

MARKET 253 BREAKFAST

253 FAVORITES

*FARMER'S BREAKFAST

Three Eggs Cooked Your Way, Breakfast Potatoes, Nine Grain Toast, Choice of Bacon, Sausage, or Chicken Apple Sausage

\$17

*DEUCES WILD

Two Eggs Cooked Your Way, Two Strips of Bacon, Two Slices of Crème Brûlée French Toast

\$13

*CHICKEN FRIED CHICKEN THIGH AND EGGS

Chicken Fried Chicken, Country Gravy, Two Eggs Cooked Your Way, Breakfast Potatoes

\$17

*GRILLED SALMON AND EGGS

Pacific Salmon, Two Eggs Cooked Your Way, Breakfast Potatoes

ADD Hollandaise \$2

SUBSTITUTE 6 OZ Sirloin Steak \$3

\$24

*FORK AND KNIFE BREAKFAST BURGER

Stacked Crème Brûlée French Toast, Hashbrowns, Casino Blend Burger, Applewood Bacon, Caramelized Onions, Cheddar Cheese, Egg Cooked Your Way, Tomato Marmalade

\$21

*MONTE CRISTO SANDWICH

Egg Battered, Ham, Gruyère Cheese, Sourdough Toast, Confectioners' Sugar, Triple-Berry Jam, Breakfast Potatoes

\$17

*BREAKFAST BURRITO

Bacon, Avocado, Bell Pepper, Onions, Scrambled Eggs, Cheddar Cheese, Flour Tortilla, Bison Green Chili Smothered

\$19

*CORNED BEEF HASH

Corned Beef Brisket, Breakfast Potatoes, Onions, Peppers, Two Eggs Cooked Your Way, Rye Toast

\$18

*HOMESTEAD HASH

Bacon, Avocado, Onions, Roasted Tomatoes, Red Potatoes, Beecher's Smoked Flagship, Two Eggs Cooked Your Way, Nine Grain Toast

\$17

GRIDDLE CAKES

AND SWEETS

UPGRADE ANY ITEM TO A PLATTER WITH THE ADDITION OF TWO EGGS COOKED YOUR WAY, BREAKFAST POTATOES, AND CHOICE OF APPLEWOOD BACON, SAUSAGE, OR CHICKEN APPLE SAUSAGE FOR \$8

DUTCH BABY

Baked Souffle Cake, Berry Compote, Confectioners' Sugar

\$14

CHEESE BLINTZES

Sweet Crepes Filled with Ricotta Cheese, Berry Compote

\$18

BUTTERMILK PANCAKES

Three Cakes, Whipped Butter, Warm Syrup, Confectioners' Sugar
ADD Blueberries or Bananas \$3

\$14

CRÈME BRÛLÉE FRENCH TOAST

Thick Cut French Bread Coated in Crème Brûlée Batter, Confectioners' Sugar, Marinated Berries, Warm Syrup, Whipped Butter

\$15

BENEDICTS

ALL BENEDICTS ARE AVAILABLE IN ½ ORDERS, MIX AND MATCH YOUR BENEDICT

*BLT BENEDICT

Two Poached Eggs, Crisp Pork Belly, Tomatoes, Avocado, Arugula, Hollandaise Sauce, French Bread, Breakfast Potatoes

\$14 / \$20

*253 EGGS BENEDICT

Two Poached Eggs, Shaved Ham, Hollandaise Sauce, French Bread, Breakfast Potatoes

\$13 / \$19

*EGGS CAPRESE

Two Poached Eggs, Tomatoes, Mozzarella, Basil, Pesto Hollandaise Sauce, French Bread, Breakfast Potatoes

\$13 / \$19

*Certain items on our menu are cooked to order and may be served raw or undercooked. Consuming undercooked meats, poultry, shellfish, fish, or eggs may increase the risk of a foodborne illness.

Please be aware that our food may contain or may have come into contact with common allergens, such as dairy, eggs, soybeans, tree nuts, peanuts, fish, shellfish or wheat. We take steps to minimize risk and safely handle the foods that contain potential allergens, but please be advised that cross contamination may occur.



Vegan



Vegetarian



A gratuity of 18% will be added for parties of 8 or more.

Please drink responsibly.

01/24 B

MARKET 253 BREAKFAST

OMELETS

SERVED WITH BREAKFAST POTATOES
SUBSTITUTE EGG WHITES \$2

*HAM AND GRUYÈRE

Shaved Ham, Caramelized Onions,
Gruyère Cheese, Scallions

\$16

*PORTOBELLO EGG WHITE FRITTATA

Marinated and Roasted Portobello,
Onions, Parmesan Cheese, Basil Pesto

\$15

*BRISKET

Smoked Brisket, Caramelized Onions,
Jalapeño, Huckleberry BBQ Sauce,
Beecher's Smoked Flagship Cheese

\$17

*LOADED BAKED POTATO

Shredded Potatoes, Bacon, Sour Cream,
Scallions, Cheddar Cheese

\$16

*HARVEST

Mushrooms, Onions, Tomatoes,
Bell Peppers, Asparagus, Squash

ADD Cheese \$1

\$15

*PUGET SOUND OMELET

Crab, Shrimp, Scallions, Asparagus,
Avocado, Salsa Golf

\$18

FRESH FROM THE BAKERY

Muckleshoot Muffin	\$4 ⁵⁰
Cinnamon Roll	\$5 ⁵⁰
Single Pancake	\$4 ⁵⁰
Butter Croissant	\$4 ²⁵
Toast	\$3

MARKET FRESH

*AVOCADO TOAST

Tomato, Pickled Red Onions, Radish,
Queso Fresco, 9-Grain Bread
ADD Two Eggs Your Way \$3

\$10

*SWEET POTATO AND VEGGIES

Roasted Sweet Potato, Asparagus, Kale,
Pickled Red Onions, Arugula, Poached
Egg, Toasted Pumpkin Seeds

\$17

*OATMEAL

Brown Sugar, Cinnamon, Dried Fruit,
Choice of Whole Milk or Almond Milk
ADD Banana or Fresh Berries \$2

\$10

BANANA SPLIT BREAKFAST PARFAIT

Low-Fat Vanilla Yogurt, Local Honey Drizzle,
Fresh Berries, House-Made Granola

\$9

ACCOMPANIMENTS

Low-Fat Yogurt	\$3
Seasonal Berries	\$7
Breakfast Potato of the Day	\$6
Applewood Bacon or Sausage	\$4
Chicken Apple Sausage	\$5
Two Eggs Cooked Your Way	\$3

*Certain items on our menu are cooked to order and may be served raw or undercooked. Consuming undercooked meats, poultry, shellfish, fish, or eggs may increase the risk of a foodborne illness.

