



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

Strawberry Mule
Strawberry Puree, Vodka, Ginger Beer, Lime
8

Cucumber-Rosemary Gin & Tonic
Captive Spirits 'Big' Gin, Cucumber Dry Soda, Rosemary
9

Lavender Julep
House Bourbon, Orange Liqueur, Lavender Dry Soda,
Lime, Mint
10

Champagne Cocktail
World Trade Center 'Private Label' Brut Champagne, Blood
Orange Puree, St. Germain Elderflower Liqueur
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, Italy
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.*



WORLD TRADE CENTER® SEATTLE

SPRING 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

Northwest Spring Wedding Soup

House Chicken Meatballs, Escarole, Fregula Pasta, Organic Egg, Parmesan Cheese, Chili Oil
Cup 6 Bowl 8 Entrée 12

Spring Escarole Endive Salad *

Yakima Apples, Candied Walnuts, Organic Chopped Egg, Spring Radishes, Feta Cheese, Meyer Lemon and Chive Vinaigrette
Small 7 Large 12

Caesar Salad *

Romaine Hearts, Creamy Garlic Dressing, Parmigiano-Reggiano, Crispy Polenta Croutons
Small 7 Large 9

Add British Columbian Red Snapper 7

Add Washington Sunrise Farms Chicken Breast 5

Add Wild Alaskan Salmon 8

Add Mahi Mahi 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 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 Bread

* No Substitutions

10

SMALL PLATES – SOUP - SALAD

Half Pound Burger

8oz Ground Beef, Herb Aioli, Tillamook Cheddar, Balsamic Braised Onions, Brioche Bun, Your Choice of House Cut Fries or House Salad
12

Vegan Thai Tofu *

Organic Green Beans and Carrots, Chili Red Curry, Kaffir Lime Leaf, Crispy Tofu, Spring English Peas, Snap Peas, Jasmine Rice
13 Substitute Chicken Breast 15

Seared Mahi Mahi *

White Truffle Spring Pea Nage, Sesame Marinated Snap Pea Salad, Oven-Dried Cherry Tomatoes, Jasmine Rice
16

British Columbian Red Snapper Tempura

Asian Slaw, Caper Remoulade, House Cut Fries
13

Mediterranean Style Flat Bread

Naturally Leavened Whole Wheat Crust, Oven-Dried Cherry Tomatoes, Castelvetrano Olives, Mozzarella and Feta Cheeses, Pesto
13

Washington Sunrise Farms Chicken Breast *

Spring Asparagus, Green Beans, Wilted Pea Vines, Brandy Mustard Sauce, British Columbian Mixed Mushrooms, Seared Polenta Cake
15

Wild Seared Salmon Wrapped Diver Scallop *

Cream of Fennel Sauce, Fennel Pollen, Fingerling Potatoes, Spring English Peas and Asparagus, Wilted Pea Vines
16

Pan Seared Local Red Snapper

Stewed Organic Jardinière Wheat Berries, Spring Asparagus, Snoqualmie Honey and Roasted Bell Pepper Coulis, Parsley Horseradish Puree
15

COMBINATION PLATES

Soup and Salad

Your Choice of One Small Salad, One Cup of Soup
9

Soup and Sandwich

Chef's Choice Sandwich Special, One Cup of Soup
10

**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.*