

SWEETS

SERVED 11AM - MIDNIGHT

TOUCH TO ORDER **54**

Inquire about additional offerings

2 SCOOPS OF ICE CREAM 7

Vanilla, Salted Caramel, Chocolate

MILK AND COOKIES 7

3 House-made chocolate chip cookies, milk

DILLETANTE CHOCOLATE TRUFFLES 8

Selection of locally made truffles

BEVERAGES

SERVED 6:30AM - MIDNIGHT

FRESH BREWED STARBUCKS CAFÉ ESTIMA COFFEE 12 OZ 3.5/16 OZ 4.5

JUICE 5

Orange, Grapefruit, Apple, Cranberry Juice

SELECTION OF TAZO TEAS 4.5

Awake/English Breakfast, Zen/Green Tea, Chamomile Tea

Chai Tea, Early Grey Tea, Mint Tea

SODA 4

Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper

WINE & BEER

SERVED 6:30AM - MIDNIGHT

LOCAL BEERS

GEORGETOWN BREWING: Bodhizafa IPA 5

FREMONT BREWING: Universale Pale Ale 5

GEORGETOWN BREWING: Roger's Pilsner 5

PYRAMID: Hefeweizen 5

RAINIER: Pale Lager 5

LIQUOR

	50ML	375ML
NEW AMSTERDAM VODKA	6	28
NEW AMSTERDAM GIN	6	25
BACARDI SILVER RUM	6	26
JOSE QUERVO GOLD TEQUILA	7	33
JIM BEAM BOURBON	7	29
CANADIAN CLUB WHISKEY	6	34
CHIVAS REGAL 12 YEAR BLENDED SCOTCH	8	39

WINE

SAGELANDS, CABERNET 35

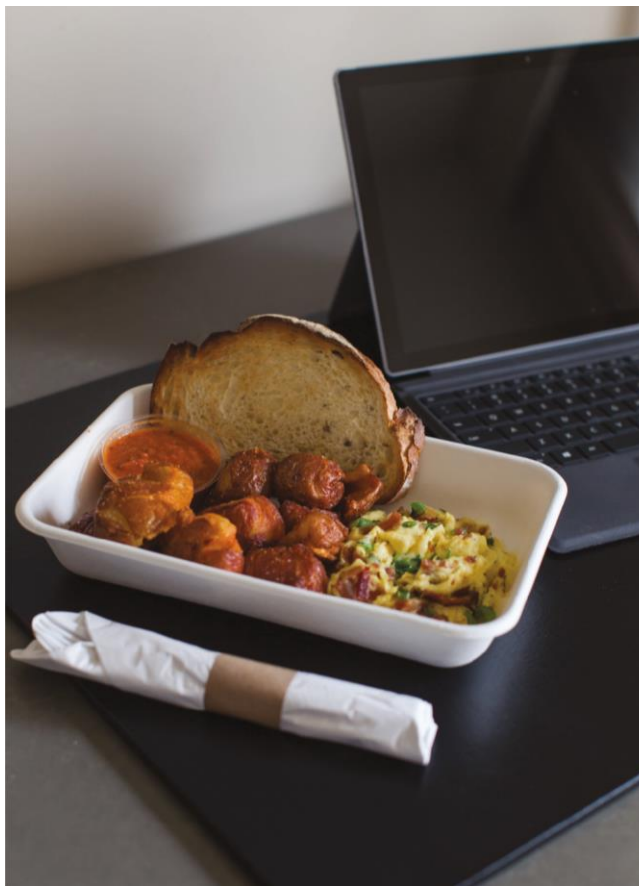
SAGELANDS, CHARDONNAY 35

CHATEAU ST. MICHELLE, Chardonnay 22 (1/2 BOTTLE)

BROWNE HERITAGE, Cabernet 27 (1/2 BOTTLE)

LA CREMA, Pinot Noir 29 (1/2 BOTTLE)

MATANZAS CREEK, Sauvignon Blanc 25 (1/2 BOTTLE)



GOOD FOOD. TO GO.

HUNGRY NOW? PLACE YOUR ORDER!

- Simply press 54 on your in-room phone or place an order using your TV remote on your TV.
- Our knock n' drop service allows guests to enjoy gourmet food and beverages in the comfort of your room without formal delivery.