Please be aware that our food may contain or may have come into contact with common allergens, such as dairy, eggs, soybeans, tree nuts, peanuts, fish, shellfish or wheat. We take steps to minimize risk and safely handle the foods that contain potential allergens, but please be advised that cross contamination may occur.



Vegan



Vegetarian



A gratuity of 18% will be added for parties of 8 or more.

Please drink responsibly.

MARKET 253 BREAKFAST

BEVERAGE MENU ALCOHOLIC

BLOODY MARYS

ULTIMATE SPICY DOUBLE BLOODY MARY

Double Shot of Absolut Peppar Vodka, House-Made Bloody Mary Mix, Celery Salt Rim, Garnish with Tabasco and Applewood Bacon

ULTIMATE TITO'S DOUBLE BLOODY MARY

Double Shot of Tito's Vodka, House-Made Bloody Mary Mix, Celery Salt Rim, Garnish with Bacon for The Non-Spicy Lover

\$14

MIMOSAS

Our Personal Favorite, Local Domaine Ste. Michelle Sparkling Wine with Your Choice of Flavor

ASIAN PEAR
POMEGRANATE
TRADITIONAL ORANGE
GRAPEFRUIT
WASHINGTON APPLE

\$10

SOMETHING STRONGER

WASHINGTON LAVENDER COSMO

Seattle Oola Citrus Vodka, Lavender, Cranberry with a Lavender Sugar Rim

THE PAIN KILLER

Fremont Mischief Rum with Pineapple and Orange Juice, a Little Coconut, Pineapple, and a Cherry

\$13

BEVERAGE MENU NON-ALCOHOLIC

SOMETHING COLD

FOUNTAIN DRINKS

Pepsi, Diet Pepsi, Starry, Dr. Pepper, Mug Root Beer, Mountain Dew

NON-BUBBLY

Iced Tea
Raspberry Iced Tea
Lemonade
Strawberry Lemonade

JUICE

Orange, Pineapple, Cranberry, Grapefruit, Tomato

SOMETHING HOT

HOUSE BLENDED DRIP COFFEE

Regular and Decaf
ADD Kahlua or Baileys **\$6**

HOT ART OF TEA

English Breakfast
Velvet
Egyptian Chamomile
Earl Grey

HOT CHOCOLATE

ADD Kahlua or Baileys **\$6**

*Certain items on our menu are cooked to order and may be served raw or undercooked. Consuming undercooked meats, poultry, shellfish, fish, or eggs may increase the risk of a foodborne illness.

Please be aware that our food may contain or may have come into contact with common allergens, such as dairy, eggs, soybeans, tree nuts, peanuts, fish, shellfish or wheat. We take steps to minimize risk and safely handle the foods that contain potential allergens, but please be advised that cross contamination may occur.



Vegan



Vegetarian



A gratuity of 18% will be added for parties of 8 or more.

Please drink responsibly.

MARKET 253 LUNCH

APPETIZERS

PNW SALMON CAKES

Sweet Pea Purée, Dill Crème Fraîche,
Crisp Shoestring Potatoes

\$12

DUNGENESS CRAB & SHRIMP FRITTERS

Salsa Golf, Scallions

\$12

ROASTED PARMESAN CRUSTED CAULIFLOWER

Parmesan-Reggiano, Chimichurri,
Toasted Hazelnuts

\$10

BBQ BRISKET STUFFED JALAPEÑOS

Smoked Brisket Ends, Huckleberry BBQ,
Mozzarella, Bacon Wrap, Local Honey Glaze

\$12

BAKED BRIE CHEESE

Apples, Cranberries, Candied Walnuts,
Stone Ground Mustard, Rye Chips

\$14

253 JUMBO CHICKEN WINGS

6 Jumbo Wings, Apple Jicama Slaw

CHOICE OF SAUCE: Sweet and Spicy Green Chili,
Huckleberry BBQ, Classic Buffalo, Plain

\$15

MUSHROOM TARTLET

Herbed Boursin Cheese, Scallions,
Crisp Phyllo Shell, Basil Pesto,
Roasted Red Pepper Coulis

\$14

CAST IRON STROMBOLI

Beecher's Smoked Flagship Cheese,
Mozzarella, Roasted Garlic Pesto,
Pomodoro Sauce

\$10

WALLA WALLA ONION RINGS

Mac & Jack's Amber Ale Battered,
Chipotle Aioli

\$10

SALADS

ADD GRILLED CHICKEN...\$6

GRILLED SHRIMP...\$10

*GRILLED SALMON...\$11 | *SIRLOIN STEAK.... \$17

STRAWBERRY FIELDS CHAMPAGNE SALAD

Field Greens, Strawberries, Toasted Almonds,
Pickled Red Onions, Feta Cheese,
Champagne Vinaigrette

\$12 / \$8

ROASTED BEET SALAD

Arugula, Peppered Goat Cheese, Candied
Walnuts, White Balsamic Vinaigrette

\$12 / \$8

PESTO PASTA CAPRESE

Heirloom Tomatoes, Basil Pesto, Burrata Cheese,
Cavatappi Pasta, Balsamic Reduction, Crisp Lavosh

\$13 / \$9

*CAESAR 253

Gem Lettuce, Arugula, Parmesan Cheese,
Herbed Croutons, Caesar Dressing

\$10 / \$7

MARKET SPINACH SALAD

Applewood Bacon, Pickled Red Onions, Boiled Egg,
Pickled Oyster Mushrooms, Grilled Baguette, Warm
Dijon Bacon Vinaigrette

\$14 / \$10

PUYALLUP VALLEY KALE AND SWEET POTATO

Poached Sweet Potatoes, Shaved Brussels Sprouts,
Avocado, Crisp Chickpeas, Cilantro Cashew Dressing

\$12 / \$8

PNW GARDEN SALAD

Field Greens, Carrots, Cucumbers, Radish, Pickled
Red Onions, Herbed Croutons, House-Made
Buttermilk Ranch Dressing

\$10 / \$7

*Certain items on our menu are cooked to order and may be served raw or undercooked. Consuming undercooked meats, poultry, shellfish, fish, or eggs may increase the risk of a foodborne illness.

