



Proud partners with local Seattle farms, dairies, and bakeries to bring the highest quality and freshest ingredients to your table. In our efforts to be a responsible restaurant to our community, we support local businesses, use eco friendly packaging, reduce waste, and create wellness-oriented dishes. Buon Appetito.

## BREAKFAST

FULL BUFFET 29

CONTINENTAL 19

CHILDREN (5-12) 14

Saturday & Sunday 6:30am - 10:30am  
Monday - Friday 6:30am - 10:00am

### COLD ITEMS

Selection of Fresh Fruit V  
Seasonal Berries V  
Local Yogurt | Seasonal Compote  
Steel Cut Oatmeal V  
House Made Granola GF  
(Contains Nuts)  
Hard Boiled Eggs  
Assortment of Pastries & Breads  
Italian Meats & Cheeses

### HOT ITEMS

Cage Free Scrambled Eggs GF DF  
Naturally Cured Bacon GF DF  
Chicken Sausage GF DF  
Fingerling Potatoes V GF  
with Caramelized Onions

### FROM THE WOODFIRE OVEN

Andare Breakfast Flat Breads

GLUTEN FREE BREAD AVAILABLE UPON REQUEST

### MADE TO ORDER

Please order with your server

### WAFFLES

### OMELETS

Cheddar Cheese | Mozzarella | Jalapeño |  
Onion | Mushroom | Bell Peppers | Spinach |  
Tomato | Kale | Bacon | Chicken Sausage

JUST EGG VEGAN SUBSTITUTE AVAILABLE UPON REQUEST

### MORNING DELIGHTS

Andare Bloody Mary with Titos 14  
Mimosa 10

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## ANDARE LUNCH SPECIAL

CHOICE OF ANY TWO ITEMS 21

Daily 11:00 am - 3:00pm

### SALADS

#### Andare GF

Mixed Greens | Olives | Artichoke Hearts | Ricotta Salad | Pistachio | Lemon Vinaigrette

#### Herb Caesar

Romaine | Italian Herb Caesar Dressing | Croutons | Parmesan Reggiano

#### Orange Beet GF

Radicchio | Beets | Orange | Roasted Cipollini | Hazelnut | Cilantro | Reggiano | Saba | EVOO

### PASTAS

#### Spaghetti Carbonara

Pancetta Confit | Parmesan Reggiano | Egg Yolk | Black Pepper

#### Linguini

Beurre Blanc | Sun Dried Tomato | Garlic | Lemon | Parmesan Reggiano

#### Gnocchi

Pomodoro | Parmesan Reggiano | Fresh Burrata | Basil | Chile Flakes

#### Trofie

Sun Dried Tomato | Pistachio Pesto | Artichoke Hearts

#### Risotto

Local Foraged Wild Mushroom | Parmesan Reggiano

### SOUPS

#### Tomato

Beechers Flagship | Croutons | Grana Padano

#### Tuscan Bean

Sausage | Cannelini Bean | Pepper | Kale

### SANDWICHES

#### Andare Signature Meatball

Caramelized Onion Butter | Spicy Meatballs | Mozzarella | Hoagie

#### Caprese Chicken

Tomatoes | Mozzarella | Basil | Balsamic Glaze | Arugula | Ciabatta

#### Vegetarian

Portabella Mushroom | Mozzarella | Caramelized Onion | Mama Lils Peppers | Pomodoro | Ciabatta

#### Smoked Italian

Speck | Prosciutto | Smoked Gouda | Red Pepper Relish | Focaccia

### ADD ON

5oz Grilled Chicken 10 | 6oz NY Strip 15 |  
4oz Grilled Salmon 12 | 3ea Grilled Shrimp 13

GLUTEN FREE BREAD, PASTA, & PIZZA AVAILABLE UPON REQUEST

### STARTERS

<b>Calamari</b>	16
House Breaded Calamari   Mama Lils Peppers   Lemon Aioli	
<b>Garlic Bread</b>	12
House Garlic Bread   Pomodoro	
<b>Andare Signature Spicy Meatballs</b>	12
Veal   Spicy Sausage   Pomodoro   Grana Padano   Grilled Flatbread	
<b>Garlic Gnocchi Frito</b>	16
Fried Gnocchi   Roasted Garlic Aioli   Parmesan Reggiano   Fresh Herbs	
<b>Andare Classic Bruscheta</b>	16
Ricotta   Seasonal Wild Mushrooms   Grilled Baguette   Balsamic	
<b>Antipasto</b>	17
Cacciatore Salami   Castelvetro Olives   Prosciutto   Parmesan Reggiano   Grilled Flatbread	

