



# RESTAURANT415

## SPECIALTY COCKTAILS

- THE 415:** 3OZ NoCo Distillery Vodka • hand-juiced ginger • fresh lime juice • ginger soda ~ 11  
**PALOMA:** 3OZ Herradura Silver Tequila • fresh grapefruit juice • fresh lime juice • simple syrup ~ 11  
**CHUPACABRA:** 3OZ Herradura Silver Tequila • cucumber • jalapeño • fresh lime juice • agave nectar ~ 11  
**CANE & FLORA:** 3OZ Flor de Caña Rum • hand-juiced ginger • fresh lime juice • ginger soda ~ 11  
**GIN MOJITO:** 3OZ Denver Dry Gin • mint leaves • fresh lime juice • simple syrup ~ 11  
**MINT JULEP:** 3OZ Bulleit Bourbon • mint leaves • simple syrup ~ 12

## CLASSIC FAVORITES

- APEROL SPRITZ:** Domaine St. Michelle Brut • Italian Aperol Apéritif • club soda ~ 11  
**FRENCH 75:** Denver Dry Gin • Domaine St. Michelle Brut • fresh lemon juice • simple syrup ~ 9  
**OLD FASHIONED:** Bulleit Bourbon • bitters • simple syrup • fresh orange ~ 12  
**MIMOSA:** Domaine St. Michelle Brut • fresh squeezed orange juice ~ 8  
**BLOODY MARY:** 3OZ NOCO Distillery Vodka • hot sauce • bloody mary mix ~ 10

## BEER

- MAXLINE BREWING:** Peach Mango, 6.2% ~ 7  
**HORSE & DRAGON:** Sad Panda Coffee Stout, 6.8% ~ 7  
**SNOWBANK:** Snow Juice New England IPA, 6.0% ~ 7  
**FUNKWERKS:** Raspberry Provincial (10oz), 4.2% ~ 6  
**ODELL BREWING CO:** Odell IPA, 7.0% ~ 7  
**NEW BELGIUM:** Old Aggie Lager, 4.7% ~ 6  
**PACIFICO:** Mexican Pilsner, 4.5% ~ 5  
--- Ask server about Seasonal Rotational Beers ~ 7  
**BUDWEISER** and **BUD LIGHT** Bottles ~ 4.50

## CIDERS & HARD SELTZERS

- SEATTLE CIDER CO:** Dry Hard or Berry Rose ~ 7  
**HIGH NOONS:** Cranberry, Grapefruit, Pear, Cherry ~ 6

## NON-ALCOHOLIC BEER

- ATHLETIC BREWING CO:** Golden Upside Dawn ~ 6  
**ATHLETIC BREWING CO:** Run Wild IPA ~ 6

## FRESH JUICE MOCKTAILS

- 415:** ginger juice, lime juice & ginger soda ~ 6  
**PALOMA:** grapefruit juice, lime juice & simple syrup ~ 6

## RED WINE

- SHIRAZ:** 19 Crimes (AUS) ~ 8/32  
**MALBEC:** Casillero del Diablo (CHL) ~ 9/36  
**MERLOT:** Clos du Bois (CA) ~ 9/36  
**CABERNET:** Louis .M. Martini (CA) ~ 11/44  
**PINOT NOIR:** Willamette Valley (OR) ~ 14/54

## WHITE WINE

- PINOT GRIGIO:** Dark Horse (CA) ~ 8/32  
**SAUVIGNON BLANC:** Bonterra (CA) ~ 9/34  
**CHARDONNAY:** Edna Valley (CA) ~ 11/44

## BUBBLES

- BRUT:** Domaine St. Michelle (WA) ~ 8/32  
**BRUT ROSÉ:** Domaine St. Michelle (WA) ~ 9/34

## OTHER BEVERAGES

- Iced Tea, Lemonade, Coke, Diet Coke, Sprite,  
Dr Pepper, Root Beer, Ginger Ale, Milk,  
Orange juice, Hot Tea, Coffee ~ 3.50

## APPETIZERS & SMALL PLATES

- CUP OF SOUP:** roasted red pepper tomato bisque ~ 4.50  
**MAC & CHEESE:** cavatappi noodles • gruyere • sharp white cheddar • bread crumbs ~ 8 Add bacon +3\*  
**GRILLED SKEWERS (Steak or Chicken or Tofu):** grilled veggie skewer • pickled veggies • chimichurri sauce ~ 13\*  
**ORGANIC CRISPY POLENTA:** 4 polenta cakes • cheddar • cream cheese • jalapeños • corn • tomatillos sauce ~ 12  
**BRUSSEL SPROUTS:** sautéed with oil • butter • garlic • orange juice • topped with shaved parmesan ~ 11  
**GREEN BEANS** or **BROCCOLI:** sautéed with oil • butter • garlic • lemon juice ~ 6

## SALADS

- 415 SALAD:** romaine • shaved parmesan • house-made croutons • lemon garlic dressing: Half ~ 7 / Full ~ 9  
**CAESAR:** romaine • shaved parmesan • house-made croutons • vegetarian caesar dressing: Half ~ 7 / Full ~ 9  
**ROASTED BEET SALAD:** organic greens • crispy chevre goat cheese • roasted beets • candied hazelnuts • balsamic dressing: Half ~ 10.5 / Full ~ 16  
**GREEK SALAD:** organic greens • feta • greek olives • garbanzo beans • tomato • red onion • cucumber • greek dressing: Half ~ 10.5 / Full ~ 16