Please be aware that our food may contain or may have come into contact with common allergens, such as dairy, eggs, soybeans, tree nuts, peanuts, fish, shellfish or wheat. We take steps to minimize risk and safely handle the foods that contain potential allergens, but please be advised that cross contamination may occur.



Vegan



Vegetarian



A gratuity of 18% will be added for parties of 8 or more.

Please drink responsibly.

01/24 L

MARKET 253 LUNCH

SOUPS

MUCKLESHOOT CLAM CHOWDER

Lavosh Crackers

\$8

BISON GREEN CHILI

Pico de Gallo, Queso Fresco, Charred Tortilla

\$8

HANDHELDS

SERVED WITH A CHOICE OF HAND-CUT FRIES, HOUSE CHIPS, OR APPLE JICAMA SLAW | UPGRADE TO TRUFFLE PARMESAN FRIES \$2

BEECHER'S GRILLED CHEESE

Applewood Bacon, Tomato Chutney, Roasted Red Pepper Coulis, Sourdough Bread

\$17

ITALIAN MEATBALL SUB

Pomodoro Sauce, Provolone Cheese and Herb Blend

\$16

BAREFOOTED FARMER

Balsamic Roasted Portobello, Mozzarella, Blistered Tomatoes, Basil Pesto, Gem Lettuce, Pickled Red Onions, Nine Grain Bread

\$17

COLUMBIA VALLEY PEAR AND ROASTED CHICKEN SALAD

Gem Lettuce, Brie Cheese, Croissant

\$15

BLACKSTONE REUBEN

Corned Beef Brisket, Sauerkraut, Swiss Cheese, Thousand Island Dressing, Marble Rye Bread

\$16

PACIFIC SHRIMP ROLL

Poached Shrimp, Lemon Aioli, Grilled Top Split Roll

\$17

ENTREES

*WALNUT CRUSTED SALMON

Farro Risotto, Brussels Sprouts, Bacon, Maple Balsamic Gastrique

\$32

SMOKED CHICKEN AND WHITE TRUFFLE RAVIOLI

Green Chili Cream Sauce, Pico de Gallo, Crisp Shoestring Potatoes

\$27

NORTHWEST CREAMY SHELL-ON SEAFOOD STEW

Clams, Mussels, Salmon, Cod, Bacon, Potatoes, Rich Creamy Broth, Grilled Baguette

\$26

MUSHROOM CHICKEN CUTLETS

Braised Chicken Cutlets in a Creamy Marsala Mushroom Sauce, Linguini Pasta, Charred Asparagus

\$32

CHOOSE YOUR WAY FISH AND CHIPS

Mac & Jack's Amber Ale Battered Fish, Hand Cut Fries, Apple Jicama Slaw, Tartar Sauce

COD \$19 | SALMON \$21 | HALIBUT \$33 | TRIO \$32

1 LB STEAMED MANILA CLAMS

Butter, White Wine, Garlic, Shallots, Tomato, Parsley, Grilled Baguette

\$27

*FILET MIGNON 6 OZ

Farm Vegetables, Roasted Red Potatoes, Herbed Butter, Demi-Glace

\$42

*Certain items on our menu are cooked to order and may be served raw or undercooked. Consuming undercooked meats, poultry, shellfish, fish, or eggs may increase the risk of a foodborne illness.

Please be aware that our food may contain or may have come into contact with common allergens, such as dairy, eggs, soybeans, tree nuts, peanuts, fish, shellfish or wheat. We take steps to minimize risk and safely handle the foods that contain potential allergens, but please be advised that cross contamination may occur.



Vegan



Vegetarian



A gratuity of 18% will be added for parties of 8 or more.

Please drink responsibly.

MARKET 253 LUNCH

DESSERT

YAKIMA APPLE GALETTE SUNDAE

Baked Washington Apple Wrapped in a Sweet Buttery Crust, Vanilla Ice Cream, Warm Salted Caramel, Hazel Nut Streusel

\$10

DARK CHOCOLATE SPONGE CAKE

Decadent Chocolate Layered with Cherry Filling, Dark Chocolate Icing, Shortbread Crumble, Raspberry Sorbet

\$10

PNW CHEESECAKE NAPOLEON

Layered Raspberry, Huckleberry, Ricotta Cheesecake on a Graham Cracker Crust, Lemon Curd, White Chocolate Curls, Pistachio Sable Cookie

\$10

HAVE-TO-HAV'IT COOKIE SKILLET

Peanut Butter Cookie, Nutella, Chocolate Chunk Ice Cream, Vanilla Bean Honeycomb Candy

\$10

BEVERAGE MENU NON-ALCOHOLIC

SOMETHING COLD

FOUNTAIN DRINKS

Pepsi, Diet Pepsi, Starry, Dr. Pepper, Mug Root Beer, Mountain Dew

NON-BUBBLY

Iced Tea
Raspberry Iced Tea
Lemonade
Strawberry Lemonade

JUICE

Orange, Pineapple, Cranberry, Grapefruit, Tomato

SOMETHING HOT

HOUSE BLENDED DRIP COFFEE

Regular and Decaf
ADD Kahlua or Baileys \$6

HOT ART OF TEA

English Breakfast
Velvet
Egyptian Chamomile
Earl Grey

HOT CHOCOLATE

ADD Kahlua or Baileys \$6

*Certain items on our menu are cooked to order and may be served raw or undercooked. Consuming undercooked meats, poultry, shellfish, fish, or eggs may increase the risk of a foodborne illness.

Please be aware that our food may contain or may have come into contact with common allergens, such as dairy, eggs, soybeans, tree nuts, peanuts, fish, shellfish or wheat. We take steps to minimize risk and safely handle the foods that contain potential allergens, but please be advised that cross contamination may occur.



