



**WORLD TRADE CENTER®**  
**SEATTLE**

## BY THE GLASS

### Red

**'O' Wines, Red Blend**  
Horse Heaven Hills, WA  
9 / 38

**14 Hands, Cabernet Sauvignon**  
Columbia Valley, WA  
8 / 34

**Chateau Ste. Michelle, Syrah**  
Columbia Valley, WA  
9 / 38

### White

**Chateau Ste. Michelle, Sauvignon Blanc**  
Horse Heaven Hills, WA  
9 / 38

**Seven Falls, Chardonnay**  
Wahluke Slope, WA  
10 / 40

**Eroica, Riesling**  
Columbia Valley, WA  
11 / 44

## LOCAL COCKTAILS

**Apple Cider Mule**  
Apple Cider, Vodka, Ginger Beer, Lime  
8

**Gingerbread Man**  
Spiced Rum, Ginger Beer, Frangelico, Cinnamon  
9

**Cranberry Julep**  
House Bourbon, Orange Liqueur, Cranberries  
10

**The 'Erik Allen'**  
Rye Whiskey, Campari, Sweet Vermouth, Orange  
11

## BY THE BOTTLE

### Red

**Chateau Ste. Michelle, Cold Creek**  
Cabernet Sauvignon  
Columbia Valley, WA  
60

**Tenet Wines, 'The Pundit' Syrah**  
Columbia Valley, WA  
52

### White

**Kim Crawford, Sauvignon Blanc**  
Marlborough, NZ  
46

**Waterbrook, Chardonnay**  
Walla Walla Valley, WA  
38

### Sparkling

**Ruffino, Prosecco**  
Valdobbiadene, ITA  
40

**World Trade Center 'Private Label',  
Brut Champagne**  
Treveri Cellars, WA  
34

## NON-ALCOHOLIC

**Iced Tea**  
Unsweetened, Peach or Passion Fruit  
4

**Featured Beverage**  
Ask your server for our seasonal selection  
4

**Dry Soda**  
Cherry, Apple, Lavender, Cucumber or Vanilla  
4

**VOSS Sparkling Water**  
4

*Menu subject to change. Prices do not include sales tax and 23% taxable service charge; 15.6% of which is distributed to service personnel. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*



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## FALL MENU

*Featuring sustainable Pacific Northwest cuisine by Executive Chef Jay Bartleson and Executive Sous Chef Hans Reisinger.*

### SMALL PLATES - SOUP - SALAD

#### Clam Chowder

Penn Cove Manila Clams, House Chorizo,  
Hughes Farms Potatoes, Washington Valley Cream, Grilled  
Baguette

Cup 6 Bowl 8

#### Curried Carrot and Sugar Pumpkin Purée \*

Ginger Root, Lemongrass, Kaffir Lime Leaf,  
Coconut Foam, Chili Oil

Cup 6 Bowl 8

#### Organic Gold Beet and Squash Salad \*

Roasted Cinnamon Bark, Fireweed Honey,  
Organic Gold Beets, Organic Butternut Squash,  
Bloomsdale Curly Spinach, Toasted Pistachios,  
Cow's Milk Crumbled Feta Cheese

Small 7 Large 12

#### Caesar Salad \*

Romaine Hearts, Creamy Garlic Dressing,  
Parmigiano-Reggiano, Grilled Baguette

Small 7 Large 9

*Add Grilled Prawns 9*

*Add WA Sunrise Farms Chicken 5*

*Add Wild Sockeye Salmon 8*

*Add Northwest Ling Cod 9*

*(Grilled or Blackened with House Seasonal Rub)*

### WEEKLY SPECIALS

#### Chef's Daily Special

Market Price

#### World Trade Center Sandwich

Chef's Choice Sandwich Special, Your Choice of  
House Cut Northwest Fries or House Salad

10

### 30 MINUTE EXPRESS LUNCH

*(In a hurry? Try our Express Lunch Menu!)*

Select Two of the Following Items:

Cup of Soup

Small Salad (Caesar or House)

Half Deli Sandwich:

*Roast Beef, Turkey or Ham*

*Cheddar or Swiss Cheese*

*Lettuce, Tomato, Dijonaise, Grand Central Bakery Bread*

10

\*No Substitutions

### LARGE PLATES

#### Half Pound Burger

8oz Ground Beef, Herb Aioli, Tillamook Cheddar, Balsamic  
Braised Onions, Brioche Bread, Your Choice of House Cut  
Northwest Fries or House Salad

12

#### Northwest Dungeness Crab Pierogies

House Pasta with Organic Buttercream Potatoes,  
Dungeness Crab Meat, Bloomsdale Spinach,  
Pecorino Cheese

15

#### Alaskan Cod Tempura

Asian Slaw, Caper Remoulade,

House Cut Northwest Fries

13

#### Vegetarian House Tagliatelle

Fresh Artichoke Hearts, Mushrooms, Hard Shell Squash,

Fresh Semolina Tagliatelle, Parmesan Cheese, Pesto,

Poached Organic Cage Free Egg

13

#### Alaskan Ling Cod

Washington Celery Root "Dairy Free Bisque",

Local Pot Pie Root Vegetables, Organic Confit Potatoes

Wild Foraged Chanterelles,

15

#### Grilled Sunrise Farms Chicken Breast \*

Organic Buttercream Potato Confit, Bacon,

Wild Foraged Chanterelle Sauce, Fried Brussel Sprouts

14

#### Wild Salmon Sake Kasu \*

Sake Lees and Miso Marinated Salmon,

Yakima Green Apple-Cucumber Salad, Tender Greens,

Ginger Calrose Rice Cake, Miso Sake Broth

15

#### Seared Jumbo Shrimp \*

Fresh Artichoke Hearts, Wild Foraged Chanterelles,

Roasted Sugar Pumpkin, Roasted Garlic, Tomato Confit,

Basil

16

***\*Asterisks indicate gluten free selections. Menu subject to change. Prices do not include sales tax and 23% taxable service charge; 15.6% of which is distributed to service personnel. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.***