

DINING MENU

Starters and Shareables

House made Charcuterie / 24

Accompanied by a changing variety of cured meats, sausage, smoked meats, roasted seasonal vegetables, marinated olives and pickled seasonal fruit & vegetables. Served with currant-grain mustard, truffled honey, red onion relish & grilled paleo bread.

Steamed Clams / 16

In local microbrew, house made spicy italian sausage, torn fresh herbs, grass fed butter, and grilled paleo bread

Bone broth / 8

Slow simmered in small batches for 24hrs for utmost flavor & nutrition. Finished with grass fed butter.

Bison Tartare / 18

Capers, cornichons, quail egg, amino spritz, parsley pistou & grilled paleo bread

Cauliflower Risotto / 12

Roasted garlic, basil pistou, macadamia cheese, lemon zest

Duck Egg & Caviar / 14

4 minute egg, lump caviar, chives, crispy capers and paleo toast points

Gatherings

Salt Roasted Beets / 14

balsamic redux, charred mesquite dusted walnuts, basil foam

Heirloom Kale & Roasted Stone fruit / 16

Creamy Almond dressing, elephant garlic crisps, preserved citrus, candied house made bacon

Rustic Greens / 12

Seasonal tender greens, tarragon vinaigrette, roasted heirloom tomatoes, paleo croutons

Wilds from the Sea

PNW Seafood bake / market price

Local dungeness crab, spot prawns, clams, seasonal fish, lobster jus, foraged mushrooms and wild ramps

14 oz Maine Lobster / market price

Fire roasted, vanilla bean mousse, sunchoke puree

PNW Halibut Cheeks / market price

Fire Roasted, verju butter, shaved black truffle, crispy herbs

Sharables from the Rotisserie

Bone in Pork Tenderloin 32oz, Tails & Trotters hazelnut finished / 45

Dry aged bone in Beef Ribeye 32oz, Carman ranch / 85

Whole Duck, cherry infused vodka flambe / 40

Whole Pheasant, rosemary kale pesto paint / 38

Seasonal "ready for harvest" Vegetables / 22

On the side

Wilted heirloom greens- roasted garlic butter, pork belly cracklings / 10

Roasted head of Cauliflower- herb and beet green chimichurri / 12

Baked sweet potato- macadamia cheese, wild ramps / 8

Wild foraged mushrooms, drunk on red wine, duck fat butter / 15

Seasonal vegetables pickled & fermented / 6

**A friendly reminder that consuming raw or uncooked food and drinks may be harmful to your health, and as such, please take precautions as necessary*

Raising the Bar

At Carnivore, you won't find Coke, Pepsi, Sprite or any other high-fructose mixers. We use organic cane sugar as an ingredient in some of our beverages and, in limited amounts, in our fresh, house made mix drinks. In an effort to offer our customers more Paleo acceptable choices we are constantly searching for organic and bio-dynamic wineries and breweries. Check out our providers page to see a list of some of our valued partners.

