

café				lunch & a bit later		available 11:30-6pm
espresso	5.00	8oz	12oz	16oz	soup and salad	
extra shot	1.00				potato-leek soup with whey, miso, + crispy leeks	
americano	5.00	5.00	5.50	6.00	• solo bowl	13.00
macchiato	6.00				• bowl with macrina sourdough & a small salad	20.00
cortado	6.00				green salad	18.00
cappuccino	6.50	7.50	7.50	8.00	leafy greens, watermelon radish, toasted pine nuts, grana padano cheese, charred orange-balsamic vinaigrette	
latte	7.00	7.50	8.00	8.00	grain bowl	20.00
mocha/white chocolate mocha	7.50	8.00	8.00	8.50	whole spelt berries, roasted squash, cabbage + alliums, pepitas, pickles, radicchio, preserved lemon + tahini dressing	
cold brew	5.00	5.50	5.50	6.00	protein additions	
chai	6.00	6.50	6.50	7.00	• soft egg	4.00
hot chocolate	5.00	5.50	5.50	6.00	• anchovies, white or oil cured	3.00
alternative milks: soy (.50), oat (1.00)					• marinated mussels	4.00
syrops: vanilla, sf vanilla, hazelnut, almond, caramel, blackberry, lavender, rose, coconut (.50) cardamom (1.00)					• smoked sardines	4.00
onyx tea	4.00	4.50	4.50	5.00	• salami, cute cubes	4.00
mao jian green, genmaicha green, earl grey, black tea blend, raspberry hibiscus herbal					• marinated mushrooms	4.00
london fog	6.00	6.50	6.50	7.00	tartines	
matcha latte	7.50	8.00	8.00	8.50	open-faced sandwich served on macrina sourdough with a side of pickles	
breakfast	available 8am-11:30				salumi	
yogurt parfait				13.00	• jamon serrano, cider mustard, aioli, pickle relish, manchego cheese	18.00
grace harbor yogurt, roasted Japanese sweet potato, hazelnut-almond-chocolate granola, toasted coconut, yakami orchards yuzu marmalade, and jacobson crunchy salt					• skagit river ranch chorizo, queso fresco, refried beans, curtido pickle, aji verde	18.00
breakfast sandwich				15.00	seafood	
egg, emmi roth gruyere, aioli + pickle relish on macrina giuseppe sandwich loaf					• spanish sardines, harissa aioli, herbs, daikon pickle	17.00
quiche (available all day)				10.00	• smoked keta salmon, crispy salmon skin, capers, herbs, pickled onions, marinated mustard seeds	18.00
• cascadia mushrooms, ferndale farmstead smoky scamorza cheese					vegetarian	
• pg molinari pancetta, caramelized onions, emmentaler cheese					• warm goat cheese, calimyrna figs, onion medallion, herbs, + balsamic	15.00
farmer's plate (available all day)				18.00	• roasted cascadia mushrooms, queso fresco, refried beans, curtido pickle, aji verde - 18	18.00
soft boiled egg, lemon ricotta, simple salad, pickles, olives, sourdough toast					non-alcoholic	
café snacks	available all day				eames to stun / 13	
marcona almonds				6.00	pathfinder non-alcoholic amaro, passionfruit, lime, mole bitters	
citrus-marinated olives				6.00	phony negroni (btl) / 9	
spiced potato chips				5.00	communita kombucha / 6	
chips & smoked salmon schmear				8.00	(1.5-2% abv) - 12oz	
pickles, seasonal assortment				7.00	the shop by porter	
soft egg, kari kari chili crisp				5.00	theshopbyporter.com @theshopbyporter	
macrina sourdough and your choice of...					1201 2nd avenue suite 100 (entrance on 1st),	
• pink peppercorn-marinated feta				10.00	Seattle	
• basil pesto butter, hazelnut-date butter, or plain butter and jacobson sea salt				9.00		
• extra virgin olive oil and jacobson crunchy salt				8.00		
• soft egg				10.00		
					<i>*consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness</i>	

Drink Menu

cocktails

grassy knoll / 17

gin, patxaran (basque sloe berry liqueur), lime, bubbles.
a french 75-esque remix.

rohde soda / 15

mezcal, fino sherry, juniper-lime soda, cucumber bitters.
a zesty lil pick-me-up.

crown juhl / 15

white port, gentiane aperitif, dry vermouth, bergamot bitters.
light, bright, slightly bitter stirred cocktail.

halabaloo / 16

scotch, fancy banana liqueur, oloroso sherry, black walnut bitters.
like eating banana bread around a campfire.

wine

bubbles

flama d'or cava, penedes, spain 15

white

caruso minini grillo, sicily, italy 15

kilburg riesling, mosel, germany 16

red

mersel chilled cinsault, bekaa valley, lebanon 17

anahata cabernet sauvignon, columbia valley,
washington 17

orange/rosé

wurzinger frug rosé, burgenland, austria 16

wild arc concord-chamomile spritzer, hudson
valley, new york 18

flavia cataratto orange, sicily, italy 17

*\$20 corkage for all retail bottles

draughts/cans

stoup red ale / 8
(15oz)

stoup pilsner / 8
(15oz)

metier ipa / 8
(15oz)

son of man basque-style cider / 8
(12oz)

menabrea lager / 8
(15oz)

the shop by porter

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1201 2nd avenue suite 100 (entrance on 1st),
Seattle

Weekend Menu

the shop by porter

café				wine	
espresso	5.00	8oz	12oz	16oz	bubbles
extra shot	1.00				flama d'or cava, penedes, spain
americano		5.00	5.50	6.00	
macchiato	6.00				white
cortado	6.00				caruso minini grillo, sicily, italy
cappucino		6.50	7.50	8.00	kilburg riesling, mosel, germany
latte		7.00	7.50	8.00	
mocha/white chocolate mocha		7.50	8.00	8.50	red
cold brew		5.00	5.50	6.00	mersel chilled cinsault, bekaa valley, lebanon
chai		6.00	6.50	7.00	anahata cabernet sauvignon, columbia valley, washington
hot chocolate		5.00	5.50	6.00	
alternative milks: soy (.50), oat (1.00)					orange/rosé
syrops: vanilla, sf vanilla, hazelnut, almond, caramel, blackberry, lavender, rose, coconut (.50) cardamom (1.00)					wurzinger frug rosé, burgenland, austria
onyx tea		4.00	4.50	5.00	wild arc concord-chamomile spritzer, hudson valley, new york
mao jian green, genmaicha green, earl grey, black tea blend, raspberry hibiscus herbal					flavia cataratto orange, sicily, italy
london fog		6.00	6.50	7.00	
matcha latte		7.50	8.00	8.50	
café snacks		available all day			draughts/cans
marcona almonds				6.00	stoup red ale / 8 (15oz)
citrus-marinated olives				6.00	stoup pilsner / 8 (15oz)
spiced potato chips				5.00	metier ipa / 8 (15oz)
chips & smoked salmon schmear				8.00	son of man basque-style cider / 8 (12oz)
pickles, seasonal assortment				7.00	menabrea lager / 8 (15oz)
soft egg, kari kari chili crisp				5.00	
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					1201 2nd avenue suite 100 (entrance on 1st), Seattle

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