



BRUNCH SERVED UNTIL 3PM

OAT PANCAKES GF* V

apple butter, maple syrup, hazelnut dukkah | 15

TURKISH EGGS V

whipped feta, fried farm eggs*, arugula, avocado, seeds, aleppo butter, como bread | 17

STANDARD BREAKFAST

2 farm eggs* fried or scrambled, choice of bacon or sausage, choice of potatoes or toast & jam | 16

QUINOA BREAKFAST BOWL GF* V

quinoa, arugula, roasted sweet potato, scrambled egg, pistachio pesto, urfa crisp | 16

SHAKSHUKA V

roasted tomato, red peppers, sweet onion, aleppo, two soft eggs, black lime yogurt, micro cilantro, house pita | 16

SANDWICHES & TOAST

HOUSE GLUTEN FREE* BREAD AVAILABLE | 2

SERVED UNTIL 3PM

CLASSIC FRIED EGG SANDWICH V

fried farm egg*, fontina, caramelized onion aioli*, za'atar tomato, arugula, como bread | 14

+ BACON 4 + AVOCADO 3

SABINE BREAKFAST SANDWICH

pastrami, caramelized onion aioli*, fried farm egg*, arugula, brioche | 15

AVOCADO TOAST V

smashed hass avocado, turkish olive oil, aleppo pepper, lemon, como bread | 13

+ FRIED EGG 3 + BACON 4

MUSHROOM TOAST V

shimeji mushrooms, aleppo pepper, zaatar butter, caramelized onion aioli*, manchego, rye | 15

+ FRIED EGG 3

BAKLAVA TOAST V

mascarpone, pistachio, walnut, orange zest, honey, cinnamon, brioche | 12

SCHNITZEL SANDWICH

fried chicken breast, israeli pickle, pickled red onion, cabbage, harissa aioli, brioche, served with chips or salad (+4) | 18

CHICKEN SHAWARMA WRAP

grilled chicken, tahini, za'atar tomato, lew Wittuce, toum, served with chips or side salad (+4) | 15

+ AVOCADO 3 + BACON 4

MEZZE SERVED ALL DAY

small plates meant for sharing

HUMMUS GF* V

za'atar, turkish olive oil, house pita or chips | 12
sub crudite (+3)

WHIPPED FETA GF* V

labneh, feta, chive, seeds, house pita or chips | 12
sub crudite (+3)

HOUSE PICKLES GF* V

fermented & vinegar brined—rotating selections | 8

POTATO CHIPS GF* V

apple cider vinegar, kennebecs, chili, salt | 6

MARINATED OLIVES GF* V

olive oil | 8

FALAFEL GF* V

4 pieces, tahini, zaatar | 6

SALADS & SOUP SERVED UNTIL 3PM

+ CHICKEN KEBAB 9 + FALAFEL 6

BREAKFAST SALAD GF*

arugula, shimeji mushrooms, frisée, pickled red onion, quinoa crunch, bacon, fried egg*, date syrup vinaigrette | 17

SPRING FATTOUSH V

lettuce, snap pea, radish, fennel, cucumber, pita cruton, sumac vinaigrette | 15

TAHINI CAESAR

artisan lettuce, grana padano, pita cruton, lime, tahini caesar dressing | 13

CHICKPEA STEW V

chickpea, green bean, fire roasted tomato, sweet onion, garlic, aleppo pepper, cumin, cilantro | cup 6 | bowl 10

SIDES SERVED UNTIL 3PM

HOUSE BACON GF*

4 slices house smoked pure valley pork bacon | 8

BREAKFAST SAUSAGE GF*

2 breakfast pork sausage patties | 8

FARM EGG* GF*, V

one egg*, fried your way | 3

ZA'ATAR POTATOES GF* V

yukon gold, apple cider vinegar, za'atar | 6

TOAST + JAM + BUTTER

GF* V & VEGAN OPTIONS

choice of house gluten free* sourdough, rye, or como bread toasted, butter, seasonal fruit jam | 6

(VEGAN OPTION: TURKISH OLIVE OIL & DATE SYRUP)



V (VEGETARIAN) | (VEGAN) | GF (GLUTEN FREE FRIENDLY)*

*DISCLAIMER: WHILE WE MAKE EVERY ATTEMPT TO AVOID CROSS CONTAMINATION, OUR KITCHEN IS A SHARED WORKSPACE. WE CANNOT GUARANTEE OUR FOOD IS SAFE FOR GUESTS WITH CELIAC.

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs might increase your risk of foodborne illness

ESPRESSO

CAFFE VITA 8oz | 12oz | 16oz

CERAMIC MUGS AVAILABLE IN 8/12OZ

save 20 cents when you bring a tumbler for us to fill!