Vegan



Vegetarian



A gratuity of 18% will be added for parties of 8 or more.

Please drink responsibly.

MARKET 253 DINNER

APPETIZERS

ARTISAN MULTI-GRAIN BREAD

Sunflower, Pumpkin and Millet Seeds,
Whipped Butter, Sea Salt

\$4

PNW SALMON CAKES

Sweet Pea Purée, Dill Crème Fraîche,
Crisp Shoestring Potatoes, Charred Lemon

\$12

DUNGENESS CRAB & SHRIMP FRITTERS

Salsa Golf, Scallions

\$12

ROASTED PARMESAN CRUSTED CAULIFLOWER

Parmesan-Reggiano, Chimichurri,
Toasted Hazelnuts

\$10

ITALIAN MEATBALLS

Pomodoro Sauce, Mozzarella, Grilled Baguette

\$13

BBQ BRISKET STUFFED JALAPEÑOS

Smoked Brisket Ends, Huckleberry BBQ,
Mozzarella, Bacon Wrap, Local Honey Glaze

\$12

STARTER SALADS

STRAWBERRY FIELDS CHAMPAGNE SALAD

Field Greens, Strawberries, Toasted Almonds,
Pickled Red Onions, Feta Cheese,
Champagne Vinaigrette

\$8

*CAESAR 253

Gem Lettuce, Arugula, Parmesan Cheese,
Herbed Croutons, Caesar Dressing

\$7

ROASTED BEET SALAD

Arugula, Peppered Goat Cheese, Candied
Walnuts, White Balsalmic Vinaigrette

\$8

BAKED BRIE CHEESE

Apples, Cranberries, Candied Walnuts,
Stone Ground Mustard, Rye Chips

\$14

MUSHROOM TARTLET

Herbed Boursin Cheese, Scallions, Crisp
Phyllo Shell, Basil Pesto, Red Pepper Coulis

\$14

253 JUMBO CHICKEN WINGS

6 Jumbo Wings, Apple Jicama Slaw
CHOICE OF SAUCE: Sweet and Spicy Green Chili,
Huckleberry BBQ, Classic Buffalo, Plain

\$15

CAST IRON STROMBOLI

Beecher's Smoked Flagship Cheese,
Mozzarella, Roasted Garlic Pesto,
Pomodoro Sauce

\$10

½ LB STEAMED MANILA CLAMS

Butter, White Wine, Garlic, Shallots,
Tomatoes, Parsley, Grilled Baguette

\$14

WALLA WALLA ONION RINGS

Mac & Jack's Amber Ale Battered,
Chipotle Aioli

\$10

SOUPS

MUCKLESHOOT CLAM CHOWDER

Lavosh Crackers

\$8

BISON GREEN CHILI

Pico de Gallo, Queso Fresco, Charred Tortilla

\$8

*Certain items on our menu are cooked to order and may be served raw or undercooked. Consuming undercooked meats, poultry, shellfish, fish, or eggs may increase the risk of a foodborne illness.

Please be aware that our food may contain or may have come into contact with common allergens, such as dairy, eggs, soybeans, tree nuts, peanuts, fish, shellfish or wheat. We take steps to minimize risk and safely handle the foods that contain potential allergens, but please be advised that cross contamination may occur.



Vegan



Vegetarian



A gratuity of 18% will be added for parties of 8 or more.

Please drink responsibly.

01/24 D

MARKET 2023 DINNER

HANDHELDS

SERVED WITH A CHOICE OF HAND-CUT FRIES, HOUSE CHIPS, OR APPLE JICAMA SLAW
UPGRADE TO TRUFFLE PARMESAN FRIES \$2

BLACKSTONE REUBEN

Corned Beef Brisket, Sauerkraut, Swiss Cheese,
Thousand Island Dressing, Marble Rye Bread

\$16

PACIFIC SHRIMP ROLL

Poached Shrimp, Lemon Aioli,
Grilled Top Split Roll

\$17

BEECHER'S GRILLED CHEESE

Applewood Bacon, Tomato Chutney, Roasted
Red Pepper Coulis, Sourdough Bread

\$17

🍷 BAREFOOTED FARMER

Balsamic Roasted Portobello, Mozzarella,
Blistered Tomatoes, Basil Pesto, Gem Lettuce,
Pickled Red Onions, Nine Grain Bread

\$17

ENTREES

*WALNUT CRUSTED SALMON

Farro Risotto, Brussels Sprouts, Bacon,
Maple Balsamic Gastrique

\$32

SIMPLY GRILLED ALASKAN HALIBUT

Farm Vegetables, Roasted Red
Potatoes, Herbed Butter

\$36

NORTHWEST CREAMY SHELL-ON STEW

Clams, Mussels, Salmon, Cod, Bacon, Potatoes,
Rich Creamy Broth, Grilled Baguette

\$26

CHOOSE YOUR WAY FISH AND CHIPS

Mac & Jack's Amber Ale Battered Fish,
Hand Cut Fries, Apple Jicama Slaw,
Tartar Sauce

COD \$19 | SALMON \$21 | HALIBUT \$33 | TRIO \$32

SMOKED CHICKEN

AND WHITE TRUFFLE RAVIOLI

Green Chili Cream Sauce, Pico de Gallo,
Crisp Shoestring Potatoes

\$27

MUSHROOM CHICKEN CUTLETS

Braised Chicken Cutlets in a Creamy
Marsala Mushroom Sauce, Linguini
Pasta, Charred Asparagus

\$32

*FILET MIGNON 6 OZ

Farm Vegetables, Roasted Red Potatoes,
Herbed Butter, Demi Glace

\$42

*RIBEYE STEAK 12 OZ

Asparagus, Herb Crusted Tomato, Potatoes,
Au Gratin, Black Truffle Hollandaise

\$49

BACKYARD SHRIMP KABOBS

Farm Vegetables, Jasmine Rice Pilaf,
Garlic Herbed Butter, Charred Lemon

\$27

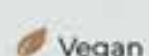
*DUNGENESS CRAB CRUSTED TOP SIRLOIN STEAK

Farm Vegetables, Jasmine Rice Pilaf,
Shrimp Lemon Butter

\$36

*Certain items on our menu are cooked to order and may be served raw or undercooked. Consuming undercooked meats, poultry, shellfish, fish, or eggs may increase the risk of a foodborne illness.