### PIZZA

<b>Bianca</b>	18
Gruyere   Ricotta   Boursin   Rosemary	
<b>Ortaggio</b>	18
Mushrooms   Cherry Tomato   Shallots   Pepperoncini   Mozzarella	
<b>Margherita</b>	18
Blistered Cherry Tomato   Buffalo Mozzarella   Sea Salt Basil	
<b>Salumi</b>	21
Pepperoni   Cacciatore Salumi   Caramelized Onion   Spiced Agave Syrup   Mozzarella	
<b>Carne</b>	21
Fennel Sausage   Pepperoni   Signature Spicy Meatball   Mozzarella	

### DESSERTS 10

Chocolate Mascarpone Amaretto Cheesecake  
Tiramisu  
Pistachio Citrus Cannoli  
Pear Fig Olive Oil Cake with Creme Anglaise  
Seasonal Gelatiamo

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Daily 4:00pm - 9:30pm

STARTERS		SALAD	
Calamari	16	Andare GF	12
House Breaded Calamari   Mama Lils Peppers   Lemon Aioli		Mixed Greens   Olives   Artichoke Hearts   Ricotta Salad   Pistachio   Lemon Vinaigrette	
Garlic Bread	12	Herb Caesar	12
House Garlic Bread   Pomodoro		Romaine   Italian Herb Caesar Dressing   Croutons   Parmesan Reggiano	
Andare Signature Spicy Meatballs	12	Orange Beet GF	12
Veal   Spicy Sausage   Pomodoro   Grana Padano   Grilled Flatbread		Radicchio   Beets   Orange   Roasted Cipollini   Hazelnut   Cilantro   Reggiano   Saba   EVOO	
Garlic Gnocchi Frito	16		
Fried Gnocchi   Roasted Garlic Aioli   Parmesan Reggiano   Fresh Herbs			
Andare Classic Bruscheta	16		
Ricotta   Seasonal Wild Mushrooms   Grilled Baguette   Balsamic			
Antipasto	17		
Cacciatore Salami   Castelvetro Olives   Prosciutto   Parmesan Reggiano   Grilled Flatbread			
		SOUP	
		Tomato	12   8
		Beechers Flagship   Croutons   Grana Padano	
		Tuscan Bean	12   8
		Sausage   Cannellini Bean   Pepper   Kale	

PIZZA		PASTA	
Bianca	18	Spaghetti Carbonara	14
Gruyere   Ricotta   Boursin   Rosemary		Pancetta Confit   Parmesan Reggiano   Egg Yolk   Black Pepper	
Ortaggio	18	Linguini	14
Mushrooms   Cherry Tomato   Shallots   Pepperoncini   Mozzarella		Beurre Blanc   Sun Dried Tomato   Garlic   Lemon   Parmesan Reggiano	
Margherita	18	Gnocchi	14
Blistered Cherry Tomato   Buffalo Mozzarella   Sea Salt Basil		Pomodoro   Parmesan Reggiano   Fresh Burrata   Basil   Chile Flakes	
Salumi	21	Trofie	14
Pepperoni   Cacciatore Salumi   Caramelized Onion   Spiced Agave Syrup   Mozzarella		Sun Dried Tomato   Pistachio Pesto   Artichoke Hearts	
Carne	21	Risotto	14
Fennel Sausage   Pepperoni   Signature Spicy Meatball   Mozzarella		Local Foraged Wild Mushroom   Parmesan Reggiano	

GLUTEN FREE BREAD, PASTA, & PIZZA AVAILABLE UPON REQUEST

ADD ON

5oz Grilled Chicken \$10 | 6oz NY Strip \$15 | 4oz Grilled Salmon \$12 | 3ea Grilled Shrimp \$13

ANDARE SPECIALS	
Andare Steak GF	38
6oz NY Strip   Butternut Squash   Grilled Broccolini   Agro Dolce Shallots	
Chicken Marsala	30
Wild Mushroom Marsala Sauce   Breaded Parmesan Chicken   Crispy Fingerling Potatoes	
Wild Boar Ragu GF	32
Chianti Herb Braised Wild Boar   Polenta   Seasonal Root Veg   Crispy Shallots	
Seared Halibut GF	38
Roasted Brussel Sprouts   Cherty Tomato   Red Pepper Sugo   Spicy Sausage   Cipollini Onion	
Spaghetti & Meatballs	26
Andare Signature Spicy Meatball   Pomodoro   Parmesan Reggiano   Fresh Mozzarella Basil	

