

STAPLE & FANCY • SEATTLE RESTAURANT WEEK MENU

FOUR COURSE • \$65 PER PERSON • MONDAY TO SUNDAY, APRIL 3RD THRU 16TH

Welcome to Seattle Restaurant Week at Staple & Fancy. In the spirit of our trademark chef’s tasting menu, there is no need to select an appetizer as we want you to try them all! Our pasta is always fresh and our entrees are prepared on our applewood fire grill. *We thank you for joining us.*



4739 BALLARD AVE NW
SEATTLE, WA 98107
206.789.1200

OPEN DAILY AT 5 PM

HAPPY HOUR FROM
5 PM to 6 PM

STARTERS

• ALL TO SHARE •

Gem Lettuce

sugar snap pea, carrots, mix
herbs, prickly vinaigrette

Fried Oysters

calabrian chili aioli

Smoked Fish Bruschetta

grilled bread, aioli, chives, capers

Prosciutto San Daniele

parmigiano reggiano

Steelhead Crudo

olive oil, fennel, black lime

Butternut Squash Soup

crème fraîche, roasted pepita

MAINS

CHOOSE ONE PER GUEST

Radiatori

bolognese sauce, grana padano, chives

Spaghetti

vodka sauce, straciatella, basil

Pork Loin

truffle mashed potatoes, foraged
mushrooms

Steelhead

white wine sauce, watercress,
fennel, radish

Roasted Mix Roots

cauliflower puree, mix herbs,
salsa verde

DESSERT

CHOOSE ONE PER GUEST

Cheesecake

mixed berry coulis

Seasonal Sorbetto

vanilla pizzelle (waffle cookie)

COCKTAIL SPECIALS

CHOOSE ONE PER GUEST

Still Thinking About Gnomes 16

prunier darvelle brandy,
cynar, grapefruit

The Garden 16

basil infused vodka, dry
vermouth, lemon, olive oil

WINE SPECIALS

CHOOSE ONE PER GUEST

ESR ‘Grace’ Prosecco, IT 14/52

nv • Glera, IT

Garofoli ‘Antica Osteria’ 14/52

nv • Sangiovese, Montepulciano

ESR ‘Annabelle’ Friuli, IT 13/52

2023 • Pinot Grigio

ESR x Mark Ryan ‘Ivy Lou’ 15/56

2023 • Grenache, Syrah, Mourvèdre

- STAPLE & FANCY DOES NOT ACCEPT CASH PAYMENTS -

ESR has added 22% Service Charge to the tab that is retained (100%) by the house. Every ESR employee is paid an equitable and agreed upon hourly wage. Gratuities are not expected, and any that are left are split among hourly staff only, never salaried managers.

*The King County Department of Health would like to warn you that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs might increase your risk of foodborne illness.



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WINES

SPARKLING

Zardetto Brut, Prosecco 14g 52b
nv • Glera, Chardonnay, Moscato

La Luca Brut Rosé, Prosecco 14g 56b
2021 • Glera, Merlot

Laurent-Perrier Brut, Champagne 36g 120 b
nv • Pinot Noir, Chardonnay, Pinot Meunier

WHITE

La Fiera, Venteto 13g 52b
nv • Glera, Chardonnay, Moscato

Mark Ryan x ESR ‘Adrian’, Col. Vall. 14g 52b
2022 • Chardonnay

Avennia x ESR ‘Franc the Blanc’, Col. Vall. 15g 56b
2022 • Sauvignon Blanc, Semillon

ColleMassari ‘Melacce’ Toscana 14g 52b
2024 • Vermentino

ROSÉ

ESR ‘Helen’, Provence 14g 52b
2022 • Grenache, Cinsault, Mourvedre, Tibouren

RED

Mark Ryan x ESR ‘Ivy Lou’, Col. Vall. 15g 56b
2021 • Grenache, Syrah, Mourvedre

Avennia x ESR ‘Frank the Tank’, Col. Vall. 17g 64b
2022 • Cab Sauvignon, Merlot, Cab Franc

Roots Wine ‘Klee’, Willamette Valley 16g 64b
2023 • Pinot Noir

Garofoli ‘Antica Osteria’, Marche 14g 52b
nv • Sangiovese, Montepulciano

Giuseppe Cortese Barbaresco, Piedmont 30g 120b
2020 • Nebbiolo

SHAKEN

Par 3 17
rum, meletti, rhum agricole, pineapple, lime

B-Side 18
rye, aperol, amaretto, lemon, egg white*

Monty Mule 16
bourbon, montenegro, peach shrub, lime

Oaxacan Flyer 18
mezcal, tequila, aperol, ancho chili, montenegro, maraschino

STIRRED

Stacy’s Mom 17
gin, campari, lustau rose vermouth, peach bitters

The Garden 16
basil infused vodka, dry vermouth, lemon, olive oil

Highlander 17
bourbon, Laphroaig 10 year, nocino, vanilla

BEER

Bale Breaker ‘Field 41’ 9
12 oz Pale Ale

Fremont ‘Golden’ 9
12 oz Pilsner

Talking Cedar Juicy IPA 9
12 oz IPA

NON-ALCOHOLIC

Soda 5
Coke, Diet Coke, Sprite, Tonic, Club Soda

Housemade Ginger Beer 6

Fremont Brewing N/A IPA 5
12 oz IPA

Sanpellegrino Sparkling Water 10

Duche de Longueville Cider 8g 32b

Bring Me A Shrubbery! 9
seasonal shrub, lemon, ginger, seltzer

Tropic Bark 12
pineapple, lime, cinnamon, seltzer

Thomson & Scott 6g 64b
Sparkling Chardonnay

Thomson & Scott 6g 64b
Sparkling Rosé