Please be aware that our food may contain or may have come into contact with common allergens, such as dairy, eggs, soybeans, tree nuts, peanuts, fish, shellfish or wheat. We take steps to minimize risk and safely handle the foods that contain potential allergens, but please be advised that cross contamination may occur.



Vegan



Vegetarian



A gratuity of 18% will be added for parties of 8 or more.

Please drink responsibly.

MARKET 253 DINNER

DESSERTS

YAKIMA APPLE GALETTE SUNDAE

Baked Washington Apple Wrapped in a Sweet Buttery Crust, Vanilla Ice Cream, Warm Salted Caramel, Hazel Nut Streusel

\$10

DARK CHOCOLATE SPONGE CAKE

Decadent Chocolate Layered Cake, Cherry Filling, Dark Chocolate Icing, Shortbread Crumble, Raspberry Sorbet

\$10

PNW CHEESECAKE NAPOLEON

Layered Raspberry, Huckleberry, Ricotta Cheesecake on a Graham Cracker Crust, Lemon Curd, White Chocolate Curls, Pistachio Sable Cookie

\$10

HAVE-TO-HAV'IT COOKIE SKILLET

Peanut Butter Cookie, Nutella, Chocolate Chunk Ice Cream, Vanilla Bean Honeycomb Candy

\$10

BEVERAGE MENU NON-ALCOHOLIC

SOMETHING COLD

FOUNTAIN DRINKS

Pepsi, Diet Pepsi, Starry, Dr. Pepper, Mug Root Beer, Mountain Dew

NON-BUBBLY

Iced Tea
Raspberry Iced Tea
Lemonade
Strawberry Lemonade

JUICE

Orange, Pineapple, Cranberry, Grapefruit, Tomato

SOMETHING HOT

HOUSE BLENDED DRIP COFFEE

Regular and Decaf
ADD Kahlua or Baileys \$6

HOT ART OF TEA

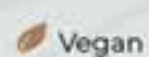
English Breakfast
Velvet
Egyptian Chamomile
Earl Grey

HOT CHOCOLATE

ADD Kahlua or Baileys \$6

*Certain items on our menu are cooked to order and may be served raw or undercooked. Consuming undercooked meats, poultry, shellfish, fish, or eggs may increase the risk of a foodborne illness.

Please be aware that our food may contain or may have come into contact with common allergens, such as dairy, eggs, soybeans, tree nuts, peanuts, fish, shellfish or wheat. We take steps to minimize risk and safely handle the foods that contain potential allergens, but please be advised that cross contamination may occur.



Vegan



Vegetarian



A gratuity of 18% will be added for parties of 8 or more.

Please drink responsibly.

MARKET 253 LATE NIGHT

BREAKFAST

*CHICKEN FRIED CHICKEN THIGH AND EGGS

Chicken Fried Chicken, Country Gravy, Two Eggs Cooked Your Way, Hashbrowns

\$17

*GRILLED SALMON AND EGGS

Pacific Salmon, Two Eggs Cooked Your Way, Hashbrowns

SUBSTITUTE 6 OZ Sirloin Steak \$3

\$24

*HAM AND GRUYÈRE OMELET

Shaved Ham, Caramelized Onions, Gruyère Cheese, Scallions, Hashbrowns

\$16

*LOADED BAKED POTATO OMELET

Shredded Potatoes, Bacon, Sour Cream, Scallions, Cheddar Cheese, Hashbrowns

\$16

APPETIZERS

253 JUMBO CHICKEN WINGS

6 Jumbo Wings, Apple Jicama Slaw

CHOICE OF SAUCE: Sweet and Spicy Green Chili, Huckleberry BBQ, Classic Buffalo, Plain

\$15

DUNGENESS CRAB AND SHRIMP FRITTERS

Salsa Golf, Scallions

\$12

BBQ BRISKET STUFFED JALAPEÑOS

Smoked Brisket Ends, Huckleberry BBQ, Mozzarella, Bacon Wrap, Local Honey Glaze

\$12

SOUP • SALAD

BISON GREEN CHILI

Pico de Gallo, Queso Fresco, Charred Tortilla

\$8

*CAESAR 253

Gem Lettuce, Arugula, Parmesan Cheese, Herbed Croutons, Caesar Dressing

\$10 / \$7

🍷 PNW GARDEN SALAD

Field Greens, Carrots, Cucumber, Radish, Pickled Red Onions, Herbed Croutons, House-Made Buttermilk Ranch Dressing

\$10 / \$7

ADD GRILLED CHICKEN \$6 | GRILLED SHRIMP \$10
*GRILLED SALMON \$11 | *SIRLOIN STEAK \$17

*Certain items on our menu are cooked to order and may be served raw or undercooked. Consuming undercooked meats, poultry, shellfish, fish, or eggs may increase the risk of a foodborne illness.

Please be aware that our food may contain or may have come into contact with common allergens, such as dairy, eggs, soybeans, tree nuts, peanuts, fish, shellfish or wheat. We take steps to minimize risk and safely handle the foods that contain potential allergens, but please be advised that cross contamination may occur.



Vegan



Vegetarian



A gratuity of 18% will be added for parties of 8 or more.

Please drink responsibly.

01/24 LN

MARKET 2023 LATE NIGHT

HANDHELDS

SERVED WITH A CHOICE OF HAND-CUT FRIES, HOUSE CHIPS, OR APPLE JICAMA SLAW
UPGRADE TO TRUFFLE PARMESAN FRIES \$2

BLACKSTONE REUBEN

Corned Beef Brisket, Sauerkraut, Swiss Cheese,
Thousand Island Dressing, Marble Rye Bread

\$16

PACIFIC SHRIMP ROLL

Poached Shrimp,
Lemon Aioli, Grilled Top Split Roll

\$17

BAREFOOTED FARMER

Balsamic Roasted Portobello, Mozzarella,
Blistered Tomatoes, Basil Pesto, Gem Lettuce,
Pickled Red Onions, Nine Grain Bread

