



SHAKER + SPEAR

Take Out + Delivery



Hours of Operation

Dinner

Wednesday through Sunday 5:00pm – 8:00pm

Beverage

Wednesday through Sunday 12:00pm – 10:00pm

*Monday + Tuesday *CURBSIDE PICK UP ONLY* 12:00pm – 8:00pm*

For free delivery, call in your order at 206-826-1700 or email your order to frontdesk@palladianhotel.com

Or visit www.exploretock.com/shakerandspear to place an online order

APRIL 3, 2020

**KIMPTON HOTELS & RESTAURANTS – SHAKER AND SPEAR
2000 2nd Ave, Seattle, WA 98121**

Consuming raw or uncooked foods, walking down the street, and many other activities may increase your risk of illness.

SHAKER + SPEAR

PRE-FIXE DINNER

CHOICE OF ONE APPETIZER, ONE ENTRÉE AND ONE DESSERT \$45
OR ORDER A LA CARTE

CHOPPED VEGETABLE SALAD, AVOCADO, CHEDDAR + WALNUT DRESSING 14

VEGAN GREEK MEATBALLS, CUCUMBERS + CASHEW TZATZIKI 14

SASSY PEANUT + CHILI SHRIMP 15

STEELHEAD, PISTACHIO DUKKAH, LENTILS + CHARRED ONION RICOTTA 29

CHICKEN & DUMPLINGS, PEAS, CARROTS + BROCCOLINI 28

CHARGRILLED BURGER, BACON, GRUYERE, FRENCH ONION COMPOTE + FRIES 17

FRIED CHICKEN + BISCUITS, MASHED POTATO + GRAVY 27

CHOCOLATE POT DE CRÈME 9

WARM CHOCOLATE CHIP COOKIES 6

FUDGE BROWNIES 6

SIDES

MAC + CHEESE 10

FRENCH FRIES 6

CHEESE FRIES 10

CHARRED BROCCOLINI 6

KALE, PARMESAN + AGED BLASAMIC 6

HOT FUDGE SUNDAE 10

VANILLA ICE CREAM, BROWNIE BITES, BANANA, VANILLA WHIP

Rolla T.P. 1

Boxa Tissue 1

BEVIES ON DECK



N/A BEVERAGES

Can Sodas – Coke, Diet Coke, Sprite	2.00
Nantucket Nectars – Cranberry, Orange	3.00
Blood Orange Dry Soda	3.00
Acqua Panna (500mL)	3.00
Red Bull (250mL)	3.00
Fever Tree (6.8 oz) – Ginger Ale, Ginger Beer, Tonic	3.00

BEER

Singles or Sixers

Miller Highlife	1.00
Rainer	1.50
Lagunitas Pilsner	2.50
ScuttleButt IPA	2.50
Reuban's Hazealicious IPA	3.00
Guinness	3.00
Rambling Rout Cider 16oz	3.00
Elysian Dragon's Tooth Stout 22oz	7.00
Finnriver Habanero Cider 16.9oz	12.00
Urban Family Wishing Wand Boysenberry Sour 16.9oz	12.00
Dirty Couch Sal Imperatrix	22.00
↳ Red Wine Barrel Aged Plum Saison 25.4 oz	

COCKTAIL KITS

Serves Approximately 17 Cocktails (Margarita Serves About 14)

- *French 75/76 – 1L Beefeater Gin OR 1L Tito's Vodka, Sparkling Wine, 'French Sauce', Lemon 60
- Aperol Spritz – 750mL Aperol, Sparkling Wine, Soda Water, Orange 60
- *Old Fashioned – 1L Evan Williams Bourbon, House Old Fashioned 'Sauce', Cherry, Orange 50
- *Margarita – 1L El Jimador Blanco Tequila, House-Made Margarita Mix, Lime 50
- *Moscow Mule – 1L Tito's Vodka, Fever-Tree Ginger Beer, Lime 50