EARLY START? PRE-ORDER FOR THE MORNING BY 5 A.M.

For your convenience all orders are delivered at a flat rate \$6. Groups of 6-10 sustain total delivery charge of \$10. Orders picked up by guests will only incur a \$2 sustainability fee.

Urbane To Go is available from 6:30 am until midnight daily (orders must be placed by 11:45 pm).

HUNGRY AFTER MIDNIGHT?

- Please inquire with the front desk about our late night snack options.

PRESS 54 TO ORDER



BREAKFAST

SERVED 6:30AM - 11AM

TOUCH
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ON THE GO SPECIALTIES

LOCAL SMOKED SALMON* 15

Chive cream cheese, heirloom tomato, pickled shallots, capers, toasted bagel

BISCUITS AND GRAVY* 15

Pork sausage gravy, chives, two eggs any style, breakfast potatoes

CLASSIC' BENEDICT BOWL** 16

Hill's Canadian bacon, Tarragon Béarnaise, breakfast potatoes, choice of toast

CRAB 'BENEDICT BOWL'* 17

Dungeness crab, spinach, lemon, Tarragon Béarnaise, breakfast potatoes, choice of toast

MIGAS BURRITO 16

House-made chorizo and egg scramble, corn tortilla strips, three cheese blend, onion, cilantro, salsa roja, wheat tortilla

CAGE FREE EGGS

All items come choice of toast. Substitute a side of fruit for 2

+ Add Hill's applewood smoked bacon, pork sausage

or Uli's chicken & apple sausage for 5

BACON AND THREE CHEESE SCRAMBLE 14 GF

Hill's bacon, scallions, Beecher's cheddar, Campfire jack, Tillamook cheddar, breakfast potatoes

EGG WHITE MUSHROOM SCRAMBLE 14 GF

Foraged mushrooms, baby kale, Cypress Grove creamery goat cheese, sweet peppers, breakfast potatoes

SPINACH AND MUSHROOM OMELETTE 15 GF

Foraged mushrooms, baby spinach, Beecher's jack cheese, chives, breakfast potatoes

OLYMPIC OMELETTE 18 GF

Dungeness crab, caramelized onions, Campfire jack cheese, sweet peppers, breakfast potatoes

AVOCADO TOAST 14

Avocado spread, asparagus, heirloom tomato, arugula, radish, avocado and lime vinaigrette on Macrina wheat toast choice of two eggs any style

A LITTLE LIGHTER

STEEL CUT OATS 9 GF/V

Brown sugar, milk, Marion berry jam

URBANE CONTINENTAL 13 V

Ellenos yogurt, house-made granola and honey, fruit, croissant

YOGURT BOWL 11 GF/V

Ellenos Greek yogurt, bananas, berries, house-made granola, honey

Seasonal Fruit Plate 10

ASSORTED CEREALS 7

Organic Kashi cereal | House made granola | Cheerios | Raisin Bran | Special K | Individual milk

SMOOTHIE 8

Ellenos yogurt, honey, berries, banana, orange juice

SWEET SIDE

HOUSE BUTTERMILK PANCAKES 14

Two buttermilk pancakes, strawberry and rhubarb compote, candied pistachio crumble, vanilla cream

BERRY & RICOTTA FRENCH TOAST 15

House made seasonal berry syrup, vanilla ricotta, seasonal berries

GF- Indicated gluten free menu items V- Indicated vegetarian menu items

**The King County Health Department wants you to know: Consuming raw or uncooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

LUNCH

SERVED 11AM – 2:30PM

TOUCH
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SOUP AND SALAD

Add to any salad: 6 oz. Flatiron Steak 10, 6 oz. Chicken 5, 6 oz. Salmon* 7*

HOUSE-MADE TOMATO BISQUE 6/9 GF

HOUSE-MADE MARKET SOUP OF THE DAY 6/9

CAESAR SALAD 12

Mixed romaine, marinated anchovies, Parmigiano Reggiano, Caesar dressing, crouton

MARKET GREEN SALAD 10 GF/VEGAN

Mixed greens, asparagus, heirloom tomato, radish, herbs, aged sherry vinaigrette

GRAIN SALAD 12 VEGAN

Mixed grains, grilled asparagus, marinated cherry tomato, grilled sweet corn, arugula, lemon vinaigrette

