



# THE MARC

• BAR •

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Served Daily 4pm – 9pm

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## SHAREABLES

**MARINATED OLIVES // 7**

**MIXED NUTS // 6**

**SOUP OF THE MOMENT // MP**

**TRUFFLE FRIES // 7**

**CHEESE & CHARCUTERIE // 29**

Artisanal Cheeses, Selection of Cured Meats,  
Gardiniere Pickles, Olives, Mustard, Nuts, Crostini

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## SMALL BITES

**SMOKED SALMON RILLETTES // 12**

Smoked Salmon Rillettes, Sweet Peppers, Rosemary  
Cracker

**AUTUMN SALAD // 16**

Roasted Delicata, Toasted Grains, Warm Bacon  
Vinaigrette

**CASCADIA CREAMERY GARLIC AND ROSEMARY  
FONDUTA // 17**

Garlic and Rosemary Fonduta, Focaccia

**CRISPY BRUSSELS SPROUTS // 13**

Brussels Sprouts, Balsamic, Oregon Hazelnuts

**CALAMARI // 18**

Calamari, Cilantro, Lime, Pickled Peppers, Aioli

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## SANDWICHES & ENTREES

**PAPPARDELLE BOLOGNESE // 35**

House-Made Pappardelle, Braised Short Rib,  
Parmesan Reggiano, Toasted Hazelnuts,  
Jimmy Nardello Chili Crunch

**WILD BOAR & BISON MEATLOAF SANDWICH // 20**

Served Open-Faced on Focaccia, Fried Leek, Curry  
Ketchup

**CLASSIC SMASH BURGER // 16**

Served with Truffle Fries

**DUCK CONFIT // 36**

Duck Confit, Cannellini Beans, Mustard Greens,  
Smoked Lardons

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## BEVERAGES

### AMERICANO // 12

Campari | Sweet Vermouth | Soda | Orange Twist

### MW MARTINI // 16

Gin | Dry Vermouth | Pickled Onion Brine | Pickled Onion

### VIEUX CARRE // 16

Bourbon | Walla Walla Distillery Brandy | Benedictine  
Sweet Vermouth | Bitters

### VESPER // 15

Gin | Vodka | Lillet | Lemon Twist

### WHITMAN // 16

Bacon Fat Washed Bourbon | Black Pepper syrup  
Black Walnut Bitters | Brandied Cherry

### WALLA WALLA SOUR // 14

Whiskey | Lemon | Simple Syrup  
Walla Walla Vintner Red Wine | Brandied Cherry

### 808 PUNCH // 14

Gin | Pineapple | Lime | Pineapple Szechuan Tart Mixer  
Basil Syrup | Soda

### WHITE NEGRONI // 14

Gin | Suze | Lillet Blanc | Lemon Twist

### SCENT OF A WOMAN // 14

Pierre Ferand Dry Curacao | Lavender Bitters  
Peychaud's Bitters | Sugar | Sparkling wine

## ZERO PROOF

### 809 PUNCH // 10

Pineapple | Lime | Pineapple Szechuan Tart Mixer  
Basil Syrup | Soda

### CRANCOLA TEA // 10

Cranberry Juice | Lemon Juice  
Ceylon Tea-Cola Syrup | Soda

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## BY THE GLASS

### SPARKLING

Antech, Le Mauzac, Reserve Extra Brut, Cremant de Limoux, FR, 2021 // 11

Balboa, Sparkling Rosé, Columbia Valley, WA, 2022 // 12

### WHITE

Balboa, Grüner Veltliner, Columbia Valley, WA, 2023 // 10

Long Shadows, Poet's Leap, Riesling, Columbia Valley, WA, 2023 // 12

Walla Walla Vintners, Sauvignon Blanc, Columbia Valley, WA, 2022 // 11

L'Ecole No. 41, Marcus Whitman, Chardonnay, Columbia Valley, 2022 // 10

Jaine, Evergreen Vineyard Chardonnay, Columbia Valley, WA 2021 // 14

### ROSÉ

Seven Hills, Columbia Valley, WA, 2023 // 12

### RED

Lagana Cellars, Pinot Noir, Walla Walla Valley, WA 2020 // 16

Long Shadows, Saggi, Sangiovese Blend, Columbia Valley, WA, 2020 // 22

Walla Walla Vintners, Merlot, Walla Walla Valley, WA, 2021 // 15

August Forest, Syrah, Walla Walla Valley, WA, 2022 // 14

L'Ecole No. 41, Marcus Whitman, Red Blend, Columbia Valley, 2021 // 12

Gramercy Cellars, Cabernet Sauvignon, Walla Walla Valley, WA, 2019 // 20

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