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# • FROM THE KITCHEN •

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## • RAW BAR •

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\*SEAFOOD TASTING - SERVES TWO 38  
*daily selection of our raw bar offering*

\*DAILY OYSTERS 3 PER PIECE

\*LITTLENECK CLAMS 2 PER PIECE

*GF B* CRAB NORMANDE 16  
*granny smith apple, calvados, herb oil*

*GF, DF* SHRIMP COCKTAIL 16  
*absolut limon cocktail sauce*

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## • MEATS & CHEESES •

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CHOICE OF 3 \$20

CHOICE OF 5 \$28

*add an additional item \$6*

### MEATS

\*PROSCIUTTO DOMESTIC  
*upstate ny*

\*SUMAC CURED BRESAOLA  
*1732 meats, landsdowne, pa*

\*ARARAT SALAMI  
*landover, maryland*

\*DUCK SALAMI, D'ARTAGNAN  
*upstate, ny*

### CHEESES

CABOT CLOTHBOUND CHEDDAR  
*cow's milk, jaspar hill farm, vt*

BAY BLUE  
*cow's milk, point reyes, ca*

HUMBOLDT FOG  
*soft ripened goat, cypress grove creamery, ca*

LAMB CHOPPER  
*aged sheep's milk, cypress grove creamery, ca*

KUNIK  
*goat and cow triple cream, nettle meadow, ny*

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## • SALADS & SNACKS •

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*HH* CHEF SELECTION OF MEAT AND CHEESE 18

XIX SALAD *boston lettuce, pickled red onion, nueske's bacon, radish, cornbread  
crouton, green goddess dressing* 12

\*CAESAR SALAD *romaine lettuce, traditional dressing, parmesan,  
white anchovy, sourdough croutons* 10  
*add grilled chicken or grilled tuna* 8/12

*GF* CITRUS MARINATED OLIVES *saucisson, farmstead cheese, pickled pearl  
onions* 10

*HH* BEEF FAT FRIED SHOESTRING FRIES *garlic chili aioli* 7

ROASTED MULTICOLORED PEEWEE POATOES *chorizo, spring onion* 9

CRAB AND CLOTHBOUND CHEDDAR MAC & CHEESE 16

*GF, DF, HH* \*TUNA TARTAR *citrus & ginger sesame dressing, avocado* 16

*B* MARYLAND CRAB CAKE *green tomato chow chow, pea shoots, shaved fennel,  
meyer lemon creme fraiche* 18/36

SOFT PRETZEL TARTINE *prosciutto, pears, humboldt fog cheese, basil,  
whole grain mustard* 14

*GF* GREEN MEADOW FARM HEIRLOOM TOMATO SALAD *basil, red onion, goat cheese,  
white balsamic vinegar, extra virgin olive oil* 14

CHEESE STEAK SLIDERS *snake river farms coulotte, clothbound cheddar, kennett  
square mushrooms, parker brioche roll* 16

*+HH* KOREAN FRIED CHICKEN WINGS *crispy fried chicken wings,  
spicy gochujang sauce, peanuts, green onion* 12

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## • MAINS •

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\*OPEN FACED HAWAIIAN SWORDFISH BLT *nueske bacon, boston lettuce, heirloom cherry  
tomato vinaigrette, chili garlic aioli, roast fingerling potatoes* 20

STEAMED BLUE BAY MUSSELS *white wine, saffron, shallots, heirloom cherry tomatoes,  
peas, sourdough crostini, spring herbs* 14

\*STEAK FRITES *grilled coulotte from snake river farms, french fries,  
black garlic steak sauce* 30

\*GRASS FED ANGUS BURGER *clothbound cheddar, brioche bun, french fries* 18

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## • DESSERTS •

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BELLEVUE APPLE DUMPLING *pecans, brown sugar, caramel* 9

PEACH FRANGIPANE COBBLER *apricot glaze, vanilla ice cream, almond brittle* 9

STRAWBERRY ROSÉ SUMMER PUDDING *fresh berries, whipped cream* 9

MANGO CHEESECAKE *citrus tuile, coconut cream, candied lime* 9

DARK CHOCOLATE MOUSSE CAKE *brown butter blondie, raspberry mascarpone cream* 9

SEASONAL SELECTION OF ICE CREAM & SORBET *one or three scoops* 3/8  
*happy hour*

*monday - friday 5pm - 7pm*

*HH* *marked food is 50% off during happy hour ; +HH - \$10 during happy hour*

*GF : GLUTEN FREE ; DF : DAIRY FREE ; V : VEGETARIAN*

*B* OUR SIGNATURE ITEMS EXEMPLIFY THE PROUD HISTORY OF THE BELLEVUE AND LOCALITY WE HAVE CALLED  
HOME FOR OVER 100 YEARS.

\*PLEASE NOTIFY US IF YOU HAVE ANY FOOD ALLERGIES. EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT  
INCREASES THE RISK OF FOOD BORNE ILLNESSES.

