennivin aquavit, combeir elicser, house mulled wine (served hot)	
TODDY, FRUITY, FESTIVE	
CRISTAL COUTURE	26
patrón cristalino, lychee, lime, italicus pink peppercorn salt rim	
CITRUS, VEGETAL, FLORAL	
OLYMPIC MULE	20
olympic honey vodka, ginger beer, ciociaro, lime, angostura	
SPICY, EFFERVESCENT, BITTER	

NON-ALCOHOLIC

PRESIDENTIAL PARDON	14
seedlip spice, lemon, house blueberry syrup	
COZY IN KENT	14
martini floreale, lemon, honey (served hot)	

WINE

SPARKLING	GL/BTL
FAIRMONT CENTENNIAL SPARKLING WINE	
Treveri Blanc de Blancs Brut, Columbia Valley, WA	15 / 70
CAVA	
Querena Brut, Penedes, ES	14 / 65
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	
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	
PINOT NOIR	
OPP, Willamette Valley, OR	19 / 75
MERLOT	
Duckhorn, Napa Valley, CA	26 / 95
CABERNET SAUVIGNON	
Simpatico "The Bos" Columbia Valley, WA	18 / 72
CABERNET SAUVIGNON	
Martin Ray Synthesis, Napa Valley, CA	28 / 110
MALBEC	
Terrazas de los Andes Reserva, AR	15 / 50

DRAFT BEER

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

BAR BITES

DAILY 2PM - 10PM

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

DAILY 3PM - 10PM

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

DESSERT

DAILY 2PM - 10PM

NY CHEESECAKE	14
MOLTEN CHOCOLATE LAVA CAKE	14
SEASONAL ICE CREAMS & SORBET	13

SUGGESTED PAIRINGS

Montenegro Amaro, IT	13
Remy Martin VSOP Cognac, FR	22
Graham's 20 Year Tawny Port, PT	25



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

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

EXTENDED MENUS

TUESDAY & WEDNESDAY DINNER ENTRÉES

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	

FRIDAY & SATURDAY LATE NIGHT BITES

10pm - Midnight

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

SATURDAY & SUNDAY BRUNCH

11am - 2pm

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

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.

SPIRITS

RYE

Angel's Envy	18
Barrell Seaglass	30
Knob Creek	16
Lot 40	15
Michter's	16
Rittenhouse	13
Sazerac	16
Woodinville*	17

BOURBON

Angel's Envy	16
Angel's Envy Fairmont Private Selection**	24
Basil Hayden	16
Knob Creek	16
Maker's Mark	15
Michter's	16
Woodinville*	15
Woodford Reserve	16
Joseph Magnus Cigar Blend	54

MISC. WHISK(E)Y

Copperworks Single Malt*	22
Gentlemen Jack	14
Slane	12
Suntory Toki	15
Tullamore Dew	12
Westland American Single Malt*	19
Yamazaki 12	45

SCOTCH

Ardbeg 10	20
Balvenie 12 Doublewood	20
Bruichladdich "Classic Laddie"	20
Glenfiddich 12	15
Glenlivet 12	15
Glenmorangie 10	14
Highland Park 12	26
Johnnie Walker Black	14
Johnnie Walker Blue	95
Lagavulin 16	32
Laphroaig 10	24
Macallan 12	26
Macallan 18	110
Oban 14	27
Talisker 10	25

TEQUILA

Casamigos Anejo	24
Casamigos Blanco	22
Casamigos Reposado	23
Clase Azul Reposado	68
Don Julio Reposado	22
Don Julio 1942	45
El Tesoro Blanco	18
Herradura Reposado	19
Patron El Alto	32
Patron Silver	20
Patron Reposado	22
Patron El Cielo	28
San Matias Extra Anejo	28

SPIRITS

APERITIFS & DIGESTIFS

Averna	13
Branca Menta	16
CioCiaro	12
Cynar	12
Fernet Branca	15
Montenegro	13
Ramazotti	13
Vecchio del Capo	15

COGNAC & BRANDY

Barsol Quebranta Pisco	14
Clear Creek Pear Brandy	19
Hennessy VS	18
Hennessy VSOP	22
Hennessy XO	85
Laird's Bonded	17
Nardini Grappa	14
Remy Martin VSOP	22
Remy Martin 1738	26
Remy Martin XO	64
Santiago	16
Singani 63	14

RUM

Appleton Estate Reserve	15
Bacardi 8	14
Mount Gay Eclipse	12
Novo Fogo Silver	15
Santa Tere 1796	16
Selva Ray Owner's Reserve	34
Zacapa 23	18

VODKA

Absolut Elyx	17
Belvedere	15
Chopin	14
Grey Goose	15
Ketel One	14
Tito's	14

GIN

Big Gin*	13
Bombay Sapphire	14
Botanist	16
Chapter One Navy Strength*	14
Ford's London Dry Gin	16
Hendrick's	16
Monkey 47	22
Roku	15
Sipsmith	16
Tanqueray 10	15

MEZCAL

Casamigos	24
Banhez Espadin Barril	14
Del Maguey Vida	14
El Buho Cuishe	30
Siete Misterios Doba Yej	15

*locally distilled

**exclusive to Fairmont Olympic