

Welcome to **List**

We are open daily from
4pm to Midnight

HAPPY HOUR:

Sunday and Monday all day

Tuesday through Thursday, 4-6:30 + 9-midnight

Friday and Saturday 4-6:30

All items on 'The Food List' page are half price

(Does not include featured dishes)

Bottle of white or red \$15 (ask about selection)

Glass of white or red \$3.99

All draft beer \$3.25

Champagne special pricing (check page)

2226 1st Ave, Seattle
(206) 441-1000

THE FOOD LIST

Please note: all food is served 'as ready'

Organic tomato salad, gorgonzola cheese, capers	8
Flatbread, feta cheese, cranberries, pinenuts	10
Baked broccoli	8
Grilled octopus salad, citrus emulsion	14
Eggplant parmigiana	11
Natural angus beef burger with fries	13
Spicy meatballs	9
Handmade Gnocchi with black truffle cream	14
Sea salt and pepper calamari	11
Cannelloni with spinach and ricotta	9
Grilled Caesar salad, shaved reggiano	10
Arugula salad with fresh mozzarella, evoo dressing	10
Lettuce, goat cheese and pear salad	9
Pan roasted natural chicken, local mushrooms	11
Local fresh clams, chardonnay broth and crostini	15
Grilled chilean sea bass (sustainably caught)	16
Bacon wrapped wild gulf prawns	15
Seared ahi tuna fillet*, honey-ginger sauce	14

We proudly serve Macrina bread

**eating raw/undercooked foods can cause food born illness*

FEATURED DISHES

Please note: all food is served 'as ready'

Grilled Pheasant 13

Idaho pheasant marinated and grilled.

Sautéed greens, spicy Butter gnocchi

Natural beef shoulder tenderloin steak 14

8 oz. cut of Washington beef, grilled to

medium rare. Served with fries

Gnocchi Rosè 10

Daily made gnocchi, creamy tomato sauce, mozzarella, reggiano

Natural top sirloin 11

5 oz. grilled Washington top sirloin,

rucola salad

Spicy calamari and beans 8

Sautéed calamari, cannellini beans,

cayenne pepper

Wild mushroom puree soup 4

House made with porcini mushroom and

a hint of black truffle

DESSERT

Belgium Chocolate tortino and gelato 5

THE COCKTAIL LIST

Bluberry Lemon Rocks 9

Bluberry stoli vodka, fresh lemon, soda, rocks

X-rated Tini 10

Passion Fruit, mango, blood-orange vodka

Cynar 9

Roots, bark and artichoke liquor, buffalo trace

Bourbon, soda, rocks. Orange peel

Italian Lemondrop 10

Limoncello 'Il Tramonto', pearl vodka, fresh lemon

Belltown Orange 9

Stoli orange, lime, chambord

La Strega 'Up' 10

Strega liquor, sapphire gin, indian orange bitters

Plum Blossom 8

Pearl plum vodka, lemon juice, orange liquor

Pom Pom 10

Pomegranate pearl vodka, triple sec, lime

Red Light Tini 9

3 Olives Cherry vodka, lime, triple sec

Bacardi Mojito 9

Rum, fresh mint, soda, fresh lime

CHAMPAGNE COCKTAILS

First Ave 10

Grey Goose, black raspberry liquor, orange juice,

Remy Pannier French brut

List Royale 10

Remy Pannier French brut, Chambord, Cointreau

R E D W I N E S

(Glass: 6oz. pour, Bottle: 750ml, Taste: 2oz. pour)

MALBEC SEPTIMA

(ARG) Glass 7 Bottle 26 Taste 2.75

Displaying aromas of plums, and blackberries with a hint of vanilla from six months of american oak aging. Pair with meat or spicy food

CAB-MERLOT WHISTLESTOP (WA)

Glass 7 Bottle 25 Taste 2.75

Vibrant aromas of cherries and juicy currant. Hints of herb. Bordeaux style blend, gets its name from the whistling trains that pass through the E. WA vineyards. The palate shows ripe fruit flavors and sweet oak

BARBERA FONTANAFREDDA (ITA)