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## • XIX COCKTAILS •

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### ### HIGHBALL IN THE SKY 14

bluecoat gin, pimms, fernet, tonic, mint, lime, cucumber

### HIGH TEA ON THE AVENUE 15

hibiscus tea concentrate, gin, fresh lemon juice, chambord, simple syrup, egg white

### ### ROSE CELLO 14

limoncello, lemon juice, raspberry syrup, champagne

### RUBYTINI 17

ruby red vodka, grapefruit juice, lemon juice, champagne

### ### MAGICAL CHAMPAGNE FLUTE 14

pear vodka, pom liqueur, lemon juice, champagne

### ### BOURBON SMASH 15

bourbon, sage & peppercorn syrup, lemon juice, basil

### JALAPENO CUCUMBER 15

cucumber, basil, lime juice, dragondance expression jalapeno gin

### ROSÉ MULE 14

vodka, lime juice, blackberry simple syrup, topped with sparkling rosé

### PEACH ME ANOTHER 15

tequila, fresh lemon, simple syrup, peach bitters, club soda

### BLUEBERRY BASIL GIMLET 15

blueberry vodka, fresh blueberries, basil, simple syrup, fresh lime juice

### PERFECT PEAR 15

pear vodka, ginger liqueur, lime juice, cointreau, coconut water

### OLE SMOKEY 16

pineapple and jalapeño infused tequila, cointreau, agave syrup, lime juice, mezcal

### GRANDE DAME 15

knob creek rye whiskey, lustau vermouth, campari, cinnamon & vanilla syrup, orange bitters

### LYCHEE KISS 17

raspberry vodka, pomegranate liqueur, lychee liqueur, white cranberry juice

### LAVENDAR LOVE 16

citron vodka, lavender syrup, fresh lemon juice, sparkling rosé

### SUMMER PIMMS 15

pimms, st germain, rose water, fresh lemon juice, club soda

### ### SUMMER ALA KING 15

gin, raspberry simple syrup, lemon, canton, st. germain, cucumber

### ### BLACKBERRY MULE 14

rum, lime juice, blackberries, ginger beer

### *B* ### CLOVER CLUB 14

blue coat gin, lemon juice, egg white, raspberry syrup

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## • WINE •

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### • RED WINES •

PINOT NOIR, MACMURRAY RANCH 15/70  
central coast, california 2015

COTES DU RHONE, JEAN LOUIS RESERVE 12/50  
southeast france 2015

MALBEC, CATENA 12/60  
mendoza, argentina 2015

MONASTRELL, ALMUVEDRE 10/50  
alicante, spain 2014

BORDEAUX, "CHATEAU DES LEOTINS" 13/60  
bordeaux, france 2015

CABERNET SAUVIGNON, DRUMHELLER 12/60  
columbia valley, washington 2015

TEMPRANILLO, LA CAPRA LOCA 11/50  
ribera del duero, spain 2015

CHARLES & CHARLES BLEND 11/55  
columbia valley, washington 2015

### • PRIVATE LABEL •

CANVAS BY MICHAEL MONDAVI 10/45  
sparkling blanc de blanc,  
pinot grigio, chardonnay,  
pinot noir, merlot, cabernet sauvignon

### • SPARKLING WINES •

DOM PERIGNON VINTAGE 2006 50/350  
champagne, france

CONQUILLA CAVA 14/65  
penedes, spain

BORTOLOTTI, LAGREIN ROSE 14/65  
veneto, italy nv

### • WHITE WINES •

VINO MOSCATO, CHARLES SMITH 10/50  
walla walla, washington 2015

BELLA RUCHE, ROSE 12/55  
cote du rhone, france 2016

PINOT GRIGIO, VIGNETI DEL SOLE 10/45  
veneto, italy 2016

RIESLING, FIRESTONE 12/60  
santa ynez valley, california 2015

SAUVIGNON BLANC, MURPHY-GOODE 11/55  
north coast, california 2016

GRENACHE BLANC/ROUSSANE, CHATEAU MAS NEUF  
14/65  
southern rhone, france 2016

CHARDONNAY, RODNEY STRONG 10/45  
sonoma, california 2016

ELBLING, HILD 11/55  
mosel, germany 2015

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## • BEER SELECTIONS •

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### • DRAFT BEER •

ALLAGASH WHITE 9  
belgian-style wheat ale, me

PBC "KENZINGER" 9  
pale lager, pa

VICTORY "SUMMER LOVE" 9  
wheat ale, pa

DOGFISH HEAD "60 MINUTE" 9  
ipa, de

YARDS "BRAWLER" 9  
dark mild ale, pa

DUCLAW "SWEET BABY JESUS" 9  
chocolate peanut butter porter, md

### • BOTTLED BEER •

YUENGLING lager, pa 7

BROOKLYN "brown ale", ny 9

GOOSE ISLAND "matilda", belgian pale ale, il 12

MILLER LITE pale lager, wi 8

SIERRA NEVADA "kellerweis" wheat beer, ca 8

UNIBROU "la fin du monde", tripel, canada 12

CORONA EXTRA pale lager, mexico 8

GUINNESS DRAUGHT stout, ireland 8

AMSTEL LIGHT pale lager, netherlands 8

HEINEKEN lager, netherlands 8

DUVEL strong golden pale ale, belgium 13

happy hour

monday - friday 5pm - 7pm

### marked cocktails 9, private label wine 8, draft beer 5

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