\$17

BEECHER'S GRILLED CHEESE

Applewood Bacon, Tomato Chutney,
Roasted Red Pepper Coulis, Sourdough Bread

\$17

BYOB

BUILD YOUR OWN BURGER

Gem Lettuce, Pickled Red Onions,
Tomatoes, Pickles

CHOOSE ONE PROTEIN

Casino Blend Beef Burger,
Grilled Chicken Breast,
Beyond Meat Patty

CHOOSE CHEESE \$.50

White Cheddar, Beecher's Smoked
Flagship, Blue Cheese, Swiss,
American, Mozzarella

EXTRAS \$1.50

Caramelized Onions, Mushrooms,
Avocado, Applewood Bacon, Fried Egg

\$18

ENTRÉES

MAG & JACK'S AMBER ALE BATTERED COD

Hand Cut Fries, Apple Jicama
Slaw, Tartar Sauce

\$19

CHICKEN FRIED CHICKEN THIGHS

Hand Cut Fries, Apple Jicama Slaw,
House-Made Buttermilk Ranch Dressing

\$18

DESSERTS

PNW CHEESECAKE NAPOLEON

Layered Raspberry, Huckleberry,
Ricotta Cheesecake on a Graham Cracker
Crust, Lemon Curd, White Chocolate Curls,
Pistachio Sable Cookie

\$10

DARK CHOCOLATE SPONGE CAKE

Decadent Chocolate Layered Cake, Cherry
Filling, Dark Chocolate Icing, Shortbread
Crumble, Raspberry Sorbet

\$10

*Certain items on our menu are cooked to order and may be served raw or undercooked. Consuming undercooked meats, poultry, shellfish, fish, or eggs may increase the risk of a foodborne illness.

Please be aware that our food may contain or may have come into contact with common allergens, such as dairy, eggs, soybeans, tree nuts, peanuts, fish, shellfish or wheat. We take steps to minimize risk and safely handle the foods that contain potential allergens, but please be advised that cross contamination may occur.



Vegan



Vegetarian



A gratuity of 18% will be added for parties of 8 or more.

Please drink responsibly.

01/24 LN

MARKET 253 LATE NIGHT

BEVERAGE MENU NON-ALCOHOLIC

SOMETHING HOT

HOUSE BLENDED DRIP COFFEE

Regular and Decaf

HOT ART OF TEA

English Breakfast

Velvet

Egyptian Chamomile

Earl Grey

HOT CHOCOLATE

SOMETHING COLD

FOUNTAIN DRINKS

Pepsi, Diet Pepsi, Starry,
Dr. Pepper, Mug Root Beer, Mountain Dew

NON-BUBBLY

Iced Tea

Raspberry Iced Tea

Lemonade

Strawberry Lemonade

JUICE

Orange, Pineapple, Cranberry,
Grapefruit, Tomato

*Certain items on our menu are cooked to order and may be served raw or undercooked. Consuming undercooked meats, poultry, shellfish, fish, or eggs may increase the risk of a foodborne illness.

Please be aware that our food may contain or may have come into contact with common allergens, such as dairy, eggs, soybeans, tree nuts, peanuts, fish, shellfish or wheat. We take steps to minimize risk and safely handle the foods that contain potential allergens, but please be advised that cross contamination may occur.



Vegan



Vegetarian



A gratuity of 18% will be added for parties of 8 or more.

Please drink responsibly.

MARKET 253

BAR MENU

SIGNATURE BURGERS

USDA CHOICE 6 OZ STEAK BLEND MADE TO OUR EXACT SPECIFICATIONS ONLY USING THE BEST QUALITY CUTS OF MEAT. SERVED ON A HOUSE MADE BRIOCHE BUN

SERVED WITH HOUSE PICKLE CHIPS, CHOICE OF HAND CUT FRENCH FRIES, HOUSE CHIPS, OR APPLE JICAMA SLAW

UPGRADE YOUR SIDE TO TRUFFLE PARMESAN FRIES \$2

*TRUFFLED MUSHROOM BURGER

Gruyère Cheese, Crisp Ale Battered Oyster Mushroom, Tomato, Arugula, White Truffle Aioli

\$21

*FIG AND THE PIG

Tillamook Sharp White Cheddar Cheese, Crispy Pork Belly, Caramelized Onions, Tomatoes, Arugula, Fig Jam

\$21

*MUCKLESHOOT BURGER

Beecher's Flagship Cheese, Tomatoes, Pickled Red Onions, House Dill Pickle, Gem Lettuce, Market Sauce

\$18

*ROGUE ONION

Rogue Creamery Blue Cheese, Applewood Bacon, Walla Walla Onion Rings, Gem Lettuce, Bistro Sauce

\$22

*SMOKEHOUSE BURGER

Beecher's Smoked Flagship Cheese, Smoked Beef Brisket, Apple Jicama Slaw, Huckleberry BBQ Sauce

\$20

*HATCH GREEN CHILI POPPER

Cream Cheese, Roasted Hatch Chili Jam, Jalapeños, Crisp Onion Straws, Chipotle Aioli

\$18

*PUYALLUP VALLEY RANCHER

Tillamook Cheddar Cheese, Fried Egg, Smoked Pork Loin, Pickled Red Onions, Tomatoes, House Steak Sauce

\$21

BEYOND THE PASTURE BURGERS

*EWEPHORIA LAMB BURGER

Brie Cheese, Curried House Pickle, Onions, Tomatoes, Arugula, Creamy Horseradish, Rye Roll

\$21

*AMERICAN BISON BURGER

Tillamook Cheddar Cheese, House Dill Pickle, Tomatoes, Pickled Red Onions, Gem Lettuce, Market Sauce, Brioche Bun

\$21

*PACIFIC SALMON CLUB

Grilled Salmon, Bacon, Avocado, Tomatoes, Gem Lettuce, Pickled Red Onions, Caper Lemon Aioli, Ciabatta Roll

\$25

*YARDBIRD

Fresh Goat Cheese, Grilled Chicken Breast, Avocado, Tomatoes, Pickled Red Onions, Gem Lettuce, Salsa Golf, Brioche Bun

\$19

INSIDE OUT BURGERS

PASTURE RAISED LAMB BURGER

Tender Ground Lamb Stuffed with Braised Lamb Shank, Goat Cheese, Fennel Mint Slaw, Curried Mayonnaise, Ciabatta Roll

\$23

BBQ AMERICAN BISON BURGER

Ground Bison Stuffed with Smoked Beef Brisket, Beecher's Smoked Flagship Cheese, Pickled Red Onions, Tomatoes, Gem Lettuce, Market Sauce, Brioche Bun

\$23

STADIUM BURGER

Casino Blend Beef Stuffed with Tillamook Sharp White Cheddar Cheese and Applewood Bacon, House Dill Pickle, Pickled Red Onions, Tomatoes, Gem Lettuce, Mayonnaise, Brioche Bun

\$20

*Certain items on our menu are cooked to order and may be served raw or undercooked. Consuming undercooked meats, poultry, shellfish, fish, or eggs may increase the risk of a foodborne illness.