BAR MENU

White

'15 bookwalter chardonnay | columbia valley 10/40

'15 castillo de mendoza vitarán | rioja 12/48

'15 bellwether dry riesling | finger lakes 12/48

'14 valentina vermentino | tuscan 10/40

'15 mohua sauvignon blanc | marlborough 10/40

'15 meyer-fonne edelzwicker | alsace 40

'13 brick house chardonnay | willamette valley 58

'16 amity white pinot noir | willamette valley 44

'16 orr chenin blanc | columbia valley 52

'16 kerloo cellars grenache blanc | walla walla 56

'16 abacela albarino | umpquah valley 42

'15 h.moser karmeliterberg grüner veltliner | kremstal 42

'15 eyrie pinot blanc | willamette valley 52

'16 venica & venica jesera pinot grigio | collio 52

'15 p. lauer lambertskirsch riesling kabinet | saar 88

'15 baer chardonnay | columbia valley 52

Rose

'16 seehof rosé of pinot noir | trocken 12/48

'16 tamarack rose of mourvèdre | wahluke slope 38

'15 donkey and goat ramato | anderson valley 58

Sparkling

nv treveri blanc de blancs | yakima valley 8/32

2011 chateau d'orschwihr rosé cremant | alsace 13/52

nv taittinger brut champagne 19/78

2015 johan pinot noir rosé pet nat | willamette valley 34

nv fourny & fils brut champagne | vertus 118

Red

'15 balboa artist series cabernet | walla walla 14/56

'15 robert ramsay mason's red | columbia valley 11 /44

'15 kevin white syrah | yakima valley 12/48

'11 caleches de lanessan | haut-medoc 13/52

'16 domaine dubost tracot | beaujolais-villages 11/44

'15 johan farmlands pinot noir | willamette valley 12/48

'15 tomero malbec | mendoza 10/40

'15 brick house pinot noir | willamette valley 82

'14 buty merlot / cab franc | columbia valley 98

'14 vignobles bulliat morgon | beaujolais 48

'15 big table farm pinot noir | willamette valley 90

'04 grand corbin manuel | st. emilion 104

'15 lost & found carignan & mourvèdre | california 52

'15 ruggeri corsini dolcetto d'alba | piedmont 40

'12 ruggeri corsini barolo | bussia. piedmont 88

'14 fidelitas malbec | red mountain 88

'15 domaine philippe tessier cheverny | loire valley 58

'13 gramercy cellars syrah | columbia valley 86

'13 b. leighton petit verdot | columbia valley 105

'14 love & squalor pinot noir | willamette valley 62

'04 r. lopez de heredia rioja reserva | rioja 86

'14 charles smith m.c.k. syrah | Washington 58

'15 long shadows feather cabernet | columbia valley 145

'13 yangarra shiraz | mclaren vale 54

'15 ridge lytten springs | sonoma 90

'14 woodward canyon cabernet sauvignon

Carnivore Cocktails

the nomad - mezcal, egg white, lime, beet powder 13

direct martini - sipsmith gin, chambery vermouth, orange bitters, splash of mineral water, served at zero degrees with zest and castelvetro olives 13

mammoth - bonded rye, alder-smoked cacao, rabarbaro, orange oil 14

japanese highball - japanese whisky, sparkling spring water, grapefruit zest 12

yakima sling - blanco tequila, grapefruit, lime, cinnamon, IPA 11

the good, the bad & the ugly - bourbon, orange, lime, thai bitters, grenadine, mezcal mist 12

improved whiskey cocktail - bonded rye, scotch, maraschino liqueur, gum, absinthe, orange & allspice bitters 12

Beer & Cider

crux pilsner - oregon draft pint 7

silver city tropic haze IPA - silverdale draft pint 7

black raven festibus holiday pale 7

mac & jacks mac stout nitro 7

georgetown gusto creme coffee ale 7

unity vibration peach bourbon kombucha beer -draft 14oz. 9

ommegang witte 11.2oz. bottle - new york 8

stiegl grapefruit radler 11.2oz. bottle - austria 7

duchesse de bourgogne 11.2oz. bottle - belgium 12

ghostfish GF grapefruit ipa 12oz. bottle - seattle 7

orval trappist ale 11.2oz. bottle - belgium 11

off color "apex predator" saison 12oz. bottle - illinois 7

reverend nat's hopricot cider - portland 16oz. bottle 12

dupont brut cidre - normandie 12.7 oz. bottle 14

finnriver sidre - chimacum 16.9oz. bottle 15

NA Bottle

mr. cola 12oz. 4.5

virgil's zero cola 12oz. 4.5

bubble up lemon-lime soda 12oz. 4.5

dry soda fuji apple 12 oz. 4.5

fever tree tonic water 6.8oz. 4

bedford's ginger ale 12oz. 4.5

townshend's citrus hop kombucha 14oz. 7

sant aniol sparkling mineral water 25.4oz. 6

Zero Proof

raspberry passionfruit shrub 5

luxardo cherry phosphate soda 5

Caffee Umbria Cofee

regular or decaf 4

Steven Smith

mao feng shui | green tea 4

lord bergamot 4

peppermint leaves 4

