

small plates

soup du jour - 9

ask your server for today's selection

beet carpaccio - 14

*roasted beets, goat cheese,
pistachios, shredded brussels sprout,
dijon vinaigrette*

bread + olive oil - 14

*house focaccia with EVOO, balsamic
vinegar, pesto, olives + garlic confit*

fried brussels sprouts - 13

*crispy prosciutto, dried cranberries,
pepitas, maple balsamic glaze*

soft pretzel bites - 15

with warm Cougar Gold dip

mushroom arancini - 15

*four arancini over arugula, served
with a black garlic aioli*

bang bang salmon bites - 16

*crispy salmon bites, arugula, cosmic
crisp apple, fennel, pepitas, maple
sweet chili sauce*

truffle parmesan fries - 11

with ketchup + black garlic aioli

barnard griffin classic - 38

*assorted cheeses both domestic and
imported, cured meats from Olympia
Provisions, with olives, grissini,
crackers + other accoutrements*

MAINS

chicken pot pie - 20

*carrots, onions, peas, mushrooms, in a
chicken gravy, with a flaky puff pastry
top*

pasta - 15

*cherry tomatoes, red onion, cucumber,
chickpeas, artichoke hearts, olives,
basil, feta, couscous, dill*

pesto white beans - 15

*creamy pesto sauce, roasted delicata
squash, parmesan, pepitas, served with
baguette*

DESSERT

caramel apple cheesecake - 12

*new york cheesecake with a gingersnap
crust, served with a cosmic crisp spiced
apple topping and salted caramel sauce*



FLATBREADS

add grilled chicken - 5

gluten free + vegan flatbread - 4

apple chicken - 18

*brie spread, caramelized onion,
cosmic crisp apples, pistachios,
arugula, apple cider reduction*

miso steak - 18

*miso cream sauce, wild
mushrooms, caramelized onion,
grilled flank steak, parmesan*

pumpkin sausage - 18

*pumpkin marinara, spicy italian
sausage, fennel, mozzarella,
crispy sage, hot honey*

Parties of 8 or more will be subject to a 20% service gratuity.