DESSERT

Chocolate Mascarpone Amaretto Cheesecake	10
Tiramisu	10
Pistachio Citrus Cannoli	10
Pear Fig Olive Oil Cake with Creme Anglaise	10
Seasonal Gelatiamo	10

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## BEER

### Local Craft | Draft 7

Johnny Utah Pale Ale, Georgetown Brewing  
Seattle Sunshine Hazy Pale Ale, Hellbenty Brewing  
Pilsner, Hellbent Brewing  
Citra IPA, Hellbent Brewing  
Copperline Amber, Backwoods Brewing  
Serengeti Wheat, Mac& Jack's

### Bottle Import 8

Heineken  
Stella Artois  
Corona Extra  
Guinness

### Bottle Domestic 7

Budweiser  
Bud Light  
Coors Light  
Miller Lite  
Michelob Ultra

## SIGNATURE COCKTAILS

### Amaretto Punch 14

Amaretto | Pineapple | Orange

### Mezcal Paloma 15

Mezcal | Triple Sec | Lime | Grapefruit | Jalapeno  
Salt Rim

### Espresso Martini 16

Vodka | Kailua | Fresh Espresso

### Summer Margarita 16

Reposado | Lime | Agave  
Choice of Pineapple | Strawberry | Blood Orange

### Andare Signature Mule 15

Vodka | Lime | Ginger Beer | Rotating

### Enhancement Limoncello Martini 15

Vodka | Limoncello | Lemon | Triple Sec | Sugar Rim

### Strawberry Basil Crush 16

Basil Infused Rum | Lemon | Strawberry Puree |  
Agave

## CLASSIC COCKTAILS

### Aperol Spritz 15

Prosecco | Aperol | Club Soda

### Boulevardier 16

Rye | Campari | Sweet Vermouth

### Andare Manhattan 16

Rye | Sweet Vermouth | Bitters

### Andare Spiced Old Fashioned 16

Whiskey | Spiced Syrup | Orange

## SPARKLING

### Canvas 11 | 51

Brut | WA

### 1928 12 | 51

Prosecco | Italy

### Veuve Clicquot | 135

Brut | Champagne | France

## WHITE | ROSE

### Canvas 11 | 51

Chardonnay | CA

### Canvas 11 | 51

Pinot Grigio | Italy

### Crossings 12 | 54

Sauvignon Blanc | NZ

### Erath 11 | 51

Rose | OR

### Clone7 11 | 51

Riesling | WA

### Del Rio 12 | 54

Pinot Gris | OR

### Mark Ryan Lu + Olly 12 | 54

Chardonnay | Columbia Valley | WA

## RED

### Alder Ridge 15 | 69

Cabernet | WA

### Canvas 11 | 51

Pinot Noir | CA

### Canvas 11 | 51

Cabernet | CA

### Megan Anne 16 | 71

Pinot Noir | Willamette Valley | OR

### Mark Ryan Lu + Olly 12 | 54

Red Blend | Columbia Valley | WA

### Mark Ryan Water Witch 25 | 98

Red Blend | Red Mountain | WA

### Luke 14 | 63

Syrah | Columbia Valley | WA

### Mark Ryan Long Haul 17 | 75

Merlot | Columbia Valley | WA

## HOURS OF OPERATION

### Breakfast

Saturday & Sunday 6:30am - 10:30am  
Monday - Friday 6:30am - 10:00am

### Lunch

Daily 11:00 am - 3:00pm

### Happy Hour

Weekdays 2:00pm - 5:00pm

### Dinner

Daily 4:00pm - 9:30pm

\*Dining Room & Andare To-Go closed weekdays 3 - 4pm

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## LATE NIGHT

Friday - Monday 9:30pm - 11:00pm

<b>Andare Signature Spicy Meatballs</b>	12
Veal   Spicy Sausage   Pomodoro   Grana Padano   Grilled Flatbread	
<b>Smoked Italian Sandwich</b>	17
Speck   Prosciutto   Smoked Gouda   Red Pepper Relish   Focaccia	
<b>Andare Salad GF</b>	12
Mixed Greens   Olives   Artichoke Hearts   Ricotta Salad   Pistachio   Lemon Vinaigrette	
<b>Herb Caesar Salad</b>	12
Romaine   Italian Herb Caesar Dressing   Croutons   Parmesan Reggiano	