*Single serving kits available upon request

SPARKLING WINE

California Sparkling, Wycliff, California	10
Prosecco, Bortolomiol "Miòl" Prosecco, Italy	20
Blanc de Noir, Analemma "Atavus" Brut, Columbia Gorge, WA 2014	90
Vouvray Pétillant, Domaine Huet, Vouvray, France 2013	45
Champagne, Vincent Couche, Brut, France 2004	60
Lambrusco, Omaggio Gino Friedmann "di Sorbara" Emilia-Romagna, Italy	16
Cava Brut Rosé, Campo Viejo, Brut Rosé, Spain	12
Crement de Alsace Rosé, Lucian Albretch, Brut Rosé, France	26
Champagne Rosé, Ruinart, Brut Rosé, France	140

ROSÉ WINE

Rosé Blend, Sierra Cantabria, Rioja, Spain 2018	12
Rosé, Cape Bleue, Jean-Luc Colombo, Cornas, France 2018	15

WHITE WINE

Côtes du Rhône Blanc, Famille Perrin "Réserve" Côtes du Rhône, France 2017	12
Pinot Gris, Nine Hats, Columbia Valley, WA 2017	18
Pinot Grigio, Cantina Zaccagnini, Abruzzo, Italy 2018	18
Picpoul, Gérard Bertrand, Languedoc, France 2015	22
Chablis, Domaine Nathalie et Gilles Fèvre, Chablis, France 2018	40
Sancerre, Domaine de la Perriere, Loire Valley, France 2018	40
Chenin Blanc, L'Ecole, Columbia Valley, WA 2017	18
Sauvignon Blanc, Dashwood, Marlborough, New Zealand 2019	16
Sauvignon Blanc, Hess Select, North Coast, CA 2017	15
Vermentino, Argiolas "Costamolino" Sardinia 2017	18
Oriveto, Barbi "Vendemmia" Umbria, Italy 2018	15
Grüner Veltliner, Domäne Wachau "Federspiel Terrassen" Austria 2017	35
Arneis, Cana's Feast, Willamette Valley, OR 2017	25
Bordeaux Blanc Style Blend, Serenity, Yakima Valley, WA 2015	22
Viognier, Mark Ryan, Yakima Valley, WA 2018	54
Pouilly Fuisse, J.J. Vincent "Marie Antoinette" Burgundy, France 2016	35
Chardonnay, The Calling, Sonoma Coast, CA 2018	15
Chardonnay, Paul Hobbs, Russian River Valley, CA 2016	60
Chardonnay, Capitan Gagnerot "Les Gréchons et Foutrières" Ladoix, France 2016	78

RED WINE

Pinot Noir, The Calling, Monterey County, CA 2018	16
Pinot Noir, Lemelson, Willamette Valley, OR 2016	36
Pinot Noir, Thomas George "Estate" Russian River Valley, CA 2013	55
Cabernet Franc, Domaine de la Chanteleuserie, Bourgueil, France 2017	25
Chianti Classico, Tenuta di Arcano, Chianti, Italy 2016	15
Nebbiolo, Almquist, Yakima Valley, WA 2011	45
Syrah, Domaine Lombard "La Renommee" Brézème, France 2017	22
Syrah, Amavi, Walla Walla Valley, WA 2016	32
Syrah, Cowhorn, Applegate Valley, OR 2014	65
Châteauneuf du Pape, Château La Nerthe, CdP, France 2013	60
Barbera d' Alba, G.D. Vajra, Piedmont, Italy 2017	28
Merlot, Browne, Columbia Valley, WA 2015	50
Malbec, Graffigna, Mendoza, Argentina 2017	15
Malbec, Luigi Bosca, Mendoza, Argentina 2016	35
Red Blend, Prisoner Wine Co "The Prisoner" Napa Valley, CA 2018	50
Mourvedre, Mark Ryan "Crazy Mary" Red Mountain, WA 2017	80
Cabernet Sauvignon, DAOU, Pasos Nobles, CA 2017	15
Cabernet Sauvignon, Drumheller, Columbia Valley, WA 2017	18
Cabernet Sauvignon, Gorman "Old Scratch" Red Mountain, WA 2016	34
Bordeaux Style Blend, Paraduxx, Napa Valley, CA 2015	35
Bordeaux Style Blend, Arcanum "Il Faunno" Tuscany, Italy 2015	32
Bordeaux Style Blend, Owen Roe, Yakima Valley, WA 2017	40

**Additional Beer, Wine, Spirits and Mixers Available Upon Request*