



LATE NIGHT MENU

9:30 PM - 11 PM

Andare Signature Spicy Meatballs GF

16

Veal | Spicy Sausage | Pomodoro |
Shaved Parmesan | Creamy Polenta

Andare Salad GF V CN

13

Spring Mix | Artichoke Hearts | Olives | Ricotta Salata |
Pistachio | Lemon Vinaigrette

Herb Caesar V

15

Baby Gem | Italian Herb Caesar Dressing |
Croutons | Parmesan Reggiano

Chop GF

16

Romaine | Salami | Smoked Gorgonzola | Mama Lil's Peppers
| Pickled Red Onions | Walnuts | Cacio e Pepe Vinaigrette

Andare Bruschetta V

16

Truffle Marinated Mushrooms | Grilled Baguette | Truffle
Goat Cheese | Ricotta | Chive

Andare Signature Meatball Hoagie

16

Caramelized Onion Butter | Spicy Meatballs | Mozzarella

GLUTEN FREE BREAD AVAILABLE UPON REQUEST

DESSERTS

Chocolate Mascarpone Amaretto Cheesecake | 18

Tiramisu | 10

Sicilian Lemon Mousse | 10

Thyme & Rosemary Creme Brulee | 8

Local Gelato from Gelatiamo | single 6, double 9
ask your server for today's flavors

SIGNATURE COCKTAILS

PINEAPPLE BLOSSOM

18

Knob Creek Bourbon | Pineapple | Lemon
Orange Bitters

MEZCAL DRAGONFRUIT MARTINI*

18

Mezcal | Dragonfruit Hibiscus Tea | Egg
White Foam* | Fire Water Bitters | Tajin Rim

ANDARE SPICED OLD FASHIONED

16

Whiskey | House-Made Spiced Syrup | Orange

CHERRY ON TOP

16

Choice of Whiskey or Scotch | Cherry Puree |
Lemon

ANDARE SIGNATURE MULE

15

Vodka | Lime | Ginger Beer | Chambord

STRAWBERRY LIMONCELLO MARTINI

15

Vodka | Limoncello | Lemon | Agave
Strawberry Puree | Sugar Rim

SUMMERTIME BOTANY

17

Hendrick's Gin | Fiero | St. Germain

NORTHWEST PEAR MARTINI

17

Gin | Pear Puree | Lemon | Agave | St. Germain
Sugar Rim

BLOOD MOON

16

Mezcal | St. Germain | Agave | Lemon | Luxardo

PARADISE SPRITZ

15

Malibu Rum | Aperol | Lime | Prosecco

DESSERT COCKTAILS

FLAN MARTINI*

16

Reposado | Rumchata | Bailey's | Whole Egg*

ESPRESSO MARTINI

16

Vodka | Kahlua | Espresso

CHOCOLATE MARTINI

16

Vodka | Bailey's | Crème de Cacao

BEER

LOCAL CRAFT | DRAFT BEER

7

DANG! Citra IPA - Hellbent Brewing
Tropic Haze IPA - Hazy IPA, Silver City Brewing
Red Patina - Amber Ale, Hellbent Brewing
Northwest Pilsner - Hellbent Brewing
Bavarian Style Hefe - Hefeweizen, Silver City Brewing
Seasonal Tap - Ask your server for current selection

BOTTLED IMPORT BEER

8

Heineken
Stella Artois
Corona Extra
Guinness

BOTTLED DOMESTIC BEER

7

Budweiser
Bud light
Coors Light
Miller Lite
Michelob Ultra

*Consumer Advisory: Consumption of raw or undercooked meat, poultry, or seafood may increase the risk of food borne illness. A taxable 18% service charge is added to each check. 100% of the service charge is distributed to the service team. Added gratuity is at the guest's discretion.

SPARKLING

CANVAS

Brut | WA

COL DE SALICI

Prosecco | Italy

VEUVE CLICQUOT

Brut | Champagne | France

WHITE | ROSE

CANVAS

Chardonnay | CA

CANVAS

Pinot Grigio | Italy

CROSSINGS

Sauvignon Blanc | New Zealand

ERATH

Rose | OR

CHATEAU ST. MICHELLE

Riesling | Columbia Valley, WA

DEL RIO

Pinot Gris | OR

LU & OLY MARK RYAN

Chardonnay | Columbia Valley, WA

MARK RYAN

Viognier | Columbia Valley, WA

RED

CANVAS

Pinot Noir | CA

CANVAS

Cabernet Sauvignon | CA

ERATH

Pinot Noir | Willamette Valley, OR

LU & OLY, MARK RYAN

Red Blend | Columbia Valley, WA

THE CHIEF, MARK RYAN

Cabernet Sauvignon | Columbia Valley, WA

DEAD HORSE, MARK RYAN

Cabernet Sauvignon | Red Mountain, WA

MEGAN ANNE, MARK RYAN

Pinot Noir | Red Mountain, WA

LUKE

Syrah | Columbia Valley, WA

CHATEAU ST. MICHELLE

Merlot | Columbia Valley, WA

GUADO AL TASSO IL BRUCIATO

Red Blend | Italy

NINE HATS

Sangiovese | Columbia Valley, WA



11 51

12 51

135



12 54

12 54

12 54

11 51

11 51

12 54

18 81

18 81



12 54

12 54

16 71

13 59

15 69

30 130

18 81

14 63

17 75

15 60

17 71

HAPPY HOUR MENU

MONDAY-FRIDAY

2PM-5PM

Andare Signature Spicy Meatballs GF

10

Veal | Spicy Sausage | Pomodoro |
Shaved Parmesan | Creamy Polenta

Andare Salad GF V CN

9

Spring Mix | Artichoke Hearts | Olives | Ricotta Salata |
Pistachio | Lemon Vinaigrette

Herb Caesar V

9

Baby Gem | Italian Herb Caesar Dressing |
Croutons | Parmesan Reggiano

Chop GF

9

Romaine | Salami | Smoked Gorgonzola | Mama Lil's Peppers
| Pickled Red Onions | Walnuts | Cacio e Pepe Vinaigrette

Andare Bruschetta V

15

Truffle Marinated Mushrooms | Grilled Baguette | Truffle
Goat Cheese | Ricotta | Chive

Calamari

16

House Breaded Calamari | Mama Lil's Peppers | Calabrian
Chili Aioli | Herbs

Andare Signature Meatball Hoagie

12

Caramelized Onion Butter | Spicy Meatballs | Mozzarella

GLUTEN FREE BREAD AVAILABLE UPON REQUEST

DRAFT BEERS

5

LU & OLY, MARK RYAN

9

Chardonnay | Columbia Valley, WA

LU & OLY, MARK RYAN

9

Red Blend | Columbia Valley, WA

CANVAS SPARKLING

7

Brut | CA

CANVAS WHITE

7

Chardonnay or Pinot Grigio | CA

CANVAS RED

7

Cabernet Sauvignon or Pinot Noir | CA

ANDARE SIGNATURE MULE

9

Vodka, Lime, Ginger Beer, Chambord

ANDARE SPICED OLD FASHIONED

9

Whiskey, Spiced Syrup, Orange