

SAZERAC LUNCH

Menu Served Monday – Friday
11:30 am – 2:30 pm



SNACKS, TAPAS, BITES

- OLIVES.....4
- SEA SALT ROASTED ALMONDS4
- FIELD MUSHROOMS 6
Garlic, Sherry
- MEDJOOL DATES EN BROCHETTE7
Smoked Bacon, Goat Cheese, Balsamic
- CRISPY “TRUFFLES”7
Yukon Potato, Truffle Cheese, Truffle Aioli
- MARINATED WHITE ANCHOVIES*7
Cucumber, Chow-Chow
- WOOD ROASTED GULF PRAWNS* 14
Chorizo, Capberberries, Plenty of Garlic



SANDWICHES

- BBQ PULLED PORK..... 12
*Carolina Style, topped with Cole Slaw
Served with Rustic Sweet Potato Fries*
- GOOD OL’ SOURDOUGH GRILLED CHEESE ..11.5
Tomato Jam, Baby Organic Greens
- GRILLED LEMON CHICKEN BAGUETTE*13
*Gruyere, Smoked Bacon, Avocado Mayo,
Organic Green Salad*
- “FRESH CATCH” FISH CIABATTA* 17
Shaved Fennel, Remoulade, Dill Chips

*If you would like to dine Gluten Free,
Please request our Gluten Free Menu*



SOUPS, SALADS, LIGHTER

- SEASONAL SOUP OF THE DAY
Cup.....5 Bowl.....9
- CHICKEN, SHRIMP, & ANDOUILLE GUMBO
Cup.....5 Bowl.....9
- ROASTED ORGANIC BEETS 8.5
Cypress Grove Goat Cheese, Pistachios
- HEARTS OF ROMAINE “CAESAR STYLE”11.5
Parmesan, White Anchovy
- ARTISAN LETTUCES 8.5
*Radish, Carrot, Cucumber, Creamy Basil Vinaigrette
~Bleu Cheese or Chèvre add 1*
- ROTISSERIE CHICKEN SALAD14
*New Crop Apples, Bleu Cheese, Roasted Hazelnuts,
White Balsamic Vinaigrette*

WOOD FIRED PIZZA

- SOPRESSATA12
Specialty Salami, Crimini Mushrooms, Red Sauce
- SIMPLICITY 11
Tomato Reduction, Mozzarella, Baby Tomato, Basil
- WHITE 11
Four Cheeses, Garlic, Chile Flakes, Parsley
- FLORENTINE 11
Roasted Garlic, Béchamel, Spinach, Ricotta
- ANDOUILLE12
*Housemade Sausage, Onion Marmalade, Fontina,
Tomato Confit*



FROM TAYLOR SHELLFISH FARMS

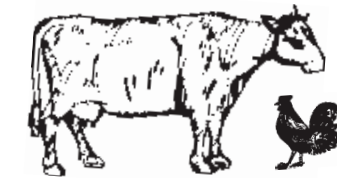
OYSTERS ON THE HALF SHELL*
2 EA OR 24 DOZ
Mignonette, Cocktail Sauce

STEAMED CLAMS*
11.5 PER 1/2 LB.
Pernod, Bacon, Roasted Tomato



CHARCUTERIE & CHEESE

- RUSTIC PORK PÂTÉ 8.5
Grain Mustard, Cornichon
- CHICKEN LIVER MOUSSE8
Mostarda, Croutons
- BEEF TARTARE*8
Sunny Side Up Quail Egg
- “LIVER & ONIONS”9
Cornmeal Fried Chicken Livers, Three Onion Relish
- GRILLED HOUSEMADE ANDOUILLE SAUSAGE 8.5
Hot Mustard, Pickles
- HICKORY SMOKED CHICKEN WINGS9
White BBQ Sauce
- SELECTION OF CURED MEATS5 / OZ
Chef’s mixed plate 15
- WARM OOZING ST. ANDRÉ 11
Grilled Bread
- DOMESTIC & IMPORTED ARTISAN CHEESES 4 / OZ
Chef’s mixed plate 12



SMALL & BIG PLATES

- ROASTED CARROT-PARMESAN GRITS 14
Winter Vegetables, Crisp Sage
- CRISPY IDAHO CATFISH* 15 / 23
Jalapeño-Lime Brown Butter, Lemon-Whipped Potato
- CIDER-CHILE GLAZED “ST. LOUIS STYLE” PORK RIBS*16 / 24
Cheddar Baked Anson Mills Grits
- DRAPER VALLEY FREE RANGE CHICKEN* ... 18
*Half Chicken from the Rotisserie
Wood Roasted Vegetables, Lemon, Sea Salt*
- SPECIAL GRIND BURGER* 13
*Cabernet Onions, Housemade Pickles, Hand-Cut Fries
~Cheddar, Gruyere, Bleu or Fontina add 1
~Crispy Bacon add 1*
- PAN SEARED SCALLOPS*17 / 26
Parsnip Purée, Brussels Sprouts, Smoked Bacon
- BRAISED LAMB SHANK*27
Caramelized Onion-Gruyere Mac ‘n Cheese, Gremolata
- “STEAK FRITES”* 7 oz 28 / 10 oz 44
*Washington State Beef Tenderloin,
Choice of Small or Large Filet,
Cracked Pepper-Parmesan Fries, Garlic Aioli*