Please be aware that our food may contain or may have come into contact with common allergens, such as dairy, eggs, soybeans, tree nuts, peanuts, fish, shellfish or wheat. We take steps to minimize risk and safely handle the foods that contain potential allergens, but please be advised that cross contamination may occur.



Vegan



Vegetarian



A gratuity of 18% will be added for parties of 8 or more.

Please drink responsibly.

MARKET 253

BAR MENU

LOCAL CIDERS AND SELTZERS DRAFTS

18 OZ / 22 OZ

- INCLINE MARIONBERRY CIDER** **\$9⁵⁰/\$11⁵⁰**
Tart, Berry, Wildflower, Honey Tacoma, WA | 6.5 ABV
- ACE APPLE CIDER** **\$9⁵⁰/\$11⁵⁰**
Apple, Refreshing, Some Sweet Sonoma, CA | 5.0 ABV
- REUBEN'S FRUITFIZZ SELTZER** **\$9/\$11**
Fresh and Lovely Seattle, WA | 5.0 ABV

PNW LIGHTER SIDE DRAFTS

18 OZ / 22 OZ

- DOUBLE MTN KOLSCH** **\$9/\$11**
Malty, Refreshing and Light Eugene, OR | 5.2 ABV
- NINKASI LAGER** **\$8/\$10**
Clean and Crisp Eugene, OR | 4.7 ABV
- CROSSCUT ICICLE PILSNER** **\$8⁷⁵/\$10⁷⁵**
Clean and Malty Leavenworth, WA | 5.0 ABV
- BALE BREAKER PILSNER** **\$12⁷⁵/\$15⁷⁵**
Mild Hops with Subtle Sweetness Yakima Valley, WA | 4.8 ABV
- CHUCKANUT PILSNER** **\$13⁵⁰/\$16⁵⁰**
Delicate, Sharp, and Aromatic Portland, OR | 5.1 ABV
- DIAMOND KNOT BLONDE ALE** **\$8⁷⁵/\$10⁷⁵**
Light and Approachable Mukilteo, WA | 4.2 ABV
- NARROWS BREWING HWY 16 BLONDE** **\$8/\$10**
Refreshing, Easy-Drinking beer Tacoma, WA | 4.7 ABV
- CHAINLINE PILSNER** **\$8²⁵/\$10**
Smooth and Easy Drinking Mukilteo, WA | 5.0 ABV
- HEIDELBERG LAGER** **\$6/\$7⁵⁰**
Smooth and Mild Tacoma, WA | 4.6 ABV

PNW HOPPY DRAFTS

18 OZ / 22 OZ

- ELYSIAN MENS ROOM ALE** **\$8²⁵/\$10²⁵**
Malty Red Ale with a Hoppy Finish Seattle, WA | 5.6 ABV
- ELYSIAN SPACEDUST IPA** **\$10²⁵/\$12⁷⁵**
Grapefruit, Mango, & Orange Aromas Seattle, WA | 5.6 ABV
- MARKET 253 HAZY IPA** **\$10²⁵/\$12⁷⁵**
Passion Fruit, Herbs, Guava Tacoma, WA | 6.1 ABV
- STONE DELICIOUS IPA** **\$8⁵⁰/\$10²⁵**
Citrusy, Tropical, Piney Escondido, CA | 6.9 ABV
- NARROWS BREWING OCTO IPA** **\$8⁵⁰/\$10⁵⁰**
Gently Bitter Flavor, Tropical & Citrus Notes Tacoma, WA | 6.0 ABV
- EVERYBODY'S WEST COAST IPA** **\$7⁷⁵/\$10²⁵**
Citrus, Pine, and Hoppy White Salmon, WA | 6.9 ABV
- REUBEN'S HAZY IPA** **\$10/\$12²⁵**
Lots of Hops and Citrus Seattle, WA | 7.0 ABV
- FORT GEORGE HAZY IPA** **\$10/\$12²⁵**
Upfront Bitterness, Moderate Malty Sweetness Astoria, WA | 4.9 ABV

PNW MALTY DRAFTS

18 OZ / 22 OZ

- 7 SEA AMBER ALE** **\$7⁵⁰/\$9²⁵**
Pleasantly Floral/Fruity Aroma, Medium Body Tacoma, WA | 6.2 ABV
- MAC & JACK'S AMBER ALE** **\$8⁵⁰/\$11**
Malty, Rich, Medium Hops Redmond, WA | 5.8 ABV
- ALASKAN AMBER ALE** **\$7/9**
Rich Malty Amber Juneau, AK | 5.3 ABV
- NARROWS BREWING HALFSHACKLE PORTER** **\$8⁵⁰/\$10⁵⁰**
Light-Bodied Dark Beer, Velvety Smooth Tacoma, WA | 5.4 ABV
- MANNY'S GEORGETOWN PALE ALE** **\$8⁵⁰/\$11**
Malty Start With a Hoppy Finish Seattle, WA | 5.4 ABV
- BLACK RAVEN COCONUT PORTER** **\$12/\$14⁵⁰**
Nut and Coffee Tones Redmond, WA | 5.6 ABV
- BALE BREAKER BREAKFAST STOUT** **\$14/\$17⁵⁰**
Coffee, Dark and Rich Yakima Valley, WA | 6.8 ABV

ROTATING SEASONAL DARK DRAFTS

Please Ask Your Server About Our Local Seasonal Dark Beer Options

OUTSIDE THE PNW DRAFTS


18 OZ / 22 OZ

- BLUE MOON BELGIAN WHITE** **\$7/9**
- BUD LIGHT** **\$6/8**
- BUDWEISER** **\$6/8**
- COORS LIGHT** **\$6/8**
- HEINEKEN** **\$9/\$11²⁵**
- MICHELOB ULTRA** **\$7/9**
- MODELO** **\$6⁵⁰/8**
- STELLA ARTOIS** **\$8⁵⁰/\$11**

BEER FLIGHT

Your Choice of Any Four 5 OZ Draft Beers

\$15

 A gratuity of 18% will be added for parties of 8 or more.

