

Shareable's

Hummus	13
warm flatbread and crisp vegetables	
Roasted Beet Salad	14
spinach, goat cheese, cider vinaigrette, macadamia nuts	
Classic Caesar	11
crisp romaine hearts, caesar dressing, croutons, parmesan	
Add chicken 6 Add shrimp 13 Add salmon 13	
Burrata	17
market vegetable ratatouille, grilled rustic bread, creamy burrata, aged balsamic	
Braised Short Ribs Tater Tots	18
shredded short ribs, pepper jack cheese, blistered jalapeno, black garlic aioli, scallions	
Aqua Terra Wings	16
gochujang garlic sauce, quick pickled vegetables, furikake confetti	
Calamari	17
butter milk marinated, kalamata olives, pepperoncini, chipotle aioli	
House Smoked Salmon Tacos	16
onions, peppers, chipotle aioli, cilantro slaw	
Dungeness Crab Cakes	19
served on stone ground mustard remoulade and slaw	
Veggie Burger	18
impossible burger, avocado, iceberg lettuce, tomato, chipotle mayo, brioche bun, swiss cheese with fries	
Turkey BLT	16
roasted turkey, tomato, lettuce, bacon and lemon pepper mayo on toasted sourdough bread & served with fries	
Kobe Beef Burger*	20
kobe beef, tillamook white cheddar, peppered bacon, field greens, tomato, pickle, onion, toasted bun	

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Signature Cocktails

Handcrafted with Fresh Squeezed Juice

Atrium Sidecar	13
Hennessy, Sweet & Sour, Mist Splash, Club Soda	
Kentucky Mule	12
Bulleit Bourbon, Ginger Beer, Lime Juice, Garnished with Lime	
Washington Apple	11
Crown Royal Blended Whiskey, Apple Schnapps, Cranberry Juice, Apple	
Pike Punch	10
Cruzan Rum, Peach Schnapps, Cranberry Juice, Lemon Juice, Simple Syrup	
The Great Margarita	13
Patron Silver Tequila, Grand Marnier, Fresh Squeezed Lime Juice, Simple Syrup	
Aqua Terra Iced Tea	12
Vodka, Rum, Coconut Rum, Bourbon, Lime Juice, Cola	
Primo's House Sangria	10
Korbel Brandy, House Cabernet, Fresh Squeezed Orange, Lemon and Lime Juice, Simple Syrup	

Desserts \$9

<u>Washington apple tart</u>	<u>Crème brûlée</u>
a la mode for \$1 more	
<u>Ice cream & sorbet</u>	<u>Classic tiramisu</u>
<u>Marion berry sundae</u>	<u>Cheese Cake</u>
<u>Gluten free chocolate torte</u>	

Brews

Draft 7 - 8

Bud Light, Heineken
Manny's Pale Ale
Lucille IPA
Bellevue IPA
Mac and Jack African Amber
Irish Death Dark Ale

Domestic, Craft, and Imported bottle 7 - 8

Bud, Bud Light, Black Butte, Miller Lite, Michelob Ultra, Coors Light, Blue Moon Belgian Ale, Sam Adams Boston Lager and Seasonal (ask your server for current selection), Sierra Nevada Pale Ale, Red Hook ESB, O'Doul's Non-Alcoholic, Corona, Corona Light, Negra Modelo, Heineken, Newcastle Brown Ale, Guinness Draught, Stella Artois Lager, Amstel Light, Hop Valley Citrus IPA

Seattle Airport Marriott

3201 South 176th Street, Seattle, WA 98188
206.241.2000
www.SeattleAirportMarriott.com 2/2020

<i>The Captain's List</i>	6oz	9oz
2016 Cakebread Chardonnay	26	35
2015 Twomey Cellars Pinot Noir	35	49
2015 Browne Malbec	21	28
2016 Stonestreet Chardonnay	18	25
2013 Jordan Cab	35	49
2015 Daou Soul of a Lion, Paso	65	79

Ports and Dessert Wines

Sandeman Founders Reserve Ruby Porto	8.50
Fonseca Porto Bin 27	8.50
Taylor Fladgate 2012	9



Wines

White/Sparkling Wines	6oz.	9oz	Bottle
Chandon Rose/Brut 187ml	13	-	45
Villa Sandi Prosecco, Italy	12	-	38
Newton Skyside Chardonnay, Napa	12	18	38
Sequoia Grove Chardonnay, Napa	14	20	45
Chateau Ste. Michelle Chardonnay	12	18	38
Louis Jadot Pouilly Fuisse, Burgundy France	18	24	55
K Vintners Viognier, Yakima	12	18	38
Ferrari Carano Fume Blanc, Sonoma	11	17	34
Willakenzie Pinot Gris, Yamhill	12	18	38
Ste. Michelle Riesling, Columbia Valley	11	17	34
Browne Grenache Rose, Walla Walla	12	18	38
Red Wines			
Arrowood Cabernet Sauvignon, Sonoma	14	20	45
Browne Heritage Cabernet, Walla Walla	13	19	39
Daou Cabernet Sauvignon, Paso Robles	18	24	68
Chateau St. Michelle Indian Wells Merlot	13	19	39
Seven Hills Merlot, Walla Walla	13	19	39
Graffito Malbec, Argentina	12	18	38
Artezin, Zinfandel, Mendocino Ca	13	19	39
Cambria Syrah, Santa Maria	14	20	45
La Crema Pinot Noir, Willamette Valley	14	20	39
Sokol Blosser Pinot Noir, Dundee Hills Oregon	17	23	51
Ferrari Carano Siena Red Blend, Sonoma	14	20	45
The Prisoner Red Blend, Napa	24	30	82

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