Glass 9 Bottle 32 Taste 3.5

From the Piemonte region of Italy. Ruby red with purple highlights. The nose is packed with blackberries, plum and spicy overtones hinting at black pepper and cinnamon. Sweet and soft tannins

PINOT NOIR UNDERWOOD (OR)

Glass 8 Bottle 28 Taste 3

Fruit from the southern part of the state (Umpqua and Rogue Valleys) exhibits aromas of cherry and spice with subtle hints of vanilla. The palate offers dark ripe fruit, cherry and blueberry with great balance

CABERNET SAUV. OBERON (NAPA)

Glass 12 Bottle 39 Taste 4.5

Round and rich seamless texture from malolactic fermentation in barrel combined with 18 months of oak aging. Candied blackberries, licorice, spice, cocoa powder. Lingering toffee note on the finish

CABERNET SAUV. GOTT 'THE SHOW' (CA)

Glass 9 Bottle 32 Taste 3.5

Crushed black cherry fruit with underlying vanilla tones, boysenberry sorbet, stewed black currants, minerality and aniseed notes

MERLOT NORTHSTAR (WA)

By the bottle only 50

Northstar, located in Walla Walla, is considered to be among the world's best merlot. Bright and solid balance with notes of black cherry, spice and coconut leading to a smoky and long finish of brown sugar and maple

W H I T E W I N E S

(Glass: 6oz. pour, Bottle: 750ml, Taste: 2oz. pour)

PINOT GRIGIO RUFFINO 'LUMINA' (ITA)

Glass 7 Bottle 26 Taste 2.75

Dry and medium bodied. Intense floral notes with aromas of citrus and pear. Hints of pineapple and sage linger at mid palate

SAUVIG. BLANC SEAGLASS (Santa Barbara, CA)

Glass 8 Bottle 28 Taste 3

Dry-fruit forward. Invigorating scents of lemon, lime, freshly cut grass, grapefruit. Crisp complexity with gooseberries and tangerines. Slightly tart finish

CHARD SEQUOIA GROVE (Carneros, CA)

Glass 12 Bottle 42 Taste 4.5

Layers of sweet lemon curd, ripe and juicy pear, toasted pine nuts. Background notes of orange blossom and lightly toasted sourdough bread give additional balance

CHARDONNAY CANUE RIDGE (Walla Walla, WA)

Glass 10 Bottle 38 Taste 3.5

Aromas of butterscotch and honeysuckle with flavors of pear and honeydew. Crisp, clean and elegant finish, mild oak

SOAVE PIEROPAN (ITA)

Glass 9 Bottle 32 Taste 3

Perfume of almond blossom and marzipan. Fresh honeydew melon and lemon zest give the palate a balanced depth and lingering acidity

SAUV. BLANC STAGS LEAP CELLARS (Napa, CA)

Glass 12 Bottle 44 Taste 4.5

Vibrant with tropical nose of orange blossom, lychee and grapefruit. Fruit driven entry with guava, tangerine, komice pear, kaffir lime and mineral notes of sandalwood spice

RIESLING STE MICHELLE (WA)

Glass 6.5 Bottle 22 Taste 2.5

Dominant peach and sweet lime. Mineral notes 'medium-dry' style (sweeter than the other whites on our list)

FONSECA PORT

Tawny	7
10 Years	10
20 Years	16

CHAMPAGNE & BRUT

Remy Pannier Brut (FRA)	7/26
<i>During HH 5/19</i>	
Lunetta Brut Rose (ITALY)	9/32
<i>During HH 6/24</i>	
Domaine Carneros, by Taittinger (CA)	48
<i>During HH \$34</i>	
Piper Champagne (FRA)	70
<i>During HH \$48</i>	
Feuillatte Brut Rose Champagne (FRA)	90
<i>During HH \$65</i>	
Taittinger Brut Millesime Champagne (FRA)	140
<i>During HH \$95</i>	
Dom Perignon (FRA)	250
<i>During HH \$175</i>	

AFTER DINNER

On the rocks or neat

Limoncello 'Il Tramonto'	8
Amaretto di Saronno	8
Frangelico	8
Grappa Poli Sarpa (neat or shaken with Drambuie)	12
Grand Marnier	9
Fernet Branca	8
Cynar	8