<b>Garlic Gnocchi Frito</b>	11
Fried Gnocchi   Roasted Garlic Aioli   Parmesan Reggiano   Fresh Herbs	
<b>Andare Classic Bruscheta</b>	16
Ricotta   Seasonal Wild Mushrooms   Grilled Baguette   Balsamic	
<b>Antipasto</b>	17
Cacciatore Salami   Castelvetrano Olives   Prosciutto   Parmesan Reggiano   Grilled Flatbread	

### BEER

<b>Local Craft   Draft</b>	7
Johnny Utah Pale Ale, Georgetown Brewing	
Seattle Sunshine Hazy Pale Ale, Hellbenty Brewing	
Pilsner, Hellbent Brewing	
Citra IPA, Hellbent Brewing	
Copperline Amber, Backwoods Brewing	
Serengeti Wheat, Mac& Jack's	

<b>Bottle Import</b>	8
Heineken	
Stella Artois	
Corona Extra	
Guinness	

<b>Bottle Domestic</b>	7
Budweiser	
Bud Light	
Coors Light	
Miller Lite	
Michelob Ultra	

### SIGNATURE COCKTAILS

<b>Amaretto Punch</b>	14
Amaretto   Pineapple   Orange	
<b>Mezcal Paloma</b>	15
Mezcal   Triple Sec   Lime   Grapefruit   Jalapeno Salt Rim	
<b>Espresso Martini</b>	16
Vodka   Kailua   Fresh Espresso	
<b>Summer Margarita</b>	16
Reposado   Lime   Agave	
Choice of Pineapple   Strawberry   Blood Orange	
<b>Andare Signature Mule</b>	15
Vodka   Lime   Ginger Beer   Rotating Enhancement	
<b>Limoncello Martini</b>	15
Vodka   Limoncello   Lemon   Triple Sec   Sugar Rim	
<b>Strawberry Basil Crush</b>	16
Basil Infused Rum   Lemon   Strawberry Puree   Agave	

### CLASSIC COCKTAILS

<b>Aperol Spritz</b>	15
Prosecco   Aperol   Club Soda	
<b>Boulevardier</b>	16
Rye   Campari   Sweet Vermouth	
<b>Andare Manhattan</b>	16
Rye   Sweet Vermouth   Bitters	
<b>Andare Spiced Old Fashioned</b>	16
Whiskey   Spiced Syrup   Orange	

### SPARKLING

<b>Canvas</b>	11   51
Brut   WA	
<b>1928</b>	12   51
Prosecco   Italy	
<b>Veuve Clicquot</b>	135
Brut   Champagne   France	


### WHITE | ROSE

<b>Canvas</b>	11   51
Chardonnay   CA	
<b>Canvas</b>	11   51
Pinot Grigio   Italy	
<b>Crossings</b>	12   54
Sauvignon Blanc   NZ	
<b>Erath</b>	11   51
Rose   OR	
<b>Clone7</b>	11   51
Riesling   WA	
<b>Del Rio</b>	12   54
Pinot Gris   OR	
<b>Mark Ryan Lu + Olly</b>	12   54
Chardonnay   Columbia Valley   WA	

### RED

<b>Alder Ridge</b>	15   69
Cabernet   WA	
<b>Canvas</b>	11   51
Pinot Noir   CA	
<b>Canvas</b>	11   51
Cabernet   CA	
<b>Megan Anne</b>	16   71
Pinot Noir   Willamette Valley   OR	
<b>Mark Ryan Lu + Olly</b>	12   54
Red Blend   Columbia Valley   WA	
<b>Mark Ryan Water Witch</b>	25   98
Red Blend   Red Mountain   WA	
<b>Luke</b>	14   63
Syrah   Columbia Valley   WA	
<b>Mark Ryan Long Haul</b>	17   75
Merlot   Columbia Valley   WA	



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## KIDS MENU

For children 12 and under

### STARTERS

Pizza Bread | Marinera 3

Caesar 4

### STARTERS

Cheese Pizza 7

Pepperoni Pizza 8

### PASTA

Spaghetti 6

Linguini Alfredo 7

Butter Spaghetti Noodles 6

Kids Trofie Mac & Cheese 6

### ENTREE

Grilled Chicken Breast | Trofie Mac.& Cheese | Roasted Carrots 9

### DESSERT

Gelato 4

### DRINKS

Soda | Juice | Milk 6

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