- ESPRESSO 3.95
- AMERICANO 4.20 | 4.25 | 4.3
- DRIP COFFEE 3.05 | 3.55 | 4.05
- COLD BREW 5.5 | 5.75
- ESPRESSO TONIC 5.5
- MACCHIATO 4.50 (3oz)
- CORTADO 4.75 (4oz)
- CAPPUCCINO 5
- LATTE 5 | 5.5 | 6
- MOCHA 5.5 | 6 | 6.5
- SEVILLA 5.75 | 6.25 | 6.75
espresso, steamed milk, chocolate, orange
- VALENCIA 5.75 | 6.25 | 6.75
espresso, steamed milk, honey, cinnamon, orange

SYRUPS: vanilla, almond, lavender, hazelnut, coconut, raspberry, blackberry, mint, chocolate, caramel | 0.75

ALTERNATIVE MILKS: oat, almond, soy, coconut | 1

TEA

- HOT TEA rishi 3.95 | 4.10 | 4.25
english breakfast, earl grey, jade cloud green, jasmine green, turmeric ginger, peppermint, chamomile
- CHAI rishi 5.10 | 5.60 | 6
- ICED TEA rishi black, peach black, green citrus 4
- MATCHA LATTE sugimoto 5.25 | 5.75 | 6.25
- MATCHA ELDERFLOWER TONIC 6.5

ADAPTOGENIC

- STAY GOLDEN MILK 5.25 | 5.75 | 6.25
oat milk, maple syrup, ellivated goods "stay golden" powder (turmeric, ashwagandha, reishi mushroom, cinnamon, cardamom, ginger, black pepper, himalayan pink salt)
- STRESS-LESS HOT COCOA 5.25 | 5.75 | 6.25
oat milk, maple syrup, ellivated goods "stress-less" powder (raw cacao, cinnamon, chaga mushroom, peruvian lucuma fruit, mucuna pruriens extract, himalayan pink salt)
- ON POINT BEET LATTE 5.25 | 5.75 | 6.25
oat milk, maple syrup, ellivated goods "on point" powder (beetroot, cardamom, rhodiola rosea root, schisandra berry extract, cinnamon, himalayan pink salt)

SPARKLING SODA & KIDS

- GINGER LIMEADE sparkling 8
- LAVENDER LEMONADE sparkling 6
- ITALIAN SODA with cream 5
raspberry, blackberry, peach, mango, coconut, orange vanilla, almond, hazelnut, mint, lavender
- HOT COCOA 3.75 | 4 | 4.25
- STEAMED MILK 3.75 | 4 | 4.25

JUICE

- ORANGE perricone farms 6
- GRAPEFRUIT perricone farms 6

6oz

BRUNCH COCKTAILS

- MIMOSA 13 (for you) | 58 (for the table)
orange or grapefruit, sparkling wine
- BLOODY MARY 14
vodka, tomato, harissa, brine, lemon, pepper
- ESPRESSO MARTINI 14
vodka, espresso, coffee liqueur, demerera
- COFFEE CAKE WHITE RUSSIAN 14
cinnamon tequila, borghetti, orange custard

SEASONAL COCKTAILS

- CELERY MARGARITA 15
tequila, celery kosho, pineapple, black lime
- STRAWBERRY RHUBARB COSMO 14
tito's vodka, rhubarb liqueur, strawberry, lime
- SABINE HOUSE PUNCH 14
gin, cognac, amaro, peach black tea, pickled mango

WINE

glass | bottle

SPARKLING

- BRUT CHARDONNAY tirridis, wa 13 | 52
- ROSE CAVA mercat, es 14 | 56

WHITE

- HONDARRABI ZURI rezabal txakoli, es 13 | 52
- SAUV BLANC luc poullain, touraine, fr 14 | 56
- CHARDONNAY emmanuel fellot, burgundy, fr 15 | 60

ROSÉ & SKIN CONTACT

- CALKARASI pasaeli rose, tu 15 | 60
- VERDEJO gulp hablo, es 13 | 60

RED

- VALPOLICELLA corte scaletto, it 14 | 56
- PINOT NOIR averaen, or 15 | 60
- TEMPRANILLO lar de maria, es 13 | 52

BEER & CIDER

- STOUP, IPA draft 9
- OBEC, CZECH PILSNER draft 9
- STILLWATER, FILSON LAGER can 8
- RAINIER can 6
- SAZON PINEAPPLE TEPACHE bottle 7
- STIEGL GRAPEFRUIT RADLER can 7
- YONDER, DRY CIDER can 9

NON ALCOHOLIC (21+)

- NAUGHTY, N/A PROSECCO 0% ABV 12
- ATHLETIC N/A RUN WILD IPA 0% ABV 7
- ATHLETIC N/A LITE 0% ABV 7

we are proud to partner with local farms, foragers, fishermen, and ranchers. our bread and pastries are made from washington grown and milled flour, baked fresh daily. thank you for supporting a locally owned business.