FAVORITES

Sandwiches: Choice of House salad, soup, or fries

GRASS-FED BEEF BURGER* 18

100% Washington ground beef, Hill's Bacon, Beecher's cheddar, organic arugula confit, garlic aioli, Macrina Pretzel Bun

STEAK FRITES* 25

6 oz. Local flatiron, pomme frites, arugula salad, pickled mushrooms, chimmi churri

HOUSE ROASTED TURKEY WRAP 16

Lemon brined turkey, Mama Lil's Aioli, arugula, pickled red onions & cucumbers, tomato, bacon, avocado

THREE CHEESE GRILLED CHEESE 12

Macrina bakery potato bread, Beecher's flagship cheddar, Mt. Townsend Creamery Campfire, Tillamook cheddar

HOT SMOKED SALMON CLUB 16

Hot smoked Skuna Bay salmon salad, Hill's bacon, avocado, butter lettuce, tomato, toasted Macrina wheat bread

MAC N' CHEESE 10

House-made Beecher's cheddar cheese sauce, cavatappi pasta, herbed breadcrumbs *+Add bacon or short rib 3, dungeness crab 5*

ALL DAY

SERVED 2:30PM - MIDNIGHT

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MARINATED OLIVES 5 | SPICED NUT MIX 5 | HOUSE-MADE PICKLED VEGGIES 3

CAESAR SALAD 12

Mixed romaine, marinated anchovies, Parmigiano Reggiano, Caesar dressing, croutons

Market Green Salad 10 GF/VEGAN

Mixed greens, shaved asparagus, heirloom tomato, radish, herbs, aged sherry vinaigrette

GRAIN SALAD 12 VEGAN

Mixed grains, grilled asparagus, marinated cherry tomato, grilled sweet corn, arugula, lemon vinaigrette

+ Add to any salad: 6 oz. Flatiron Steak 10, 6 oz. Chicken* 5, 6 oz. Salmon* 7*

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ALL DAY DINING CONT.

SHORT RIB SLIDERS 10

Caraway pickled cabbage, horseradish cream

CHICKEN WINGS 12 GF

Chipotle lemon pepper, buttermilk dressing, house pickles

GRASS-FED BEEF BURGER* 18

100% Washington ground beef, Hill's Bacon, Beecher's cheddar, organic arugula, confit garlic aioli, Macrina Pretzel Bun

MAC N' CHEESE 10

House-made Beecher's cheddar cheese sauce, cavatappi pasta, herbed breadcrumbs *+Add bacon or short rib 3, dungeness crab 5*

HAND-CUT FRIES 7 V

House made 1000 island

DINNER

SERVED 5PM – 10PM

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STARTERS

LOCAL CHARCUTERIE SELECTION* 16

Chef's selection of three local cured meats, Seattle cider mustard, almonds, crackers, toasted baguette, sliced apple

LOCAL ARTISAN CHEESE 16

Chef's selection of three different cheeses, house made jam, almonds, crackers, toasted baguette, sliced apple

GRILLED SALMON RILLETTE 12

Skuna Bay grilled salmon, crème fraiche, lemon, capers, herbs, celery, shallot, toasted baguette,crackers

DUNGENESS CRAB CAKE 15

Smoked jalapeno aioli, grilled corn, heirloom tomato, pickled red onion salad, micro cilantro

RIGATONI 12

Washington beef Bolognese, Carso's rigatoni, house ricotta cheese, micro basil

MAINS

TEA SMOKED DUCK BREAST* 28

Local buckwheat soba noodles, bok choy, shiitake mushrooms, soft boiled egg, spiced mushrooms broth, sesame oil powder

STEAK FRITES* 25 GF

6 oz. local flatiron, pomme frites, arugula salad, pickled mushrooms, chimmi churri

SUNRISE VALLEY BUTTER CHICKEN* 22

Slow braised sunrise valley chicken, spices, basmati rice, cilantro, and flatbread

GRILLED SKUNA BAY SALMON 25

Ras el Hanout spiced grilled salmon, grilled eggplant puree cous cous, harissa, heirloom tomato, garlic yogurt

MARKET VEGETARIAN CURRY 18 V

Chef's daily creation of vegetable curry, served with basmati rice

RISOTTO 20 GF/V

Spring peas, roasted pearl onions, parmigiana reggiano, pea vines