EXECUTIVE CHEF JASON McCLURE

*Requests for separate checks for parties of
6 or more will be respectfully declined.
Sazerac includes a base gratuity of 18%
on parties of 6 or more.*

*Meats, poultry, eggs, seafood or shellfish that are served raw or undercooked to your specification may increase your risk of foodborne illness, especially if you have certain medical conditions.

LUNCH WINE SPECIALS

Santa Isabel Viognier Blend
ARGENTINA
\$6

Stone Cellars Chardonnay
CALIFORNIA
\$6

Hogue Sauvignon Blanc
WASHINGTON
\$6

Primaterra Prosecco
ITALY
\$6

Twin Fin Cabernet Sauvignon
CALIFORNIA
\$6

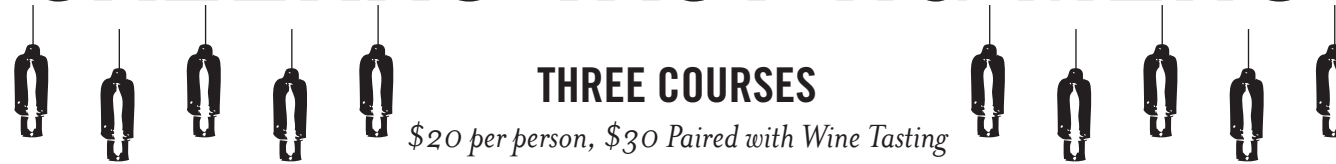
Stone Cellars Merlot
CALIFORNIA
\$6

Stonecap Syrah
WASHINGTON
\$6

Bodega Norton Malbec
ARGENTINA
\$6

For Reservations
Please Call 206-624-7755
or visit www.sazeracrestaurant.com

SAZERAC TASTING MENU



THREE COURSES

\$20 per person, \$30 Paired with Wine Tasting

First Course Choice of:

MEDJOOL DATES EN BROCHETTE

Smoked Bacon, Goat Cheese, Balsamic

CRISPY "TRUFFLES"

Yukon Potato, Truffle Cheese, Truffle Oil

HEARTS OF ROMAINE "CAESAR STYLE"

Parmesan, White Anchovy

ARTISAN LETTUCES

Radish, Carrot, Cucumber, Creamy Tarragon Vinaigrette

CUP OF ANDOUILLE SAUSAGE GUMBO or TODAY'S SOUP

Château Ste. Michelle Sauvignon Blanc, Horse Heaven Hills, WA 2010

Second Course Choice of:

BBQ PULLED PORK SANDWICH

Carolina Style, topped with Cole Slaw, served with Rustic Sweet Potatoes

GOOD OL' SOURDOUGH GRILLED CHEESE

Tomato Jam, Baby Organic Greens

ROTISSERIE CHICKEN SALAD

New Crop Apples, Bleu Cheese, Roasted Hazelnuts, White Balsamic Vinaigrette

Wine By Joe Pinot Noir, Willamette Valley, OR 2009

Third Course Choice of:

BOX OF FRESH BAKED COOKIES TO TAKE AWAY

HOUSE-CHURNED ICE CREAM OR SORBET

OOEY GOOEY CHOCOLATE CAKE

BOWL OF FRESH FRUIT

Vanilla Bean Syrup, Torn Mint

EXECUTIVE CHEF JASON McCLURE

Chateau Ste. Michelle Late Harvest Chenin Blanc, WA

UPCOMING EVENTS

*Little Bit O' Lovin
Cooking Class*

SATURDAY, APRIL 21, 2012
1 PM - 3 PM

*Please Join Chef Jason For A Three Course
Meal Prepared Right Before Your Eyes In
Our Exhibition Kitchen. Space Is Limited
So Be Sure To Make Your Reservation
Soon.*

\$60 PER PERSON

Next Class July 21, 2012

Valentine's Day Oyster Menu

SATURDAY - TUESDAY
FEBRUARY 11 - 14, 2012
5 PM - 10 PM

*Love Never Tasted So Good!
In Addition To Our Regular Dinner
Menu, Chef Jason Will Be Presenting His
Signature Oysters Six Ways Menu.
We Will Also Be Featuring Chocolate
Lovers Cocktails And Special Desserts.*

Easter Sunday Brunch

SUNDAY, APRIL 8, 2012
*We Are Now Accepting Reservations For
Large Parties On Easter. Our Traditional
Buffet Will Make Everyone In Your
Family Smile.*

For Reservations
Please Call 206-624-7755
or visit www.sazeracrestaurant.com

