

SEATTLE  
RESTAURANT  
WEEK MENU  
2025

**SUNNY HILL**



\$50  
SUN-THURS  
DINE-IN  
ONLY

**choose one from each  
veggie + pizza + sweet**

**GEM LETTUCES\***

bonito lime  
caesar dressing  
furikake  
parmesan

**SHAVED BRUSSELS &  
ARUGULA**

feta | mint | radish  
aleppo | caper  
vinaigrette

**ROASTED BROCCOLI**

miso ginger tahini  
orange & dulce

**CRUNCHY CAULIFLOWER**

butternut tershi  
urfa oil & garlic

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**SUNNY ROUND PIE**<sup>13.5"</sup>

**LOYAL**

mozz | aged provolone | parm

**ARCADE**

pepperoni | pickled serrano | mozz |  
parm

**YOU SCRATCHED MY ANCHOR**

dinosaur kale | queen oyster mushroom  
caramelized fennel & onion

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**SWEETS**

big ol' chocolate chip cookie  
tiramisu cookie

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**SPLASH THE POT**

*srw drink specials*

**\$25** 750 mL bottle our current favorite **pizza wine**

**\$10** shrub - vodka / pomegranate / basil

**\$10** AF refresher - AF rum | coconut | mango

**\$6** future primitive pilsner

tag your sunny goods @sunnyhillseattle AND @seattlerestaurantweek  
sunny hill supports pnw farms and local producers whenever possible  
\*the wa state health dept would like to remind you that consuming raw or undercooked  
food may be a danger to your health