ADD: Steak, Salmon, or Shrimp +6 ; Chicken or Organic Tofu +5 ; Bacon or Quinoa +3 \*

\* Consuming raw or under-cooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness \*

## QUINOA BOWLS

- BBQ CHICKEN BOWL** : quinoa • spinach • yams • red onion • roasted squash, zucchini, cauliflower & red peppers • avocado • pulled BBQ chicken • siracha aioli ~ **16** \*
- ROASTED BEET BOWL** : quinoa • spinach • roasted beets & yams • candied pistachios • chevre • honey mustard ~ **15**
- MEDITERRANEAN BOWL** : quinoa • spinach • garbanzo beans • tomato • red onion • roasted squash, zucchini, cauliflower & red peppers • feta • lemon aioli ~ **15**

ADD : Steak, Salmon, or Shrimp +6 ; Chicken or Organic Tofu +5 ; Bacon or Quinoa +3 \*

## HOT SANDWICHES

**GLUTEN-FREE BREAD AVAILABLE • VEGAN CHEESE +3**

- KOBE BURGER** : kobe • bacon • sharp cheddar • arugula • tomato • roasted garlic aioli • brioche bun ~ **17** \*
- GIMME** : grilled steak • cheddar • arugula • roasted red peppers • siracha aioli • sourdough bread ~ **16** \*
- LUNCH PAIL** : grilled chicken • mozzarella • arugula • tomato • pesto • sourdough bread ~ **15** \*
- BLT** : crispy bacon • arugula • tomato • maple aioli • sourdough bread ~ **14** \*
- LEFT EARLY** : egg • cheddar • cream cheese • tomato • basil • kale • sourdough bread ~ **14** \*
- PROVINCIAL** : melted brie • caramelized onions • arugula • house-made blueberry jam • sourdough bread ~ **14**
- MAS POR FAVOR** : avocado • cheddar • tomato • jalapeños • sourdough bread ~ **14** Add bacon +**3**\*

**CHOICE OF ONE SIDE** : pomme frites • cup of soup • small 415 salad • small caesar salad

**UPGRADE SIDE** : brussel sprouts • broccoli • small beet salad • small greek salad +**3.50**

## WHEN PIGS FLY

House-made fried chicken tenders • orange-infused waffles • bacon-thyme 100% maple syrup ~ **14** \*

Double the waffle & double the syrup ~**16**

## PIZZAS

**GLUTEN-FREE CRUST +3.25 • VEGAN CHEESE +3**

- WOODLAND** : garlic & olive oil base • caramelized onions • mixed wild mushrooms • dried figs • chevre cheese • mozzarella • chard & kale • balsamic glaze ~ **21**
- SOUTHWESTERN** : garlic & olive oil base • chorizo • red peppers • corn • cheddar • jalapeños • cilantro • green chili crema ~ **20** \*
- MARGHERITA** : tomato sauce • sliced tomato • basil • house cheese mix • fresh mozzarella ~ **16**
- PESTO** : pesto sauce • roasted red pepper • house cheese mix • organic arugula ~ **17**
- PEPPERONI** : tomato sauce • nitrate-free pepperoni • house cheese mix ~ **15** \*
- JUST** : tomato sauce • house cheese mix ~ **13**

## MAIN ENTREES

- SCOTTISH SALMON** : lemon quinoa • brussel sprouts • dijon mustard glaze ~ **28** \*
- SHRIMP & GRITS** : grilled shrimp • organic polenta • sautéed greens • roasted red pepper sauce ~ **26** \*
- SPICY GRILLED CHICKEN** : grilled chicken • sautéed greens • herb roasted potatoes • spicy citrus jalapeño sauce ~ **25** \*
- GRILLED ORGANIC TOFU** : grilled tofu • mixed grilled veggies • herb roasted potatoes • bbq sauce ~ **22**
- BLACKENED CAULIFLOWER** : cauliflower steak • organic polenta • sautéed greens • roasted red pepper sauce ~ **20**

## BRUNCH

**AVAILABLE SATURDAY AND SUNDAY 11:00-3:00**

- BREAKFAST PIZZA** : garlic & olive oil base • eggs • bacon • white cheddar • red peppers • mushrooms • jalapeños • scallions • spicy green chili crema ~ **17** \*
- CHORIZO BREAKFAST SANDWICH** : chorizo patty • over-medium egg • white cheddar • cotija • avocado • arugula tortilla strips • sriracha aioli • brioche bun ~ **15** \*
- MIGAS BOWL** : quinoa • chorizo • red peppers • onions • jalapeños • black beans • spinach • scrambled eggs • avocado tortilla strips • cotija • cilantro • side of tomatillo sauce ~ **16** \*
- LEFT EARLY SANDWICH** : egg • cheddar • cream cheese • tomato • basil • kale • sourdough bread ~ **14** \*
- EGG WHITE OMELET** : sautéed onions • tomatoes • avocado • cilantro • cotija • tomatillo sauce ~ **14** \*
- CLASSIC 3-EGG BREAKFAST** : 3 eggs cooked to order • bacon • sourdough toast • blueberry jam ~ **12** \*
- BELGIAN WAFFLE** : orange-infused waffle • berry compote • whipped cream • orange zest • mint ~ **11**

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