Please drink responsibly.

MARKET 253

BAR MENU

BOTTLED/CANNED

PELICAN HEADOUT HEFEWEIZEN	\$7 ⁵⁰
WEIHENSTEPHAN GERMAN HEFEWEIZEN	\$9 ²⁵
7 SEAS PILSNER	\$8
BALE BREAKER PILSNER	\$8
BLACK RAVEN PILSNER	\$7 ⁷⁵
KULSHAN GERMAN PILSNER	\$9
REUBEN'S CZECH PILSNER	\$9
TALKING CEDAR PILSNER	\$8
ALASKAN KOLSCH	\$9
ASLAN LIGHT LAGER	\$9
FOUNDERS SOLID GOLD LAGER	\$6 ⁵⁰
MAUI BIKINI BLONDE LAGER	\$7 ⁵⁰
STONE BUENAVEZA MEXICAN LAGER	\$7 ²⁵
7 SEAS HAZY IPA	\$8 ⁵⁰
BALEBREAKER FIELD 41 PALE	\$9
BALEBREAKER TOPCUTTER IPA	\$9
BLACK RAVEN TRICKSTER IPA	\$7 ⁵⁰
BREAKSIDE WANDERLUST IPA	\$14
DOUBLE MTN HOP LION IPA	\$8
ECLIPTIC STARBURST IPA	\$7 ²⁵
IGICLE ALPENHAZE HAZY IPA	\$7 ⁷⁵
MARKET 253 HAZY IPA	\$8
NARROWS GIANT PACIFIC IPA	\$8
NINKASI DOMINATION IPA	\$7
PIKE PLACE SPACE NEEDLE IPA	\$11 ²⁵
STONE CLASSIC IPA	\$7
TALKING CEDAR JUICY IPA	\$8 ⁷⁵
NINKASI DAWN OF THE RED	\$7 ²⁵
KULSHAN RED CAP	\$9
IGICLE DARK PERSUASION CHOC PORTER	\$9
MAUI COCONUT PORTER	\$10 ²⁵
REUBEN'S ROBUST PORTER	\$9
DIAMOND KNOT TROPIC STOUT	\$7 ⁷⁵
FOUNDERS BREAKFAST STOUT	\$11
NINKASI OATMEAL STOUT	\$7 ²⁵

PACIFIC NORTHWEST COCKTAIL FAVORITES

WASHINGTON LAVENDER COSMO \$12

Seattle Oola Citrus Vodka, Lavender, Cranberry, with a Lavender Sugar Rim

SEATTLE ICED TEA \$12

Fremont Mischief Vodka, Gin, Rum, Tequila, Mixed with Lemon, and a Little Sweet to Make a Refreshing Local Tea

THE LOCAL OLD FASHIONED \$14

Woodinville Whiskey, Bitters, Cane Sugar, a Splash of Soda and an Orange Peel for All Whiskey Lovers

MUCKLESHOOT MARGARITA \$12

Silver Tequila Mixed with Muddled Lime, Orange Liqueur, and Pacific Ocean Sea Salt Rim

PACIFIC NORTHWEST COCKTAIL FAVORITES

PNW WHISKEY SOUR \$12

BSB Brown Sugar Bourbon with Lemon and Orange Citrus for a Refreshing Cocktail Favorite

THE PAIN KILLER \$12

Fremont Mischief Rum with Pineapple, Orange Juice, a Little Coconut, Pineapple, and Cherry

GIN-GIN MULE \$12

Seattle's Big Gin, Muddled Lime, and Local Ginger Beer with a Twist of Mint Leaves for the Gin Drinker

HUCKLEBERRY LEMON DROP 44 \$14

44 North Huckleberry Infused Vodka, Muddled Lemon, and a Little Sweet with a Sugar Rim

BLUE PACIFIC \$12

Heritage Distilling White Rum, Blue Curacao, Fremont Vodka, Pineapple, and Lemon and Lime Juice to Remind You of Sitting on the Beach

PNW BUCKETS LOCALLY INSPIRED

RAINIER CHERRY LIMEADE \$19

44 North Cherry Vodka and Fresh Lime Juice, Topped with Starry and Some Cherries

SEX ON ALKI BEACH \$18

Heritage Mango Vodka and Peach, Orange Juice, Pineapple, and Grenadine for Our Take On a Classic Favorite

PIKE PLACE FRUIT ROLL-UP \$19

Nectarine and Apple Vodka with a Little Melon Tossed in for a Fun Play on Fruit Roll-Ups

SEATTLE ICED TEA PLUS \$16

A Larger Version of One of Our House Favorite Cocktails for Someone That Just Wants a Little More

BLUE PACIFIC PLUS \$18

What More Is Needed to Say Than a Giant Blue Punch with Rum, Vodka and Citrus to Start Off Your Meal

LOCAL WINES BY THE GLASS

6 OZ / 9 OZ

WHITE

CHATEAU STE MICHELLE RIESLING \$9⁵⁰/12⁵⁰

2019 Columbia Valley, WA

MILBRANDT CELLARS PINOT GRIS \$8/12

2021 Columbia Valley, WA

CANOE RIDGE CHARDONNAY \$9/13

2020 Horse Heaven Hills, WA

DOMAINE STE MICHELLE SPARKLING ROSÉ \$9/13

2019 Columbia Valley, WA

RED

14 HANDS RED BLEND \$8/12

2020 Columbia Valley, WA

CANOE RIDGE MALBEC \$8/12

2020 Horse Heaven Hills, WA

CHATEAU STE MICHELLE CABERNET \$9/13

2019 Columbia Valley, WA

(%) A gratuity of 18% will be added for parties of 8 or more.

Please drink responsibly.